



# PIZZA & LOVE

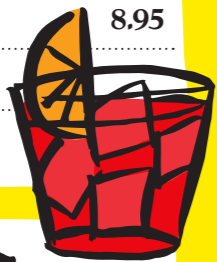


We drove the length of Italy in a 3 wheel van piling all the best PIZZA ingredients for you to enjoy. Watch the air road movie here



# APERITIVO

- XL Sicilian nocellara olives** 4  
Served with olive oil & fennel taralli crackers
- Fonzies** (Italy's favourite crisps) 1
- Aperol Spritz** 8.95
- Pilgrims Spritz** 8.95
- Camden Hells pint** 6.95
- Classic Negroni** 8.5



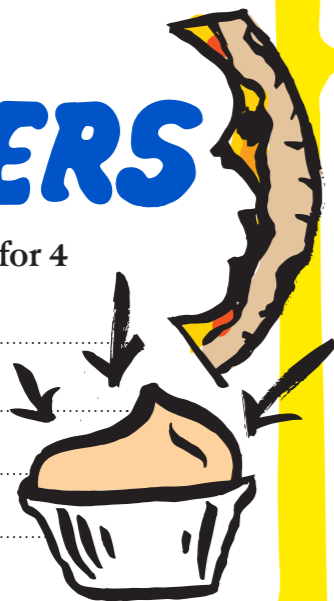
# TOP OF THE TOPPINGS

- Italian roasted ham** 3.5
- Mushrooms** 3
- Nduja / Vduja** 3
- Rocket** 2.5
- Mozzarella** 3.5
- Artichoke hearts** 3
- Anchovies** 3
- Burrata** 3.5
- Olives** 2.5
- Pepperoni** 3.5



# CRUST DIPPERS

- 1.5 each / any three for 4
- Pesto**
- Nduja**
- Truffle (vg)**
- Garlic & herb (vg)**



@pizzapilgrims

# PIZZA PILGRIMS



The style of this menu is tribute to the great Pasquale De Stefano, who we came across on our pilgrimage through Italy (on an 18mph 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.

**MARGHERITA** (Available vegan) 11.5  
Tomato, fior di latte mozzarella, basil, Parmesan, olive oil.

**MARGHERITA EXTRA** 13.75  
Our margherita taken up a notch with fresh buffalo mozzarella.



**MARGHERITA EXTRA-EXTRA** 15.25  
The ultimate margherita with Piennolo tomatoes, creamy burrata & fresh basil pesto. Finished with extra virgin olive oil.

**PIZZA LOVE** (Vegan) 13.5  
A vegan celebration of Italian veggies with wild broccoli, grilled aubergines, red onions, artichokes, olives & garlic herb oil.



**SMOKY AUBERGINE** 12.95  
Char-grilled aubergines, tomato, smoked mozzarella & basil. With toasted breadcrumbs and Pecorino Romano.

**NDUJA** (Available vegan) 13.95  
Spicy & meaty Calabrian sausage that melts onto a margherita.

**MUSHROOM & TRUFFLE** 14.95  
A ricotta base with mozzarella, sautéed mushrooms & Parmesan, topped with truffle oil.



TRINITY OF MARGHERITAS

**THE 8 CHEESE** 13.95  
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** 16.25  
One for the meat lovers. A tomato base with nduja, salsiccia, pepperoni & red onion. Finished with burrata & a balsamic glaze.

**CARBONARA** 14.5  
Crispy guanciale bacon, Pecorino Romano, black pepper, al dente spaghetti, egg yolk & mozzarella.



**DOUBLE PEPPERONI & HOT HONEY** 15.25 (Available halal)  
A margherita topped with two types of pepperoni & drizzled with chilli-infused honey.

**FIorentina** 12.5  
Creamed spinach, fior di latte mozzarella, Parmesan, egg yolk & crispy onions.

**AMERICANA** 13.5  
A Napoli classic & our pizza chefs' favourite: creamy mozzarella base topped with hot dog sausages & french fries.



**SALSICCIA E FRIARIELLI** 14.25  
Italian roasted sausage with wild broccoletti on an olive oil base with smoked mozzarella & fresh chilli.



# AUTHENTIC NEAPOLITAN

# PIZZA



# SIDES AND SALADS

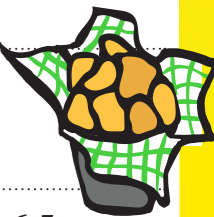
**Fritto misto** 12.95  
A mix of cacio e pepe balls, smoked mozzarella bites & artichokes fritti with dips.

**Garlic flatbread sharer** 5.5  
Garlic & herb oil with fresh mozzarella. **Add burrata** 8.5

**Rocket Salad** 5  
With Parmesan shavings & balsamic glaze.

**'Schiaffo' pickled cucumber salad** 5  
Tangy & crunchy smacked cucumber salad with our fiery La Bomba chilli oil.

**Artichokes fritti** 6.5  
Fried in a crispy panko crust with garlic & herb dip.



**Cacio e pepe balls** 6.5  
Crispy spaghetti balls made with pecorino cheese & black pepper.

**Smoked mozzarella bites** 7.5  
Rolled in a light breadcrumb & fried to cheese-pull perfection. Served with smoked chilli jam.



Every month we develop a guest special to bring you something new & delicious. Scan here or check out the postcard on your table to find out about this month's guest.

**DON'T EAT MOZZARELLA?**

Switch it out for our plant-based burrata, on us!

**GLUTEN FREE?**

Try our house-made gluten-free base for the same price 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.