

PIZZA ON THE PARK

NEW SEASONAL PIZZA

Montanara

Butternut squash base, taleggio, roasted portobello mushroom in garlic butter, speck (slightly smoky cured prosciutto from Alto Adige), toasted hazelnuts, parsley 19

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, guanciale, 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

Anchovy & Garlic
Tomato sauce, mozzarella, black olives, capers, anchovies, a sprinkle of oregano & a drizzle of garlic oil 15.5

Diavola 🌶️
Tomato sauce, mozzarella, pepperoni, red onions, Calabrian chillies, hot honey 17.5

Margherita (v)
Tomato sauce, mozzarella, fresh basil & a drizzle of Sicilian olive oil 12.5

Buffalo Margherita
Tomato sauce, buffalo mozzarella, fresh basil & a drizzle of Sicilian olive oil 14.5

Carnitas 🌶️🌶️
Tomato sauce, mozzarella, pulled pork, guindilla chillies, red onion and a sweet & smoky chipotle mayo 17

Buffalo Chicken 🌶️
Tomato sauce, smoked mozzarella, pulled chicken, Parmesan, aleppo pepper, shredded spring onion, buffalo sauce 17.5

Parmigiana (v)
Tomato sauce, mozzarella, aubergine, basil, Parmesan 15.5

Caprina (v)
Tomato sauce, mozzarella, crumbled goat's cheese, balsamic caramelised red onion, black olives, toasted pine nuts 17

STARTERS

Nduja Arancini 🌶️
Fried risotto, spicy nduja, Parmesan cream 9

King Prawns
Oven-baked Atlantic king prawns in garlic herb butter and lemon served with toasted focaccia 13.5

Autumnal Bruschetta (v)
Homemade bread, gorgonzola dolce, poached pear, toasted walnuts, balsamic glaze 7.5

Beef Brisket Croquettes
Beef brisket croquettes, truffle mayo 8.5

Roasted Pumpkin (v) (gf) 🍂
Roasted delicata pumpkin, goat's curd, pickled figs, hazelnut dukkah, honey 9

Spiced Cauliflower (vg)
Fried Cauliflower, roasted pepper & walnuts cream, tahini sauce 7.5

NIBBLES...

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

Padrón Peppers (vg) (gf)
Fried Padrón peppers, Maldon salt 4.5

Garlic Bread (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

Campagnola 🍂
Smoked mozzarella, caramelised pears, crispy guanciale, toasted hazelnuts, watercress 17

Mushroom & Truffle
Mascarpone base, taleggio, chestnut mushrooms, white truffle oil, aged Parmesan 17

PLANT-BASED

Marinara (vg) 🍂
Tomato sauce, garlic, basil, oregano, Sicilian olive oil 9.5

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

CRUST DIPS 2.5 each or 3 for 6

Parmesan Aioli (gf)

Chipotle Mayo (v) (gf)

Truffle Mayo (vg)

SIDES

Rocket & Parmesan Salad (gf) 5

Fries (vg) (gf) 5.5

Garlic Butter & Parmesan Fries (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
Pepperoni, Ham, Olive, Pineapple

Pasta 8
Penne al Pomodoro (vg)

Kids Deal 10
Pasta or Pizza with 1 topping
+ Cawston Press Kids Carton (200ml)
+ 1 Scoop Ice Cream

PASTA

Vodka Lumaconi 🌶️
Lumaconi pasta, tomato sauce, cream, vodka, Calabrian chillies, aged Parmesan 16

Spaghetti alla Carbonara
Spaghettoni, guanciale, egg, black pepper, Pecorino Romano & Parmesan 16.5

SALAD Side Salad £7.5 or Large £15

Caesar Salad (gf upon request) 🍂
Gem lettuce, roasted chicken breast, anchovy dressing, herb breadcrumbs, lashings of Parmesan

Harvest Salad (v) (gf)
Hummus, roasted butternut squash, sun-dried tomatoes, chickpeas, kale, goat's cheese, pomegranate molasses

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 Reggio Emilia, started his culinary journey at just 16 and hasn't stopped since. After owning two successful restaurants in Italy, he moved to England for a new chapter. With over 35 years of experience, he now shares his expertise, and his passion and dedication inspire us daily.

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, from Cefalù, Sicily, is a key part of Pizza on the Park. He began his Bristol culinary career after a pizza-making course in Italy. Davide consistently displays incredible talent and ambition. We're truly proud to have such an amazing soul join our POTP famiglia.

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
Molly, Junior Sous Chef, Bristol	Ruby & White - Meat - Bristol
Isaac, Chef de Partie, Cornwall	Otomi - Mexican food - Bristol
Katherine, Commis Chef, Cornwall	Kingfisher - Fish - Devon
	Shipton Mill - Flour - Gloucester
	Forest Produce - Fine food - Exeter