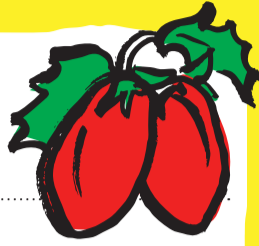


PIZZA PILGRIMS



MARINARA EXTRA (Vegan)

San Marzano tomato DOP, Piennolo del Vesuvio DOP tomatoes, garlic herb oil, oregano & extra virgin olive oil. Add burrata: 3.5 (AKA the ultimate Margherita).



MARGHERITA (Available vegan)

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



BUFALA MARGHERITA

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

PIZZA LOVE (Vegan)

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

AUBERGINE PARMIGIANA

Baked aubergine parmigiana, Fior di Latte mozzarella & basil.

NDUJA (Available vegan)

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

MUSHROOM & TRUFFLE

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

AMALFI COAST

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

DOUBLE PEPPERONI & HOT HONEY (Available halal)

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

CARBONARA PIZZA

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

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

THE 8 CHEESE

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

SALSICCIA E FRIARIELLI

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

PRINCIPESSA DOP

18 month Prosciutto di Parma DOP, Piennolo del Vesuvio DOP tomatoes, 24 month Parmigiano Reggiano DOP, Mozzarella di Bufala DOP, rocket leaves & extra virgin olive oil.



Half size margherita pizza
Add up 2 to toppings (see Top of The Toppings)
With Orange or Apple Juice (200 ml)
Scoop of our gelato with Nutella.

TURN OVER TO MEET THE 'BIG 3' NEAPOLITAN SUPPLIERS THAT WE'VE BEEN WORKING WITH SINCE DAY ONE - MOZZARELLA, TOMATOES & FLOUR.



SIDES AND SALADS

Garlic flatbread sharer

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

Artichokes fritti

Fried in a panko crust with 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.



Rocket & Parmesan side salad

Fresh rocket leaves with Parmesan shavings, olive oil & lemon.

Greek Napoli side salad

A classic Greek salad but with Ricotta Salata & Piennolo del Vesuvio tomatoes.

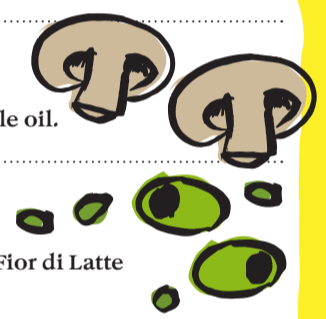
Italian bean side salad

Cannellini beans, red onions, Piennolo del Vesuvio DOP tomatoes, garlic oil, red wine vinegar and basil.



Cavolo nero Caesar side salad

Cavolo nero leaves, Caesar dressing, fried breadcrumbs & Parmesan shavings.



CRUST DIPPERS



CAESAR

CALABRIAN CHILLI



GARLIC & HERB



HOT HONEY

WHITE TRUFFLE



DIP TO DONATE



For every dip sold we make a donation to our charity partners

THE MORE YOU DIP, THE MORE WE DONATE!

Go to our website for more details.

PROUDLY SUPPORTING



TOP OF THE TOPPINGS

Anchovies

Rocket

Artichokes

Mushrooms

V'duja

Pepperoni

Italian roasted ham

Burrata

Nduja

Olives or capers



GUEST PIZZA

Scan the code to check out our guest pizza.



GLUTEN FREE AVAILABLE: for an extra cost of 1.5.

ALLERGENS OR INTOLERANCES: If you have any allergies or intolerances, please tell your waiter.





PIZZERIMS STORY



PIZZA PILGRIMS began when my brother Thom and I quit our jobs, bought a tuk-tuk in southern Italy, and drove it back to London on a 'pizza pilgrimage' to learn the secrets of Neapolitan pizza. Thirteen years on and we're obsessed with always making our pizza better, regularly heading back to Napoli to get inspired and connect with the friends who supply our core ingredients:

FLOUR, TOMATOES AND MOZZARELLA

This is **ANTIMO CAPUTO** – Napoli's legendary "King of Flour" and third-generation head of the Caputo mill. We use his 'Saccorosso' flour, milled in the heart of the city, to make our signature 72-hour fermented dough fresh every day.



ANIELLO grows his sweet, juicy San Marzano tomatoes in the volcanic soils around Mt. Vesuvius, widely known as the best sauce tomatoes in the world. We hand-crush them with just a pinch of salt to make your pizza sauce — because great tomatoes need nothing else.

We met **GIOVANNI** and his father at their latteria on our first trip to Napoli, where they still use traditional methods to craft fresh fior di latte mozzarella. It's delivered to us weekly, hand-cut daily by our pizzaiolis, and lands on your pizza the very same day.



THESE QUALITY INGREDIENTS, IN THE HANDS OF OUR PIZZAIOLOS, MAKE EVERY PIZZA SPECIAL!



SCAN THE CODE

