

## APERITIUO

XL Sicilian nocellara olives 4 Served with olive oil \＆fennel taralli crackers Fonzies（Italy＇s favourite crisps）


## TOP OF THE

 TOPPINGS1．Italian roasted ham 3.5
2．Mushrooms 3
3．Nduja／Vduja 3.5
4．Rocket 2.5
5．Mozzarella 3.5
6．Artichoke hearts 3
7．Anchovies 3
8．Burrata 3.5
9．Olives 2.5


10．Pepperoni 3.5

## CRUST DIPPERS

1.5 each／any three for 4

Pesto
Nduja
Truffle
Garlic \＆herb
Prosciuttonnaise


## d上e PIZZA PILGRIMS $\equiv$

The style of this menu is tribute to the great Pasquale De Stefano，who we came across on our pilgrimage through Italy （on an 18 mph Piaggio Ape van）back in 2013．Best known as＇The Number Man＇，he is famous across Naples for hand－ painting bold signs for the city＇s many market stalls．We got to spend time with him \＆design this menu together．

## THE TRINITY OF MARGHERITAS

## MARGHERITA（Available vg）

10.5

Tomato，fior di latte mozzarella，basil，Parmesan，olive oil．

## margherita extra

Our margherita taken up a notch with fresh buffalo mozzarella．


## MARGHERITA EXTRA－EXTRA（Available vg）

 14.25The ultimate margherita with datterini tomatoes，creamy burrata \＆our fresh basil pesto．Finished with extra virgin olive oil．

## SMOKY AUBERGINE PARM

Char－grilled aubergines，tomato，smoked mozzarella \＆ basil，topped with Parmesan breadcrumbs．


Spicy \＆meaty Calabrian sausage that melts onto a margherita．

## MUSHROOM © TRUFFLE

A truffle ricotta base with mozzarella， sautéed mushrooms \＆Parmesan．


## THE 8 CHEESE

Twice as good as a 4 cheese：1．Ricotta 2．Buffalo mozzarella 3．Fior di latte mozzarella 4．Gorgonzola 5．Parmesan 6．Provola 7．Pecorino 8．Burrata．Finished with smoked chilli jam．

## YOU＇VE GOT MAIALE

15.25

One for the meat lovers．A tomato base with prosciutto cotto， nduja，salsiccia \＆pepperoni．Finished with burrata，red

## onions \＆a balsamic glaze． <br> NEAPOLITAN

\section*{GUEST PIZZA

Every month we develop a pizza with the team at our Pizza Academy in Camden to bring you something new \＆
delicious．Ask the team or check the postcard on your table to find out more about this month＇s guest．

## SIDES亜 SALADS

Cacio e pepe balls
Crispy spaghetti balls made with pecorino cheese \＆black pepper．

Smoked mozzarella bites
Rolled in a light breadcrumb \＆fried to cheese－pull perfection．Served with smoked chilli jam．

Artichokes fritti
Fried in a crispy panko crust with garlic \＆herb dip．

Fritto misto
A mix of everything above，with selection of dips．

Puglian burrata With basil pesto \＆a freshly baked jumbo grissini．


Garlic flatbread sharer
Garlic \＆herb oil with fresh mozzarella
Rocket Salad
With Parmesan shavings \＆balsamic
＇Schiaffo＇pickled cucumber salad 5 Tangy \＆crunchy smacked cucumber salad with our fiery La Bomba chilli oil．

## DOUBLE PEPPERONİ \＆HOT HONEY（Available halal） $\mathbf{1 4 . 2 5}$

 A margherita topped with two types of pepperoni \＆drizzled with chilli－infused honey．（Halal option available）
## fiorentina

\＆crispy onions
pizze love
A vegan celebration of Italian veggies with wild broccoli， mushrooms，red onions，artichokes，olives \＆vegan pesto．

## CARBONARA

Crispy guanciale bacon，Pecorino Romano，black pepper al dente spaghetti，egg yolk \＆mozzarella．

## americana

A Napoli classic \＆our pizza chefs＇favourite：creamy mozzarella base topped with hot dog sausages \＆french fries．

## Salsiccia e friarielli

roccolettion an
olive oil base with smoked mozzarella \＆fresh chilli

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## 正

Please tell your waiter if you have any allergies， intolerances or special dietary requirements． View allergens at pizzapilgrims．co．uk／allergens
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