

# PIZZA ON THE PARK | PARTY MENU

£28 per person includes a selection of small plates, Italian cured meats, Italian cheese, a selection of pizzas and salad and finish with something sweet

## A SELECTION TO SHARE

### ITALIAN SIDES

Homemade rosemary focaccia, aged balsamic vinegar, Sicilian olive oil (vg)  
Nocellara green olives from Sicily (vg) (gf)  
Sun-dried tomatoes

### ITALIAN CURED MEATS

Porchetta  
Parma ham  
Ventricina

### ITALIAN CHEESE

Buffalo mozzarella  
Gorgonzola  
 Taleggio

### PIZZETTA

Garlic bread (vg)



## SHARING MAINS

### RED BASE PIZZAS

#### Margherita (v)

Tomato sauce, mozzarella, basil, Sicilian olive oil

#### Anchovy & Garlic

Tomato sauce, mozzarella, black olives, capers, anchovies, oregano, garlic oil

#### Norma (v)

Tomato sauce, mozzarella, aubergine, basil, salted ricotta

#### Double Trouble

Tomato Sauce, chicken, ventricina, smoked mozzarella, jalapenos, aged Parmesan

#### Calabrian Hot

Tomato sauce, ventricina (spicy salami), nduja, basil, burrata from Puglia

### VEGAN PIZZA

#### Living on the Veg (vg)

Tomato sauce, spinach, black olives, red onions, chilli, herb pangrattato

### WHITE BASE PIZZAS

#### Porchettosa

Smoked mozzarella, porchetta (Italian roasted pork belly), rosemary roasted potatoes, gremolata sauce

#### Mushrooms & Truffle

Mascarpone base, taleggio, chestnut mushrooms, white truffle oil, aged Parmesan

### SALADS

#### Caesar Salad

Gem lettuce, chicken breast, anchovy dressing, herb pangrattato, Parmesan

### A SELECTION OF SIDES TO SHARE

Rocket & Parmesan Salad (v) (gf)

Truffle & Parmesan Fries (v) (gf)

## DESSERT

### Tiramisu

Savoardi biscuits, coffee rum, chocolate, whipped mascarpone

Ice Cream and vegan sorbet available on request

## DRINKS PACKAGES

Arrival Prosecco £5pp

Arrival Aperol / Limoncello Spritz £7pp

Birra Moretti Bucket (6 bottles) £28

6 bottles of Pinot Grigio or Merlot £140

6 bottles of Organic Prosecco £160