

# APERITIVO

Served with olive oil & fennel taralli crackers		
Fonzies (Italy's favourite crisps)	1	
Aperol Spritz	8,95	

8.95

**Pilgrims Spritz** Camden Hells pint 6.95

**Classic Negroni** 



8.5

2. Mushioonis 3	
<b>3.</b> Nduja / Vduja 3	
4. Rocket 2.5	
5. Mozzarella 3.5	
6. Artichoke hearts 3	
7. Anchovies 3	
8. Burrata 3.5	CON R
9. Olives 2.5	
10. Pepperoni 3.5	

# **PIZZA PILGRIMS**

10.95

13.5

14,95

12.25

13.95

12.95



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 & designed this menu together.

# MARGHERITA (Available vegan)

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

# MARGHERİTA EXTRA

Our margherita taken up a notch with fresh buffalo mozzarella.

# **MARGHERİTA EXTRA-EXTRA**

The ultimate margherita with Piennolo tomatoes, creamy burrata & fresh basil pesto. Finished with extra virgin olive oil.

# **PIZZ& LOVE** (Vegan)

A vegan celebration of Italian veggies with wild broccoli, grilled aubergines, red onions, artichokes, olives & garlic herb oil. Add mozzarella 3.5

# **SMOKY AUBERGINE**

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

## NDUJA (Available vegan)

Spicy & meaty Calabrian sausage that melts onto a margherita.

# MUSHROOM & TRUFFLE



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

**THE 8 CHEESE** 

### 13.25

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 MAİALE

15.5

One for the meat lovers. A tomato base with nduja, salsiccia, pepperoni & red onion. Finished with burrata & a balsamic glaze.

# CARBONARA

13.95

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

# **DOUBLE PEPPERONÍ & HOT HONEY** 14.95

(Available halal)

A margherita topped with two types of pepperoni & drizzled with chilli-infused honey.

# **FIORENTINA**

11.75

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

# **AMERICANA**

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



13.5

# SALSICCIA E FRIARIELLI

Italian roasted sausage with wild broccoletti on an olive oil base with smoked mozzarella & fresh chilli.

1.5 each / any three for 4

DIPPER.

Pesto

Nduja

Truffle (vg)

Garlic & herb (vg)

CRUST



# SIDES M SALADS

Fritto misto12.95A mix of cacio e pepe balls, smokedmozzarella bites and artichokes fritti with dips.	
Garlic flatbread sharer5.5Garlic & herb oil with freshAdd burratamozzarella.Add burrata	
Rocket Salad5With Parmesan shavings & balsamic glaze.	
<b>'Schiaffo' pickled cucumber salad</b> 5 Tangy & crunchy smacked cucumber salad with our fiery La Bomba chilli oil.	
Artichokes fritti 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 bites7.5Rolled in a light breadcrumb & friedto cheese-pull perfection. Served with smokedchilli jam.	

Every month we develop a guest special to bring you something new & delicious. Scan the QR code 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

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