

PIZZA ON THE PARK

STARTERS

Calamari Fritti
Fried squid served with lemon aioli 11

Burrata (gf)
Burrata, pesto, Parma ham, sundried tomatoes 9.5

Carciofi alla Giudia (vg) (gf)
Fried artichokes served with mint & lemon aioli 7

Sardines Pizzetta
Tomato sauce, capers, garlic, black olives, smoked sardines 8.5

Courgette Fritters (v)
Courgette fritters, goat's curd, cumin crème fraîche, lemon 8

Nduja Arancini 🍌🌶️
Fried balls of risotto with spicy nduja & Parmesan cream 8.5

Hummus (vg) (gf)
Cannellini bean hummus, maple roasted carrots, salsa verde 7.5

TO START...

Nocellara Olives (vg) (gf)
Whole green Sicilian olives 5.5

Garlic Pizzetta (vg)
Homemade garlic and herb bread 6 **Add Mozzarella** 1

Rosemary Focaccia (vg)
Homemade focaccia served with aged balsamic vinegar & Sicilian olive oil 5.5

NEW SEASONAL PIZZA

Primavera (v)
A vibrant celebration of spring!
Creamy mozzarella, tangy Gorgonzola Piccante, locally-sourced British asparagus, Roman-style artichokes, a sprinkle of lemon zest & pea shoots 19

CRUST DIPS

2.5 each or 3 for 6
Parmesan Aioli (gf)
Truffle Mayo (vg)
Chipotle Mayo (v) (gf)

NEAPOLITAN-STYLE PIZZA

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

TOMATO BASE

Calabrian Hot 🍌🌶️
Tomato sauce, ventricina (spicy salami), nduja, Puglian burrata & a drizzle of basil oil 18

Tuscany
Tomato sauce, mozzarella, caramelised peppers, sausages, pancetta, aged Pecorino toscano 17.5

Parma Ham 🍌
Tomato sauce, mozzarella, Parma ham, rocket, Parmesan shavings & a drizzle of Sicilian olive oil 17.5

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 15.5

Margherita (v)
Tomato sauce, mozzarella, fresh basil & a drizzle of Sicilian olive oil 11.5

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 17

Anchovy & Garlic
Tomato sauce, mozzarella, black olives, capers, anchovies, a sprinkle of oregano & a drizzle of garlic oil 15

WHITE BASE

Mushroom & Truffle 🍌
Marscapone base, Taleggio, chestnut mushrooms, aged Parmesan & a drizzle of white truffle oil 17

Salsiccia & Friarielli 🌶️
Friarielli (wild broccoli) creamy base, smoked mozzarella, fennel sausage, Calabrian chillies 16.5

SIDES

New Dirty Italian Fries
French fries, topped with cacio e pepe sauce & crispy pancetta 7.5

PLANT-BASED

Marinara (vg) 🍌
Tomato sauce, garlic, basil, oregano, Sicilian olive oil 9

Capricciosa (vg)
Tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives, red onion, oregano 15.5

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 10
Pizza with 1 topping (same as above)
+ Cawston Press Kids Carton (200ml)
+ Kids Ice Cream

PASTA

Truffle Mafaldine
Mafaldine pasta with black truffle, chestnut mushrooms, mascarpone sauce & aged Parmesan 17

Prawn Puttanesca (vg upon request)
King prawn linguine in a tomato sauce with chilli, garlic, capers, olives & parsley 17.5 / 15.5 for vegan option

SALAD Side Salad £7.5 or Large £15

Caesar Salad (gf upon request) 🍌
Gem lettuce, roasted chicken breast, anchovy dressing, herby pangrattato, lashings of Parmesan

Courgette & Salmon Salad
Courgette, salmon, pickled chillies, spring onion, feta, edamame beans, lemon dressing

Aperol Spritz 10.6

The Italian classic.
Aperol, Prosecco, blood orange soda



Limoncello Spritz 10

An all-time favourite,
Limoncello, cloudy lemon,
Prosecco, elderflower tonic



Ginger Mule 4.5

Homemade mint syrup,
lime, ginger beer



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 