PIZZA PILGRIMS

Certified B Corporation

MARİNARA EXTRA (655 cals) (Vegan) 15.5

San Marzano tomato DOP, Piennolo del Vesuvio DOP tomatoes, garlic herb oil, oregano & extra virgin olive oil. **Add burrata: 5** (AKA the ultimate Margherita).

MARGHERİTA (820 cals) (Available vegan) 17.5

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

BUFALA MARGHERİTA (858 cals) 19.5

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

PİZZ& LOVE (842 cals) (Vegan) 18.5

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 5

AUBERGİNE PARMİGİANA (1047 cals) 19.75

Baked aubergine parmigiana, Fior di Latte mozzarella & basil.

NDUJA (937 cals) (Available vegan) 18

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

MUSHROOM & TRUFFLE (1003 cals) 21.25

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

AMALFİ COAST (884 cals) 20.25

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

DOUBLE PEPPERONİ & HOT HONEY (1091 cals) (Available halal) 21.5

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

CARBONARA PİZZA (1211 cals) 20.25

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 (1187 cals) 22

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

THE 8 CHEESE (1538 cals) 19.5

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 (952 cals) 19.75

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

PRİNCİPESSA DOP (1050 cals) 24

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.

DOP THE ULTIMATE ITALIAN STAMP OF QUALITY

KIDS MENU

Available for children aged 12 and under

- Half size margherita pizza (410 cals)
- Add up to 2 toppings
- With Orange or Apple Juice (200 ml)
- Scoop of our gelato with Nutella. 10

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 (511 cals) 7.5

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

Artichokes fritti (511 cals) 10

Fried in a panko crust with garlic & herb dip.

Cacio e pepe balls (676 cals) 10

Crispy spaghetti balls made with Pecorino cheese & black pepper.

Smoked mozzarella bites (601 cals) 10

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

Rocket & Parmesan side salad (52 cals) 5

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

~~Greek~~ Napoli side salad (253 cals) 8.5

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

Italian bean side salad (452 cals) 8.5

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

Cavolo nero Caesar side salad (427 cals) 8.5

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

CRUST DIPPERS

Each dipper 3 / Pick any three 8

- CAESAR (190 cals)
- CALABRİAN CHİLLİ (203 cals)
- GARLİC & HERB (194 cals)
- HOT HONEY (82 cals)
- TRUFFLE (200 cals)

DİP 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 (30 cals)	4	Rocket (109 cals)	4
Artichokes (41 cals)	3	Mushrooms (106 cals)	5
V'duja (72 cals)	4	Pepperoni (142 cals)	5
Italian roasted ham (77 cals)	5	Burrata (235 cals)	5
Nduja (154 cals)	4	Olives or capers (62 / 1 cals)	3

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

PIZGRIMS STORY













PİZZA PİLGRİMS 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 **ANTİMO 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



ANİELLO 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 **GİOVANNİ** 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 pizzaiolos, and lands on your pizza the very same day.





THESE QUALİTY İNGREDİENTS, İN THE HANDS OF OUR PİZZAİOLOS, MAKE EVERY PİZZA SPECİAL!









SCAN THE CODE