PIZGRIK

MARINARA EXTRA (686 cals) (Vegan) 9,95

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



MARGHERİTA (861 cals) (Available vegan) 11.75

San Marzano Tomato, fior di latte mozzarella, basil, Parmesan & olive oil.

BUFALA MARGHERITA (942 cals) 14.25

Our margherita but taken up a notch with fresh buffalo mozzarella DOP.



PIZZ6 LOVE (890 cals) (Vegan) 12.75

Artichoke hearts, mushrooms, olives, red onion, San Marzano tomato, house-made plant based mozzarella & basil. Switch to normal FDL mozzarella - FREE.



Baked Aubergine parmigiana, smoked mozzarella, Pecorino Romano DOP, garlic herb oil & basil.



NDUJA (1020 cals) (Available vegan) 14.5

Nduja Di Spilinga DOP, San Marzano Tomato, FDL mozzarella, Parmesan, basil.

MUSHROOM & TRUFFLE (1111 cals) 15.5

A ricotta base with FDL mozzarella, sautéed mushrooms, Parmesan, white truffle oil.



AMALFI COAST (1160 cals) 14.5

Cetaran anchovies DOP from Amalfi, tomato, FDL mozzarella, olives, capers, garlic herb oil,



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

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

CARBONARA PIZZA (1278 cals) 14.5

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

VE GOT MAÏALE (1333 cals) 15.95

Nduja, Italian sausage, pepperoni, San Marzano Tomato, smoked mozzarella, red onion & balsamic glaze.

THE 8 CHEESE (1139 cals) 13.75

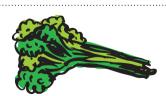
Twice as good as a 4-cheese. 1. Ricotta 2. Buffalo mozzarella 3. FDL mozzarella 4. Gorgonzola DOP 5. Parmesan 6. Provola 7. Pecorino Romano 8. Burrata. Finished with smoked chilli jam.

BURRATA & PESTO (1018 cals) 15.5

Fresh Genovese basil pesto, Puglian burrata, Piennolo tomatoes, Parmesan & olive oil.

SALSICCIA E FRIARIELLI (1062 cals) 13.95

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



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

We order a limited amount of this proscuitto everday. Once it's gone, it's gone!

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

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 to our 'BIG 3' suppliers.

MOZZARELLA, TOMATOES & FLOUR.



Garlic flatbread sharer (551 cals) 7

With our House-made garlic Rocket Fuel and FDL mozzarella.

Artichokes fritti (511 cals) 9

Fried in a panko crust with garlic & herb dip.

Cacio e pepe balls (676 cals) 9

Crispy spaghetti balls made with Pecorino cheese and black pepper.

Smoked mozzarella bites (601 cals) 9

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

Slow cooked Piennolo DOP tomatoes, Puglian burrata, basil & extra virgin olive oil.

Rocket salad (167 cals) 6.5

With Parmesan shavings and balsamic glaze.

Schiaffo' Pickled cucumbers (81 cals) 4.5

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

RUST DIPI













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

70POFTHE TOP

Anchovies (30 cals) 3

Artichokes (41 cals) 3

Napoli Salami (209 cals) 3.5

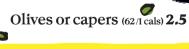
Burrata (235 cals) 3.5 Italian Roasted Ham (92 cals) 3.5

Nduja or Vduja (159 cals) 3

Rocket (3 cals) 2.5

Mushrooms (106 cals) 3

Pepperoni (144 cals) 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

