

IN 2011, THOM & JAMES TOOK AN 18MPH PIAGGIO APE VAN ON A "PIZZA PILGRIMAGE" TO FIND ITALY'S FINEST PIZZA. 10 YEARS OF PIZZA OBSESSION LATER & WHAT YOU ARE EATING TODAY IS A 48 HOUR, DOUBLE FERMENTED DOUGH, TOPPED WITH ITALY'S FINEST INGREDIENTS, THEN BAKED AT 500C TO GIVE A LIGHT, CHEWY & CHARRED CRUST.

## SIDES & SALADS

**PILGRIMS OLIVE MIX** (210 cals) **5.5**  
Olives, artichokes, chillies, garlic and herbs.

**SMOKED MOZZARELLA BITES** (626 cals) **9**  
Rolled in a light breadcrumb & fried to cheese-pull perfection. Served with smoked chilli jam.

**GARLIC PIZZA BREAD SHARER** (337 cals) **8**  
Hot and fresh with fresh garlic, olive oil and parsley.

**CACIO E PEPE BALLS** (348 cals) **7.5**  
Crispy spaghetti balls made with pecorino cheese & black pepper.

**PANZANELLA SALAD** (138 cals) **13**  
A hearty salad of tomatoes, peppers, red onions, cucumbers & toasted bread, tossed in an Italian dressing.

- Add buffalo mozzarella **3.25**
- Add Prosciutto di Parma **5.5**
- Add both **7**

**PUGLIAN BURRATA** (697 cals) **12.5**  
With basil pesto & a freshly baked jumbo grissini.

**DATTERINI TOMATO BRUSCHETTA** (511 cals) **10.5**  
With fresh basil and olive oil.

**ARTICHOKE FRITTI** (385 cals) **7.5**  
Fried in a crispy panko crust with garlic & herb dip.

**ROCKET SALAD** (143 cals) **7.5**  
With Parmesan shavings & a balsamic glaze.



**MARGHERITA** (971 cals) **14.95**  
Tomato, fior di latte mozzarella, basil, Parmesan, olive oil.

**BUFFALO MARGHERITA** (1044 cals) **15.95**  
Our margherita taken up a notch with fresh buffalo mozzarella.

**NDUJA** (1155 cals) **15.5**  
Spicy & meaty Calabrian sausage that melts onto a margherita. (Available vegan)

**PEPPERONI & HOT HONEY** (1291 cals) **16.95**  
A margherita topped with pepperoni & drizzled with chilli-infused honey. (Available halal)

## VEGAN PIZZA

**MARGHERITA** (845 cals) **14.95**  
The Neapolitan classic, with vegan burrata, tomato, basil and olive oil.

**PIZZ' & LOVE** (1244 cals) **15.95**  
A vegan celebration of Italian veggies with wild broccoli, mushrooms, red onions, artichokes, olives & vegan pesto.

Switch any pizza to vegan burrata at no extra cost.

## CRUST DIPPERS

The crust is the best part of our pizzas so we made little pots of summin' summin' to dip them in.



**Pesto**  
(294 cals)  
**2.5**



**White Truffle**  
(312 cals)  
**2.5**



**Garlic & herb**  
(303 cals)  
**2.5**

All Three **6**

Switch any pizza to a gluten free base at no extra charge. Made fresh using Caputo gluten free flour.

Please tell your waiter if you have any allergies, intolerances or special dietary requirements. View allergens at [pizzapilgrims.co.uk/allergens](http://pizzapilgrims.co.uk/allergens).

A 12.5% discretionary service charge will be added to your bill.

# PIZZA

## SEFRIDGES EXCLUSIVES

**MUSHROOM, TRUFFLE & BURRATA** (1289 cals) **21.95**  
Chestnut Mushrooms on a ricotta base with mozzarella, parmesan & basil. Topped with torn burrata & white truffle oil.

**HARISSA SPICED LAMB** (Halal) (1191 cals) **22.95**  
Tender halal lamb infused with za'atar and rose harissa spices. Topped with fresh mozzarella, pomegranate seeds and lemon pickled onion parsley salad.

**BRITISH BEEF & BUFFALO MOZZARELLA** (1368 cals) **23.95**  
Melt-in-the-mouth British beef salami on our classic margherita with pickled poponcini peppers.

**PUTTANESCA** (1026 cals) **15.25**  
One of the great pasta dishes... but pizza. Anchovies, olives, capers, chilli and garlic.

**SMOKY AUBERGINE PARMESAN** (1018 cals) **15.25**  
Char-grilled aubergines, tomato, smoked mozzarella & basil, topped with Parmesan breadcrumbs.

**THE 8 CHEESE** (1192 cals) **16.5**  
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.

**SALSICCIA E FRIARIELLI** (1193 cals) **15.75**  
Italian roasted sausage with wild broccoletti on an olive oil base with smoked mozzarella & fresh chilli.

## BUILD YOUR PIZZA

### PICK YOUR BASE

**MARINARA** (674 cals) **13.95**

**MARGHERITA** (971 cals) **14.95**

**VEGAN MARGHERITA** (845 cals) **14.95**

**BIANCA** (1043 cals) **14.95**

**PESTO** (1306 cals) **14.95**

### CHOOSE YOUR TOPPINGS

+ Roasted ham **3.95**

+ Anchovies **3.5**

+ Pepperoni **3.95**

+ Halal pepperoni **3.95**

+ Nduja / Vegan nduja **3.95**

+ Buffalo mozzarella **3.75**

+ Double mozzarella **3.5**

+ Vegan burrata **3.5**

+ Chesnut mushrooms **2.95**

+ Cherry tomatoes **2.75**

+ Aubergine / Artichoke **2.75**

+ Kalamata olives **2.95**

+ Fresh Garlic / Fresh Chilli **1**

### FINISHING

+ Prosciutto **5.5**

+ Burrata **4**

+ Parmesan shavings **2**

+ Rocket leaves **1.95**

+ White truffle oil **1.75**

## SPRITZ

**PILGRIMS SPRITZ** 10  
Our Pococello limoncello, Prosecco, elderflower, soda, lemon, basil.

**APEROL SPRITZ** 10  
Aperol, Prosecco, soda, orange, olive.

## COCKTAILS

**NEGRONI** 9.5  
Campari, East London gin, Martini Rosso, orange.

**FERRERO ROCHER ESPRESSO MARTINI** 9.5  
A classic espresso martini with hazelnut liquor, served with a Ferrero Rocher chocolate.

**FEVERTREE G&T** 9.5  
East London gin, Fevertree tonic, ice, lemon.

**SPIRIT & MIXER** 9.5  
Ask your waiter for choices.

## BEER

Gipsy Hill Brewing Co. is based in South London and is leading the way as an independently owned British craft beer brewery.

**PIZZAIOLO PILS** (4.8%) half / pint 3.5/7  
Our house Pils lager made specially for us, to pair perfectly with our pizzas. Light, refreshing & crisp.

**HEPCAT IPA** (4.6%) 3.5/7  
A session IPA with a fruity nose, juicy body and bright taste.

**GUEST BEER** (4.6%) 3.5/7  
Amazing local beer Ask your server for more info.

## WINES OF ITALY

### WHITE WINE

### ROSE

### SPARKLING

### RED WINE

**PILGRIMS HOUSE** 7.5/20  
Fresh fruity fun  
Glass 175ml/ Carafe 500ml

**PINOT GRIGIO DOC VENEZIA - LE CONTESSE** 8.5/32  
Acacia & apple with a herbaceous edge  
Glass 175ml/ Carafe 500ml

**PECORINO AVALOS** Bottle only 38  
Orchard fruit, mineral core, sublime

**GAVI DI GAVI VISTA DEL LEMME** Bottle only 42  
Floral, white peach & almond

**TENUTA CORTE GIACOBBE DOCG SOAVE** Bottle only 50  
Rich, complex & rewarding. Great body!

**CHIOLA CERASUOLO** Glass 175ml/ Bottle 9.5/35  
Delicate complexity, liquid luxury

**PILGRIMS FIZZ** 8/30  
Vivid & fresh with notes of apple

**FRANCIACORTA PRIMUM LA VALLE** Glass 125ml/ Bottle 13/63  
Traditional method Italian "champagne"

**PINK PROSECCO PORTA DE LEONE** 10/35  
Strawberries & cream, explosive bubbles

**BOLNEY NV CUVÉE ENGLISH SPARKLING** 65  
Bottle only  
White stone fruits, brioche, utter elegance

**PILGRIMS HOUSE** 7.5/20  
Vibrant, fruit forward rouge  
Glass 175ml/ Carafe 500ml

**BAJO MONTEPULCIANO D'ABRUZZO** 9/34  
Candied fruit, cloves, slight smoky  
Glass 175ml/ Bottle

**GRAN BRUNO, CASTILLO DI RADA "SUPER TUSCAN"** Bottle only 38  
Ripe dark fruits & spice

**VALPOLICELLA FIDORA** Bottle only 42  
Cherry & berries, lightly perfumed  
Bottle only

**TOBELE AMARONE** Bottle only 65  
Intense, dark fruited, strong structure  
Bottle only

## SOFTS

**SAN PELLEGRINO SPARKLING** (500ml) 5

**ACQUA PANNA STILL WATER** (500ml) 5

**SAN PELLEGRINO LIMONATA / ARANCIATA ROSSA** (330ml) 4

**COKE** (330ml) 4

**DIET COKE / COKE ZERO** (330ml) 4

**OJ / APPLE JUICE** (250ml) 4

## AFTER PIZZA

**NUTELLA PIZZA RING** (957 cal) 9.5  
A ring of pizza dough stuffed full of Nutella & ricotta, baked in our oven. Served with vanilla ice cream & even more Nutella.

**TIRAMISU ALLA NUTELLA** (662 cal) 12  
Our house tiramisu, loaded with Nutella, a shot of Neapolitan espresso & served back in the jar.

**SICILIAN LEMON SORBET** (116 cal) 8  
Light & fresh, served in its own skin.

**PISTACHIO AFFOGATO** (291 cal) 7.5  
Our dream twist on the classic gelato & coffee combo.

**GELATO**  
Vanilla, chocolate, pistachio, strawberry  
One scoop (284 cal) 4.5  
Two scoops (568 cal) 6.5  
Three scoops (852 cal) 9

## ICE TEA & SODAS

House-made, fresh every day.

5.45 each



**Shaken Peach Ice Tea**

Ice tea, peach syrup, lemon



**Amalfi Lemonade**

Lemon, elderflower, basil, soda



**Italian Cherry Soda**

Sour cherry syrup, lemon, soda

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