

PIZZA ON THE PARK

PIZZAS

TOMATO BASE

ANCHOVY & GARLIC

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

BUFFALO CHICKEN

Tomato sauce, mozzarella, pulled chicken, Parmesan, Aleppo pepper, shredded spring onion, buffalo sauce 17.5

TUSCANY

Tomato sauce, mozzarella, caramelised peppers, sausages, pancetta, aged Pecorino toscano 18

CAPRINA (v)

Tomato sauce, mozzarella, crumbled goat's cheese, balsamic caramelised red onion, black olives, toasted pine nuts 17.5

DIAVOLA

Tomato sauce, mozzarella, pepperoni, red onion, Calabrian chillies, hot honey 17.5

PARMIGIANA (v)

Tomato sauce, mozzarella, aubergine, fresh basil & aged Parmesan 15.5

CALABRIAN HOT

Tomato sauce, ventricina (spicy salami), nduja, burrata from Puglia, basil oil 18

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, chipotle mayo 17

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

PLANT BASED

CAPRICCIOSA (vg)

Tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives, red onion, oregano 15

MARINARA (vg)

Tomato sauce, garlic, basil, oregano, Sicilian olive oil 9.50

CRUST DIPS

2.5 EACH OR 3 FOR 6

PARMESAN AIOLI (gf)

CHIPOTLE MAYO (v) (gf)

TRUFFLE MAYO (vg)

SIDES

ROCKET & PARMESAN (gf) 5

FRIES (vg) (gf) 5.5

GARLIC BUTTER & PARMESAN FRIES (gf) 6.5

ROAST POTATOES

Triple cooked ratte potatoes, truffle butter, Parmesan 5.5



STARTERS

SPICED CARROT & PARSNIP SOUP (vg)

Roasted carrot and parsnip soup, crispy kale, coconut milk, served with focaccia 7.5

TRUFFLE & MUSHROOM ARANCINI

Fried risotto, wild mushrooms, black truffle, Parmesan cream 9.5

BEETROOT BORANI (v)

Beetroot hummus, feta, toasted walnuts, served with thyme & sesame artisan bread 8.5

SALMON CARPACCIO (gf)

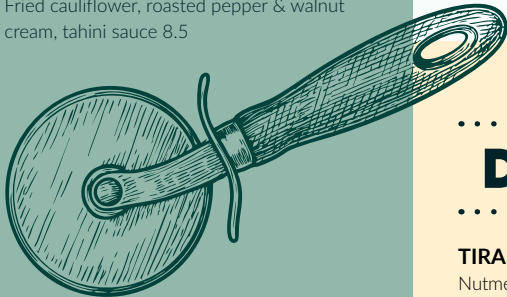
Salmon carpaccio, passion fruit vinagrette, radish, salsa verde 10.50

BURRATA & NDUJA (gf)

Burrata from Puglia, nduja marmalade, gremolata 9

SPICED CAULIFLOWER (vg)

Fried cauliflower, roasted pepper & walnut cream, tahini sauce 8.5



KIDS

Children under 10

PIZZA WITH 1 TOPPING

Pepperoni, Ham, Olive, Pineapple 8

PASTA (vg)

Penne al Pomodoro 8

ICE CREAM & CAWSTON CARTON JUICE INCLUDED

PASTA

HAM & TRUFFLE TORTELLONI (gf)

Egg tortelloni filled with 3 cheeses & black truffle, ham, chestnut mushrooms cream & Parmesan 18

VODKA LUMACONI (v)

Lumaconi pasta, tomato sauce, cream, vodka, Calabrian chillies, aged Parmesan 17.5

SALADS

SIDE SALAD 7.5, AS A MAIN 15

CAESAR SALAD (gf upon request)

Gem lettuce, roasted chicken breast, anchovy dressing, herb breadcrumbs, lashings of aged Parmesan

WINTER SALAD (v) (gf)

Hummus, roasted butternut squash, sun-dried tomatoes, chickpeas, kale, goat's cheese, pomegranate molasses

DESSERTS

TIRAMISU (v)

Nutmeg & orange Cointreau liqueur, whipped mascarpone, cocoa 7.5

PANNA COTTA (gf)

Pistachio panna cotta, cardamom infused honey, rose petals 7

HAZELNUT AFFOGATO (gf)

Vanilla ice cream, hazelnut praline, Frangelico, espresso 7

GELATO & SORBETS (v) (vg)

Chocolate, Pistachio, Vanilla, Strawberry, Lemon Sorbet, Amarena Cherry 3.5 for a scoop or 8 for 3

NIBBLES

NOCELLARA OLIVES (vg) (gf)

Whole green Sicilian olives 5.5

PADRÓN PEPPERS (vg) (gf)

Fried Padrón peppers, Maldon salt 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

GINGER MULE

Homemade mint syrup, lime, ginger beer 4.5

LIMONCELLO SPRITZ

An all-time favourite Limoncello, cloudy lemon, Prosecco, elderflower tonic 10

PLUM & CO.

Chambord, vanilla vodka, blueberry syrup, fresh lime and a touch of pomegranate. Rich, fruity and smooth 9.1

SPECIAL PIZZA

MEAT FEST

19.5

Tomato sauce, mozzarella, fennel sausages, ventricina (spicy salami), pancetta, Parma ham, sicilian olive oil



WHITE BASE

Rich and creamy, but never heavy, our white base pizzas are the perfect alternative to our classic tomato bases

MUSHROOM & TRUFFLE

Mascarpone base, taleggio, chestnut mushrooms, Parmesan, truffle oil 17

THE WHOLE HOG

Mozzarella, roasted porchetta, brussel sprouts, pancetta, balsamic caramelised onions 17.5

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

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

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

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, Davide 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 - Bristol	Italian food
Federico, Sous Chef, Cagliari, Sardinia	Nanona - Clevedon	Italian food
Davide, Demi Chef de Partie, Cefalu, Sicily	Mercanti - Bristol	Italian food
Fabrizio, Chef de Partie, Reggio Emilia, Emilia Romagna	Mevalco - Bristol	Spanish food
Molly, Junior Sous Chef, Bristol	Ruby & White - Bristol	Meat
Isaac, Chef de Partie, Cornwall	Otomi - Bristol	Mexican food
Katherine, Commis Chef, Cornwall	Kingfisher - Devon	Fish
	Shipton Mill - Gloucester	Flour
	Forest Produce - Exeter	Fine food