

# PIZZA ON THE PARK

NEW SEASONAL PIZZA

CRUST DIPS

- Summer in Bloom

Creamy buffalo mozzarella, vibrant courgette flowers, freshly herbed ricotta, locally-sourced courgette marinated in a homemade summer seasoning, finished with a sprinkle of lemon 19
- 2.5 each or 3 for 6

Parmesan Aioli (gf)

Pesto Mayo (vg) (gf)

Chipotle Mayo (v) (gf)

## NEAPOLITAN-STYLE PIZZA

### 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, mozzarella, roasted portobello mushrooms in garlic butter, Calabrian chillies & rocket 16.5
- Anchovy & Garlic

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

- 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, pepperoni, mozzarella, jalapeños & aged Parmesan 17
- Carnitas 🌶️🌶️

Tomato sauce, mozzarella, pulled pork, guindilla chillies, red onion and a sweet & smoky chipotle mayo 17
- Norma (v)

Tomato sauce, mozzarella, aubergine, basil, salted ricotta 15.5
- Diavola 🌶️

Tomato sauce, mozzarella, pepperoni, red onions, Calabrian chillies, hot honey 16.5

## STARTERS

- Calamari Fritti

Fried squid served with lemon aioli 11
- Burrata (gf)

Burrata, grilled peaches, aged balsamic, basil, pine nuts 9
- Arancini

Lobster arancini, saffron mayo, black lime 9.5
- Parma Pizzetta

Mozzarella, Parma ham, figs, balsamic glaze 8.5
- Carpaccio (v) (gf)

Beetroot Carpaccio, goat's cheese, toasted walnuts, gremolata 7
- Bruschetta Rinaldi (v) 🍌

Homemade bread, whipped herbed ricotta, padron peppers, cherry tomatoes 7.5
- Sicilian Caponata (vg) (gf upon request)

Aubergine, tomatoes, olives, capers, pine nuts and herbs served with crispy bread 7

## TO START...

- Nocellara Olives (vg) (gf)

Whole green Sicilian olives 5.5
- Garlic Pizzetta (vg)

Homemade garlic & herb bread 6

Add Mozzarella 1
- Rosemary Focaccia (vg)

Homemade focaccia served with aged balsamic vinegar & Sicilian olive oil 5.5

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

### WHITE BASE

- Pistacchiosa 🌶️

Mozzarella, mortadella, pistachio pesto, burrata, toasted pistachios, lemon zest 17.5
- Mushroom & Truffle

Mascarpone base, taleggio, chestnut mushrooms, white truffle oil, aged Parmesan 16.5
- Quattro Formaggi

Buffalo mozzarella, gorgonzola, ricotta, Parmesan crust 15

### PLANT-BASED

- Stg. Peppers (vg) 🌶️🌶️

Tomato sauce, burnt shallots, Calabrian chillies, guindilla chillies, padron peppers, roasted peppers, chilli oil 14
- Capricciosa (vg)

Tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives, red onion, oregano 15
- Marinara (vg)

Tomato sauce, garlic, basil, oregano, Sicilian olive oil 9

### SIDES

- New Roasted Potatoes (gf)

Triple cooked ratte potatoes, black truffle butter, Parmesan 6.5
- Rocket & Parmesan Salad (gf) 5
- Fries (vg) (gf) 5.5
- Garlic Butter & Parmesan Fries (gf) 6



**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
- Pasta 8

Linguine al pomodoro (vg)
- Kids Deal 10

Pasta or Pizza with 1 topping  
+ Cawston Press Kids Carton (200ml)  
+ Kids Ice Cream

## PASTA

- Ravioli

Spinach & ricotta ravioli, pine nuts, garden peas, homemade sage butter, Parmesan 16.5
- 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
- Caprese (gf upon request)

Heritage tomatoes, basil, buffalo mozzarella, pesto, onion & olive taralli, aged red wine vinegar & olive oil

### 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.



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
Davide Demi Chef de Partie, Cefalu, Sicily	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