

XL Sicilian nocellara olives

Served with olive oil & fennel taralli crackers

Fonzies (Italy's favourite crisps)

**Aperol Spritz** 9.5

**Pilgrims Spritz** 

Camden Hells pint 6.95

Classic Negroni





Scan the OR code or check out the postcard on your table to find out about this month's guest.

# CRUST DIPPERS

2 each / any three for 5.5

**Pesto** 

Nduja

Truffle (vg)

Garlic & herb (vg)



#### DON'T EAT MOZZARELLA?

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

Try our house-made gluten-free base for the same price. Please tell your waiter if you have any allergies, intolerances or special dietary

View allergens at requirements. ilgrims.co.uk/allergens

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

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, PIZZA PILGRIMS **Opizzapilgrims** 



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.

#### MARGHERİTA (Available vegan)

12. 25

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

#### MARGHERİTA EXTRA

Our margherita taken up a notch with fresh buffalo mozzarella.



#### MARGHERİTA EXTRA-EXTRA

15.95

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

#### PIZZ& LOVE (Vegan)

14.25

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

#### **SMOKY AUBERGINE**

13.50

Char-grilled aubergine, tomato, smoked mozzarella, garlic herb oil & basil. With crispy onions & Pecorino Romano.

#### NDUJA (Available vegan)

14.95

Spicy & meaty Calabrian sausage that melts onto a margherita.

#### MUSHROOM & TRUFFLE

Parmesan, topped with truffle oil.

A ricotta base with mozzarella, sauced mushrooms &

## AUTHENTIC NEAPOLITAN



#### THE 8 CHEESE

14.25

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**

16.5

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

#### **CARBONARA**

14.95

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

## **DOUBLE PEPPERONI & HOT HONEY** 16.25

(Available halal)

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

#### **FIORENTINA**

12.75

13.95

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.

#### SALSICCIA E FRIARIELLI

Italian roasted sausage with wild broccoletti on an

olive oil base with smoked mozzarella & fresh chilli.

# SIDES NO SALADS

#### Fritto misto

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

#### Garlic flatbread sharer

Garlic & herb oil with fresh mozzarella

Add burrata 3.5

#### **Rocket Salad**

With Parmesan shavings & balsamic glaze. 'Schiaffo' pickled cucumber salad

Tangy & crunchy smacked cucumber salad with our fiery La Bomba chilli oil.

#### Artichokes fritti

Fried in a crispy panko crust wi garlic & herb dip.

#### 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.

## TOPOFTHE TOPPINGS

1. Pepperoni 3.5

2. Nduja / Vduja 3



4. Italian roasted ham 3.5

5. Extra Mozzarella 3.5

6. Artichoke hearts 3

7. Anchovies 3

8. Burrata 3.5

9. Olives or capers 2.5

10. Rocket 2.5













