

PIZZA ON THE PARK

CHRISTMAS PARTIES

Enjoy a unique celebration with an Italian twist on traditional Christmas dishes and festive cocktails.

Prices start from £26 per person—just ask your server to see our Christmas menu. Our team is here to help make your event perfect! pizzaonthepark.com/christmas

NEAPOLITAN-STYLE PIZZA

Swap to (or add) Vegan Mozzarella £2 | Swap to GF Base £3

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 17.5

Tuscany

Tomato sauce, mozzarella, caramelised peppers, sausages, pancetta, aged Pecorino toscano 17

Parma Ham 🍖

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

Anchovy & Garlic

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

Parmigiana (v)

Tomato sauce, mozzarella, aubergine, fresh basil & aged Parmesan 14.95

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 14

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

Portobello Road (v)

Roasted portobello mushrooms in garlic butter, Calabrian chillies, mozzarella & rocket 15.5

STARTERS

Salmon Carpaccio

Beetroot cured salmon, goat's curd, horseradish, dill, crispy bread 8.5

Spiced Pumpkin Soup (vg) 🍂

Roasted pumpkin, toasted hazelnuts and fried sage crumble, coconut milk, served with focaccia 7.95

Truffle Burrata (v)

Burrata from Puglia, sautéed mushroom purée, black truffle, herby pangrattato 8.95

Nduja Arancini

Fried balls of risotto with spicy nduja and Parmesan cream 7.95

TO START...

Nocellara Olives (vg) (gf)

Whole green Sicilian olives 4.95

Garlic Pizzetta (vg)

Homemade garlic and herb bread 5.95 Add Mozzarella 1

Rosemary Focaccia (vg)

Homemade focaccia served with aged balsamic vinegar and Sicilian olive oil 5.95

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 16.5

Porchettosa

Smoked mozzarella, porchetta (Italian roasted pork belly), rosemary roasted potatoes, gremolata sauce 16.5

PLANT-BASED

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

Capricciosa (vg) 🍌

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

Living On The Veg (vg)

Tomato sauce, spinach, black olives, red onion, chilli, herb pangrattato 14.95

CRUST DIPS 2.5 each or 3 for 6

Parmesan Aioli (gf)

Truffle Mayo (vg)

Apricot Harissa Mayo (v) (gf) 🌶️

SIDES

Rocket & Parmesan Salad (v) (gf) 5

Fries (vg) (gf) 5.5

Truffle & Parmesan Fries (v) (gf) 6.5

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

Winter Ravioli (v)

Cavolo nero ravioli, roasted radicchio & walnut sauce, gorgonzola fondue 16.5

Tagliatelle alla Bolognese

Egg tagliatelle, slow cooked sausage ragu, aged Parmesan 16.5

SALAD Side Salad £7 or Large £14

Caesar Salad 🍌

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

Winter Salad (v)

Radicchio, toasted walnuts, Gorgonzola Piccante, mustard pears, spinach, apple & honey dressing

Ginger Mule 4.5

A zesty combination of fresh lime juice, homemade mint syrup, and ginger beer for a lively twist



Aperol Spritz 10.6

A timeless Italian classic, starring Aperol & Prosecco, with a lively twist of Blood Orange Soda



Limoncello Spritz 10

An all-time favourite, zesty Limoncello, Prosecco, and a splash of Elderflower Tonic for a sparkling finish



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.



Fabrizio, our "POTP" uncle from Emilia Romagna, has over 35 years of experience. He started at 16 in London and Frankfurt, later owning two restaurants in Italy. Now, he shares his expertise in perfect dough-making.

Antonio, our perfectionist, left the Italian Army to pursue his passion in the kitchen. From Caserta in Naples, home to the best pizza in the world, he refined his palate and knowledge by exploring local pizzerias. Ask him if you need seasoning advice!

Federico, our kitchen showman, began his pizza-making journey in Sardinia with his uncles. They taught him everything about crafting exceptional pizzas. Federico's daily smile embodies his love for his work.

Carlo, our head chef, began in Sicily with fermentation and bread-making. He learned from Naples' best pizzaiolos, perfecting his dough over 15 years. Carlo draws inspiration from across Italy, blending techniques and flavours to create unique toppings and dough.

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



FOOD MENU

CHEFS

Carlo
Head Chef, Palermo, Sicily

Federico
Sous Chef, Cagliari, Sardinia

Antonio
Junior Sous Chef, Caserta, Naples

Fabrizio
Chef de Partie, Reggio Emilia, Emilia Romagna

SOUTH WEST SUPPLIERS

- Carnevale - Italian food - Bristol 
- Nanona - Italian food - Clevedon 
- Mercanti - Italian food - Bristol 
- Mevalco - Spanish food - Bristol 
- Ruby & White - Meat - Bristol 
- Otomi - Mexican food - Bristol 
- Kingfisher - Fish - Devon 
- Shipton Mill - Flour - Gloucester 
- Forest Produce - Fine food - Exeter 