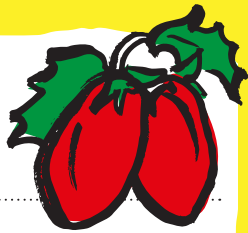


PIZZA PILGRIMS



MARINARA EXTRA (Vegan) 9.5

San Marzano tomato DOP, Piennolo del Vesuvio tomatoes, garlic herb oil, oregano & extra virgin olive oil. Add burrata. 3.5



MARGHERITA (Available vegan) 11.25

San Marzano tomato DOP, Fior di Latte mozzarella, basil & extra virgin olive oil.

BUFALA MARGHERITA 13.75

Our margherita but taken up a notch with fresh Mozzarella di Bufala DOP.



PIZZA LOVE (Vegan) 12.5

Artichoke hearts, sautéed mushrooms, olives, red onion, San Marzano tomato DOP, plant-based mozzarella & basil. Switch to normal Fior di Latte mozzarella - FREE.

SMOKY AUBERGINE PARMIGIANA 13.5

Baked aubergine parmigiana, smoked mozzarella, Pecorino Romano DOP, & basil.



NDUJA (Available vegan) 13.95

Nduja Di Spilinga DOP, San Marzano tomato DOP, Fior di Latte mozzarella & basil.



MUSHROOM & TRUFFLE 14.95

A ricotta base with Fior di Latte mozzarella, sautéed mushrooms & white truffle oil.

AMALFI COAST 13.95

Cetaran anchovies DOP from Amalfi, Piennolo del Vesuvio tomatoes, Fior di Latte mozzarella, olives, capers, garlic herb oil & basil.



DOUBLE PEPPERONI & HOT HONEY (Available halal) 15.25

Two types of pepperoni, San Marzano tomato DOP, FDL mozzarella, basil & house-made hot honey.

CARBONARA 13.95

The pizza version of the pasta classic. Crispy guanciale bacon, Pecorino Romano DOP, Fior di Latte mozzarella, black pepper, al dente spaghetti & egg yolk.

YOU'VE GOT MAIALE 15.5

Nduja, Italian sausage, pepperoni, San Marzano tomato DOP, FDL mozzarella, red onion & balsamic glaze.

THE 8 CHEESE 13.25

Twice as good as a 4-cheese. 1. Ricotta 2. Buffalo mozzarella 3. FDL mozzarella 4. Gorgonzola DOP 5. Italian hard cheese 6. Provola 7. Pecorino Romano DOP 8. Burrata. Finished with smoked chilli jam.

BURRATA & PESTO 14.95

Genovese basil pesto, Puglian burrata, Piennolo del Vesuvio tomatoes & extra virgin olive oil.

SALSICCIA E FRIARIELLI 13.5

Italian roasted sausage, wild broccoletti sautéed with garlic & chilli, smoked mozzarella & basil.



PRINCIPESSA 18.95

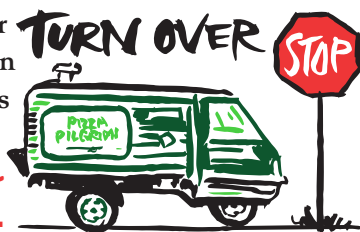
Hand cut 30 month aged Prosciutto di Parma, Piennolo Di Vesuvio tomatoes, 24 month Parmigiano Reggiano DOP, Mozzarella Di Bufala DOP, rocket leaves & extra virgin olive oil.



We order a limited amount of this prosciutto everyday. Once it's gone, it's gone!

Before you order, take a look on the other side. Pizza Pilgrims is built on the passion of finding the best of the best ingredients from Napoli to put on our pizzas.

Turn over for our 'BIG 3' suppliers. MOZZARELLA, TOMATOES & FLOUR.



SIDES AND SALADS

Garlic flatbread sharer 6.5

With our house-made garlic herb oil & Fior di Latte mozzarella.

Artichokes fritti 7.5

Fried in a panko crust with garlic & herb dip.

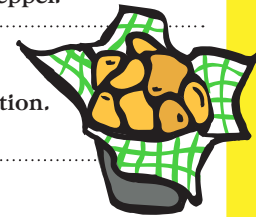


Cacio e pepe balls 7.5

Crispy spaghetti balls made with Pecorino cheese & black pepper.

Smoked mozzarella bites 8

Rolled in a light breadcrumb & fried to cheese pull perfection. Served with smoked chilli jam.



Napoli salami 7.75

A plate of lightly smoked wafer thin Napoli salami with black pepper.

Burrata Caprese salad 8.5

Piennolo del Vesuvio tomatoes, Puglian burrata, basil & extra virgin olive oil.



Rocket salad 6

With Parmigiano Reggiano DOP shavings & balsamic glaze.

'Schiaffo' pickled cucumbers 4

Tangy & crunchy smacked cucumbers with house-made 'La Bomba' chilli oil.

CRUST DIPPERS

Each dipper 1.55 / Pick any three 4



PESTO
AIOLI

NDUJA



GARLIC
& HERB



HOT HONEY

WHITE
TRUFFLE



DIP TO
DONATE



Go to our website for more details.

The more you dip, the more we donate!

**FOR EVERY
DIPPER SOLD WE
DONATE TO THE
PIZZA PILGRIMS
CHARITY FUND**

TOP OF THE TOPPINGS

Anchovies 3

Artichokes 3

Napoli salami 3.5

Italian roasted ham 3.5

Nduja or V'duja 3

Rocket 2.5

Mushrooms 3

Pepperoni 3.5

Burrata 3.5

Olives or capers 2.5



GUEST PIZZA

Scan the code to check out our monthly guest pizza.



HALAL, VEGAN OR GLUTEN FREE: Available for no extra cost.
ALLERGENS: If you have any allergies, please tell your waiter & they'll make sure you're well looked after.



DOP stands for Denominazione di Origine Protetta, which translates to Protected Designation of Origin.
SERVICE CHARGE We charge 12.5% discretionary service charge with 100% of this going to our teams.

For socials @pizzapilgrims