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

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

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

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

NEAPOLITAN-STYLE PIZZA

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

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

Ginger Mule 4.5

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



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

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

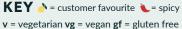
SALAD Side Salad £7 or Large £14

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



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.

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.



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



FOOD MENU