MARÍNARA EXTRA (686 cals) (Vegan) 9.95

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



MARGHERITA (861 cals) (Available vegan) 11.75

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

BUFALA MARGHERITA (942 cals) 14.25

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



PIZZ6 LOVE (890 cals) (Vegan) 12.75

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 (1130 cals) 13.95

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



NDUJA (1020 cals) (Available vegan) 14.5

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

MUSHROOM & TRUFFLE (IIII cals) 15.5

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



AMALFI COAST (1160 cals) 14.5

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

DOUBLE PEPPERONI & HOT HONEY (1074 cals) (Available halal) 15.75

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

CARBONARA (1278 cals) 14.5

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 MAĬALE (1333 cals) 15.95

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

THE 8 CHEESE (1139 cals) 13.75

Twice as good as a 4-cheese. 1. Ricotta 2. Buffalo mozzarella 3. FDL mozzarella 4. Gorgonzola DOP $\textbf{5. Italian hard cheese 6. Provola 7. Pecorino Romano DOP 8. Burrata. Finished with smoked chilli\,\underline{\textbf{j}} \textbf{am.}$

BURRATA & PESTO (1018 cals) 15.5

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

SALSICCIA E FRIARIELLI (1062 cals) 13.95

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



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 TURN OVER 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.



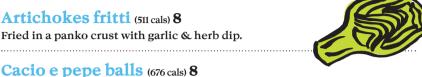
SIDES POSALADS

Garlic flatbread sharer (551 cals) 7

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

Artichokes fritti (511 cals) 8

Fried in a panko crust with garlic & herb dip.



Crispy spaghetti balls made with Pecorino cheese & black pepper.

Smoked mozzarella bites (601 cals) 8.5

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

Napoli salami (209 cals) 8.25

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

Burrata Caprese salad (338 cals) 9

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



With Parmigiano Reggiano DOP shavings & balsamic glaze.

'Schiaffo' pickled cucumbers (81 cals) 4.5

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

CRUST DIPPER

















Go to our website for more details. The more you dip, the more we donate!

Anchovies 3

Artichokes 3

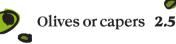
Napoli salami 3.5

Italian roasted ham 3.5

Nduja or V'duja 3

Mushrooms 3 Pepperoni 3.5

Burrata 3.5





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.

For socials Opizzapilgrims



