



⚡ Lightning Lunches:  
£6 lunch  
12pm - 4pm  
Monday - Friday

## ANTIPASTI BOARDS

- Pizza on the Park Carne** 16  
Napoli salami, prosciutto di Parma, buffalo mozzarella, grilled artichokes, Nocellara olives, focaccia, aged balsamic & olive oil
- Pizza on the Park Vegetariano** 14.5  
Pumpkin caponata, Fontina cheese, grilled artichokes, Nocellara olives, focaccia, aged balsamic & olive oil

## SALADS

- ⚡ **Sicilian Caponata (VG)** 6/12  
Pumpkin, zucchini, tomatoes, olives, pine nuts, marjoram & focaccia
- Radicchio & Gorgonzola (V)** 6.5/13  
Radicchio, chicory, toasted hazelnuts, mustard pears, blue cheese dressing
- Pizza on the Park Caesar** 6.5/13  
Gem lettuce, chicken breast, anchovy dressing, herb pangrattato & aged Parmesan

## SIDES

- Freshly Baked Garlic Bread** 3.5  
Add mozzarella £1
- Zucchini Fries (VG)** 3.5  
Lemon & sea salt
- Rocket & Parmesan salad (GF)** 3.5
- Truffled Polenta Chips** 4.5  
24-month aged Parmesan

## SMALL PLATES

**House Baked Rosemary Focaccia** 3.5  
Homemade focaccia, aged balsamic vinegar & Sicilian olive oil

**Nocellara Del Belice Olives (GF)** 3.5  
Whole green olives from Sicily

**Arancini** 5  
Fried risotto with wild mushrooms & 24-month aged Parmesan

**Bruschetta** 5  
Straciatella, caramelized peppers, oregano, Sicilian olive oil

**Buffalo Wings (GF)** 6  
4 free range chicken wings, buffalo sauce, spring onions

**Burrata Caprese (GF)** 7  
Burrata from Puglia, confit Isle of Wight tomatoes, basil, Sicilian olive oil

**Fritto Misto** 7.5  
Baby squid, whitebait, prawns, lemon & aioli

## PIZZA RED BASE

⚡ **Margherita** 3.5  
San Marzano tomatoes, fior di latte mozzarella, basil, Sicilian olive oil

**Buffalo Margherita** 10.5  
San Marzano tomatoes, buffalo mozzarella, basil, Sicilian olive oil

⚡ **Living On The Veg (VG)** 11.5  
San Marzano tomatoes, spinach, black olives, sundried tomatoes, red onions, chilli, herb pangrattato  
**Add** Mozzarella for £1

⚡ **Anchovy & Garlic** 11.5  
San Marzano tomatoes, fior di latte mozzarella, oregano, anchovies, black olives, capers, garlic oil

**Norma (V)** 12.5  
San Marzano tomatoes, fior di latte mozzarella, aubergine, basil, salted ricotta

**Autumn Bloom (VG)** 13  
Butternut squash base, cavolo nero, almond ricotta, fried sage

⚡ **Double Trouble** 13  
San Marzano tomatoes, smoked mozzarella, chicken, pepperoni, jalapeños, aged Parmesan

**Carnitas** 13  
San Marzano tomatoes, pulled pork, fior di latte mozzarella, guindilla chillies, red onions, chipotle, coriander

**Parma Ham** 13.5  
San Marzano tomatoes, mozzarella, prosciutto di Parma, rocket, Parmesan shavings, Sicilian olive oil

**Alright Meat Luvver** 14  
San Marzano tomatoes, fior di latte mozzarella, fennel sausage, pepperoni, guanciale, ham

## PIZZA WHITE BASE

9 **Fiorentina** 13  
Creamy spinach base, mozzarella, garlic, black olives, Parmesan, egg yolk

10.5 **Mushrooms & Truffle** 13.5  
Mascarpone base, roasted chestnut mushrooms, taleggio, white truffle oil, thyme & Parmesan

## DIPS (€2 Each or 3 for €5)

Parmesan Aioli (gf) ~ Pesto Mayo (v)  
Sriracha Sauce (vg)

## LARGE PLATES

⚡ **Malfatti in Arrabbiata Sauce** 10  
Italian style spinach & ricotta dumplings, tomatoes, chilli, garlic & pecorino

**Aubergine Parmigiana (GF)** 12  
Roasted aubergine, tomatoes, fior di latte mozzarella, basil & Parmesan

**Sardinian Gnocchetti Pasta** 13.5  
Fennel sausage ragu & nduja, sundried tomatoes, 24-month aged Parmesan

**Oven Roasted King Prawns** 15  
Atlantic prawns, herby garlic butter & focaccia

**KIDS** (€7 Kids Main, 250ml Cawston Press, 1 Scoop of ice cream)

**Small Margherita & 1 Topping** 5.5  
(Salami Napoli, Olives, Ham, Mushrooms)

**Kids Pasta** 5.5  
Gnocchetti with fennel sausages ragu & Parmesan