

# PIZZA ON THE PARK

NEW SEASONAL PIZZA	CRUST DIPS
<b>Siciliana</b> Almond & cherry tomatoes creamy base, aubergine, basil, sun-dried tomatoes, buffalo ricotta, pistachio crumble, aged Parmesan crust 19.5	2.5 each or 3 for 6  Parmesan Aioli (gf)  Pesto Mayo (vg) (gf)  Chipotle Mayo (v) (gf)

NEAPOLITAN-STYLE PIZZA			Swap to (or add) Vegan Mozzarella £2   Swap to GF Base £3
TOMATO BASE		WHITE BASE	PLANT-BASED
<b>Calabrian Hot</b> 🌶️🌶️ Tomato sauce, ventricina (spicy salami), nduja, Puglian burrata & a drizzle of basil oil 18	<b>Margherita (v)</b> Tomato sauce, mozzarella, fresh basil & a drizzle of Sicilian olive oil 12.5	<b>Pistacchiosa</b> 🌿 Mozzarella, mortadella, pistachio pesto, burrata, toasted pistachios, lemon zest 18	<b>Marinara (vg)</b> 🌿 Tomato sauce, garlic, basil, oregano, Sicilian olive oil 10
<b>Tuscany</b> Tomato sauce, mozzarella, caramelised peppers, sausages, pancetta, aged Pecorino toscano 17.5	<b>Buffalo Margherita</b> Tomato sauce, buffalo mozzarella, fresh basil & a drizzle of Sicilian olive oil 14.5	<b>Mushroom &amp; Truffle</b> Mascarpone base, taleggio, chestnut mushrooms, white truffle oil, aged Parmesan 17	<b>Capricciosa (vg)</b> Tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives, red onion, oregano 15
<b>Parma Ham</b> 🍖 Tomato sauce, mozzarella, Parma ham, rocket, Parmesan shavings & a drizzle of Sicilian olive oil 17.5	<b>Double Trouble</b> 🌶️ Tomato sauce, roasted chicken, pepperoni, mozzarella, jalapeños & aged Parmesan 17	<div><div>SIDES</div><div><div><div>New Roasted Potatoes</div><div>Triple cooked ratte potatoes, black truffle butter, Parmesan 6.5</div></div><div><div>Rocket &amp; Parmesan Salad (gf) 5</div><div>Fries (vg) (gf) 5.5</div><div>Garlic Butter &amp; Parmesan Fries (gf) 6</div></div></div></div>	
<b>Portobello Road (v)</b> 🌶️ Tomato sauce, mozzarella, roasted portobello mushrooms in garlic butter, Calabrian chillies & rocket 16.5	<b>Carnitas</b> 🌶️🌶️ Tomato sauce, mozzarella, pulled pork, guindilla chillies, red onion and a sweet & smoky chipotle mayo 17		
<b>Anchovy &amp; Garlic</b> Tomato sauce, mozzarella, black olives, capers, anchovies, a sprinkle of oregano & a drizzle of garlic oil 15.5	<b>Parmigiana (v)</b> Tomato sauce, mozzarella, aubergine, basil, Parmesan 15.5		
	<b>Diavola</b> 🌶️ Tomato sauce, mozzarella, pepperoni, red onions, Calabrian chillies, hot honey 17.5		

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)
<b>Pizza with 1 topping 8</b> Mushroom, Ham, Olive & Pineapple
<b>Pasta 8</b> Linguine al pomodoro (vg)
<b>Kids Deal 10</b> Pasta or Pizza with 1 topping + Cawston Press Kids Carton (200ml) + 1 Scoop Ice Cream

STARTERS

**Sardines**

Whipped buffalo mozzarella, smoked sardines, confit tomato, orange infused olive oil 8.5

**Burrata (gf)**

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

**Arancini**

Lobster arancini, saffron mayo, black lime 10.5

**Potato & Pickles Salad (v) (gf)**

Ratte potatoes, gherkins, pickled onions, garden peas, carrots, chives & dill mayo 7

**Bruschetta Rinaldi (v)** 🌿

Homemade bread, whipped herbed ricotta, padron peppers, cherry tomatoes 7

**Sicilian Caponata (vg) (gf upon request)**

Aubergine, tomatoes, olives, capers, pine nuts and herbs served with crispy bread 7.5

## TO START...

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

**Garlic Bread (vg)**  
Homemade garlic & herb bread 7  
**Add Mozzarella 1**

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

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.

**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.

**Davide**, the future of Pizza on the Park. Directly from Cefalu in Sicily. After taking a pizza-making course in Italy, Davide decided to begin his culinary career right here in Bristol. Every day he shows incredible talent and a desire to prove himself and follow his dream.

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