PIZZA PILGRIMS

Certified B Corporation

MARİNARA 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).

MARGHERİTA (Available vegan)

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

BUFALA MARGHERİTA

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

PİZZ& 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.

SWİTCH UP TO DOUBLE MOZZARELLA

AUBERGİNE PARMİGİANA

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 & truffle oil.

AMALFİ COAST

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

DOUBLE PEPPERONİ & HOT HONEY (Available halal)

Two types of pepperoni from our friends at PROPERONI, San Marzano tomato DOP, FDL mozzarella, basil & house-made hot honey.

CARBONARA PİZZA

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 MAİALE

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.

SALSİCCİA E FRİARİELLİ

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

PRİNCİPESSA 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.

KIDS MENU

Available for children aged 12 and under

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

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.

TURN OVER TO MEET THE 'BİG 3' NEAPOLİTAN SUPPLİERS THAT WE'VE BEEN WORKİNG WİTH SİNCE DAY ONE - MOZZARELLA, TOMATOES & FLOUR.

TURN OVER

STOP

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 & mix peppers.

Italian bean side salad
Cannellini beans, red onions, Piennolo del Vesuvio DOP tomatoes, herb oil, red wine vinegar and basil.

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

CRUST DIPPERS

CAESAR

CALABRİAN CHİLLİ

GARLİC & HERB

HOT HONEY

TRUFFLE

DIP TO DONATE

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

THE MORE YOU DİP, THE MORE WE DONATE!

Go to our website for more details.

PROUDLY SUPPORTING Make-A-Wish UNITED KINGDOM

TOP OF THE TOPPINGS

- Anchovies
- Artichokes
- V'duja
- Italian roasted ham
- Nduja
- Rocket
- Mushrooms
- Pepperoni
- Burrata
- Olives or capers

GUEST PIZZA

Scan the code to check out our guest pizza.

GLUTEN FREE AVAİLABLE: for an extra cost of 1.5.
ALLERGENS OR İNTOLERANCES: If you have any allergies or intolerances, please tell your waiter.

For socials @pizzapilgrims

PILGRIMS 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.









TOMATOES



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