

# PIZZA ON THE PARK

## PIZZETTAS

Our small pizzettas are crafted to be perfect starters or shared delights. If you'd like to enjoy one as your main course, we're happy to offer it in a full 12-inch size—just ask your server!

### Nduja & Honey 🍯

Nduja, mascarpone, honey & Parmesan crust 9

### Fiorentina 🍷

Creamy spinach, black olives, egg yolk, pine nuts, Parmesan crust 8.5

## STARTERS

### Calamari Fritti

Fried squid served with lemon aioli 10.95

### Salmon Carpaccio 🍷

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

### Aglia Bianco (vg)

Almond & garlic cold soup, roasted beetroot, salsa verde, toasted hazelnuts 7.5

### Cauliflower (vg)

Fried cauliflower florets, walnut and pepper sauce, toasted hazelnuts, tahini sauce 7.5

### Nduja Arancini 🍷

Fried balls of risotto with spicy nduja and Parmesan cream 8.5

### Millefoglie Parma (v)

Crispy layer Sardinian bread, stracciatella, Parma ham, pesto 8.25

## 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

## 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 17

#### Portobello Road (v) 🍷

Tomato sauce, roasted portobello mushrooms in garlic butter, Calabrian chillies, mozzarella & rocket 15.5

#### 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 17

#### 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 15

### 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

#### Leeks & Pancetta

Roasted leeks, béchamel sauce, pancetta, Parmesan, thyme 16

### CRUST DIPS 2.5 each or 3 for 6

Parmesan Aioli (gf)

Truffle Mayo (vg)

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

#### 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, semi-dried tomatoes, chilli, herb pangrattato 15

### SIDES

Rocket & Parmesan Salad (v) (gf) 5

Fries (vg) (gf) 5.5

Truffle & Parmesan Fries (v) (gf) 6.5



### 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



### Ginger Mule 4.5

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



**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 10

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

## PASTA

### Truffle Mafaldine

Mafaldine pasta with truffle and mascarpone sauce, black truffle & aged Parmesan 16.95

### Pappardelle al Ragù

Pappardelle al ragù, egg pappardelle, slow cooked sausage ragù, aged Parmesan 16.95

## SALAD Side Salad £7.5 or Large £15

### Caesar Salad 🍷

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

### Amber Field Salad (v)

Honey glazed roasted carrots, puy lentils, feta, medjool dates, salted roasted almonds, lemon & dijon dressing

# 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	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 