

PIZZA ON THE PARK

PIZZETTAS

Freshly made in-house every day in true Neapolitan style. These Italian small pizzas are topped with the freshest ingredients, delivering a burst of traditional Italian flavours in every bite. Perfect for a light meal or a shareable appetiser.

Zucchini (v)

Mozzarella, marinated courgette, lemon, mint, pine nuts, goat curd 7.5

Mortazza 🍌

Mozzarella, mortadella, stracciatella, lemon zest, toasted pistachio 8

NEAPOLITAN-STYLE PIZZA

TOMATO BASE

Our tomato sauce is made in-house using sun-ripened tomatoes and fresh herbs

Calabrian Hot 🌶️🍅

Tomato sauce, ventricina (spicy salami), nduja, Puglian burrata & a drizzle of basil oil 17

Tuna Turner

Tomato sauce, mozzarella, tuna, red onion, garlic chips, black olive powder 16

Parma Ham 🍌

Tomato sauce, mozzarella, Parma ham, rocket, Parmesan shavings & a drizzle of Sicilian olive oil 16.5

Bufalina (v)

Yellow cherry tomato base, mozzarella, basil, sun dried tomatoes, buffalo bocconcini, watercress, olive oil 16

Parmigiana (v)

Tomato sauce, mozzarella, aubergine, fresh basil & aged Parmesan 14.5

Margherita (v)

Tomato sauce, mozzarella, fresh basil & a drizzle of Sicilian olive oil 11

Buffalo Margherita

Tomato sauce, buffalo mozzarella, fresh basil & a drizzle of Sicilian olive oil 13.5

Double Trouble 🌶️

Tomato sauce, roasted chicken, ventricina (spicy salami) mozzarella, jalapeños & aged Parmesan 16.5

Carnitas 🌶️

Tomato sauce, mozzarella, pulled pork, guindilla chillies, red onion and a sweet & smoky chipotle mayo 16.5

Anchovy & Garlic

Tomato sauce, mozzarella, black olives, capers, anchovies, a sprinkle of oregano & a drizzle of garlic oil 14.5

STARTERS

Pork Tonnato (gf)

Roasted porchetta with tuna sauce, caper berries and pickled radish 8

Truffle Arancina 🍌

Fried balls of risotto with mushrooms, Taleggio, black truffle and Parmesan 8

Summer Burrata (v)

Burrata on a bed of almond and tomato pesto with a sprinkle of wild fennel pollen and basil, topped with crispy focaccia 9

Calamari Fritti

Fried squid served with lemon aioli 10

Sicilian Caponata

Buffalo ricotta, aubergine caponata topped with toasted almonds and crispy focaccia 7.5

Hummus (vg)

Cannellini bean hummus, gremolata, toasted pistachios, served with thyme & sesame artisan bread 7.5

Swap to or Add Vegan Mozzarella £2 | Swap to GF Base £3

WHITE BASE

Rich and creamy, but never heavy, our white base pizzas are the perfect alternative to our classic tomato bases

Mushroom & Truffle 🍌

Marscapone base, Taleggio, chestnut mushrooms, aged Parmesan and a drizzle of white truffle oil 16

Salsiccia & Friarielli

Friarielli (wild Italian broccoli) cream base, fennel sausages, cubed roasted potatoes and smoked mozzarella fondue 16.5

CRUST DIPS 2.5 Each or 3 for 6

Parmesan Aioli (gf)

Pesto Mayo (vg) (gf)

Apricot Harissa Mayo (v) (gf) 🌶️



PLANT-BASED

We're passionate about crafting delicious plant-based pizzas that everyone can enjoy, with or without vegan cheese

Marinara (vg) 🍌

Tomato sauce, semi-dried cherry tomatoes, crystal basil, oregano, confit garlic, black olive powder, capers 12.5

Capricciosa (vg)

Tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives, red onion, oregano 15

SIDES

Rocket & Parmesan Salad (v) (gf) 5

Fries (vg) (gf) 5

Truffle & Parmesan Fries (v) (gf) 6.5



TO START...

Garlic Pizzetta (vg)

Homemade garlic and herb bread 5.5

Add Mozzarella 1

Rosemary Focaccia (vg)

Homemade focaccia served with aged balsamic vinegar and Sicilian olive oil 5

Nocellara Olives (vg) (gf)

Whole green Sicilian olives 5

Aperol Spritz 10.5

The Italian classic. Aperol, Organic Alberto Prosecco, topped with Fever Tree Blood Orange Soda



Limoncello Spritz 10

A firm favourite, Limoncello, Organic Alberto Prosecco topped with Fever Tree Elderflower Tonic



Birra Moretti 7

A well balanced lager with some hoppy and fruity notes finished with clean aftertaste



KEY 🍌 = customer favourite 🌶️ = spicy
v = vegetarian vg = vegan gf = gluten-free
Please make your server aware of any allergies
A 10% service charge will be added to your bill



Discover the secrets behind our Neapolitan dough!

Scan the QR code to learn about our traditional Italian BIGA fermentation process.

KIDS (Children under 10)

Pizza with 1 topping 8

Mushroom, Ham, Olive & Pineapple

Kids Deal 9

Pizza with 1 topping (same as above)
+ Cawston Press Kids Carton (200ml)
+ Kids Ice Cream

PASTA

Spaghetti alla Nerano

Spaghettoni, courgette cream, garlic, king prawns, fried courgette, lemon, toasted pistachio 16.5

Nonna's Tortelloni (v) 🌶️

Green spinach and ricotta tortelloni with Puglian burrata, arrabiata sauce and a drizzle of basil oil 16

SALAD Side Salad £7 or Large £14

Caesar Salad 🍌

Gem lettuce, roasted chicken breast, anchovy dressing, herby pangrattato, lashings of Parmesan

Caprese Salad

Tomatoes, buffalo mozzarella, panzanella dressing, basil, onion taralli from Puglia, green pesto

OUR CHEFS

We're proud to serve Italian dishes made by Italian chefs. Whilst our dough is classically Neapolitan, our flavours span the country, drawing upon the freshness of Sicily and the traditional techniques of our chefs' hometowns.



Our flavours may be global, but when it comes to fresh seasonal ingredients, we like to keep things local.



FOOD MENU

CHEFS	SOUTH-WEST SUPPLIERS
Carlo Head Chef, Palermo, Sicily	Carnevale - Italian Food - Bristol 
Federico Sous Chef, Cagliari, Sardinia	Nanona - Italian Food - Clevedon 
Antonio Junior Sous Chef, Caserta, Naples	Mercanti - Italian Food - Bristol 
Fabrizio Chef de Partie, Reggio Emilia, Emilia Romagna	Mevalco - Spanish food - Bristol 
	Ruby & White - Meat - Bristol 
	Otomi - Mexican food - Bristol 
	Kingfisher - Fish - Devon 
	Shipton Mill - Flour - Gloucester 
	Forest Produce - Fine food - Exeter 