

STARTERS

- Smoked sardines**, whipped buffalo mozzarella, confit tomato, orange infused olive oil, toasted coriander seeds (gf)
- Burrata**, grilled peaches, aged balsamic, basil, pine nuts (gf)
- Potato & Pickles Salad** with ratte potatoes, gherkins, pickled onions, garden peas, carrots, chives and dill mayo (v) (gf)
- Bruschetta Rinaldi** with housemade bread, whipped herbed ricotta, Padron peppers, cherry tomatoes (v)
- Sicilian Caponata** with aubergine, tomatos. olives, capers, pine nuts, herbs and crispy bread (vg) (gf upon request)

UPGRADE TO A SHARED FEAST EXPERIENCE

At no extra cost!

The same amount of food, served family-style in the centre of the table. Choose between individually plated courses or a shared feasting experience for the table.

MAIN MEALS

TOMATO BASE

- Tuscany**, tomato sauce, mozzarella, caramelised peppers, sausages, pancetta, aged Pecorino toscano
- Portobello Road**, tomato sauce, mozzarella, Portobello mushrooms roasted in garlic butter, Calabrian chillies and rocket (v)
- Anchovy & Garlic**, tomato sauce, mozzarella, black olives, capers, anchovies, a sprinkle of oregano and a drizzle of garlic oil
- Margherita**, tomato sauce, mozzarella, fresh basil and a drizzle of Sicilian olive oil (v)
- Buffalo Margherita**, tomato sauce, buffalo mozzarella, fresh basil and a drizzle of Sicilian olive oil
- Double Trouble**, tomato sauce, roasted chicken, pepperoni, mozzarella, jalapeños and aged Parmesan
- Carnitas**, tomato sauce, mozzarella, pulled pork, guindilla chillies, red onion and a sweet and smoky chipotle mayo
- Parmigiana**, tomato sauce, mozzarella, aubergine, basil, aged Parmesan (v)
- Diavola**, tomato sauce, mozzarella, pepperoni, red onions, Calabrian chillies, hot honey

WHITE BASE

- Mushroom & Truffle**, mascarpone base, taleggio, chestnut mushrooms, white truffle oil, aged Parmesan

PLANT-BASED

- Marinara**, tomato sauce, garlic, basil, oregano, Sicilian olive oil (vg)
- Capricciosa**, tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives, red onion, oregano (vg)

SALAD

- Caesar Salad**, gem lettuce, roasted chicken breast, anchovy dressing, pancetta breadcrumbs, lashings of Parmesan (gf upon request)
- Caprese**, Heritage tomatoes, basil, buffalo mozzarella, pesto, onion and olive taralli, aged red wine vinegar and olive oil (gf upon request)

CRUST DIPS for the table

- Parmesan Aioli (gf)
- Pesto Mayo (vg) (gf)
- Chipotle Mayo (v) (gf)

DESSERTS

- Limoncello Tiramisu**, Limoncello, whipped mascarpone and pistachio (v)
- Hazelnut Affogato**, vanilla ice cream, hazelnut praline, Frangelico, freshly brewed espresso (gf) (vg upon request)
- Selection of Italian gelato and sorbets**, chocolate, pistachio, vanilla, strawberry, lemon sorbet, stracciatella (v) (vg)

COCKTAILS

Happy Hour 2 of the same for £12 Sunday - Friday 12 - 7pm

Mango Daiquiri 9.4

Mango rum, peach liqueur, sweet mango, zesty lime and a hint of pineapple



Espresso Martini 9.5

Extract Coffee double espresso, vanilla vodka, Frangelico, demerara syrup



Negroni 9

Bold and bitter. Beefeater Gin, Campari, sweet vermouth and an orange twist



Sugar Plum 9

Plum and vanilla liqueur, vanilla vodka, blueberry, lime and pomegranate



Rosemary Collins 9

Apple & Rhubarb Gin, lemon juice, demerara sugar, lavender, grapefruit and rosemary tonic



Mojito 9.5

White rum, homemade mint syrup, lime citrus, splash of soda



Rum Bella 10

Coconut rum, spiced rum, raspberry sweetness, zesty lime and pineapple



Elderflower Margarita 9

Olmecca Reposado tequila, St-Germain elderflower liqueur and fresh lime juice



0.0% COCKTAILS

Happy Hour 2 of the same for £8 Sun - Fri 12 - 7pm

Pomegranate Spritz 0.0% 6

Refreshing pomegranate, lime, ginger beer



Crodino Spritz 0.0% 7.5

The Italian non-alcoholic classic. Sparkling with notes of citrus and orange



SPRITZES

Happy Hour 2 of the same for £12 Sunday - Friday 12 - 7pm

Aperol Spritz 10.6

Mango rum, peach liqueur, sweet mango, zesty lime and a hint of pineapple



Limoncello Spritz 10

Extract Coffee double espresso, vanilla vodka, Frangelico, demerara syrup



Elderflower Spritz 9.4

Maker's Mark bourbon, demerara sugar, Orange Angostura Bitters



Peach Spritz 9.6

Plum and vanilla liqueur, vanilla vodka, blueberry, lime and pomegranate



Bramble Spritz 9.8

Apple & Rhubarb Gin, lemon juice, demerara sugar, lavender, grapefruit and rosemary tonic



HOUSE SODAS

Happy Hour 2 of the same for £8 Sun - Fri 12 - 7pm

House Lemonade 4.5

Cloudy lemonade, agave, grape and apricot soda



Ginger Mule 4.5

Homemade mint syrup, lime, ginger beer



Raspberry Soda 4.5

Raspberry, zesty lime, elderflower tonic



EXPLORE OUR
OTHER MENUS

Lunch, desserts,
Bottomless Bubbles
and more!

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