



**FOOD**  
*Menu*



# PIZZA ON THE PARK

## PIZZAS

2 for 1 mains, 12pm - 4pm, Monday - Friday

**Margherita** 12.5

Tomato sauce, mozzarella, basil, Sicilian olive oil (v)

**Vegan Margherita** 12.5

Tomato sauce, vegan mozzarella, basil, Sicilian olive oil (vg)

**Bufalina** 14.5

Tomato sauce, buffalo mozzarella, basil, Sicilian olive oil

**Marinara** 10

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

**Chicken & Pesto** 17.5

Tomato sauce, mozzarella, pulled chicken, black olives, sundried tomatoes, rocket pesto

**Parmigiana** 15

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

**Anchovy & Garlic** 15.5

Tomato sauce, mozzarella, black olives, capers, anchovies, oregano, garlic oil

**Parma Ham** 18

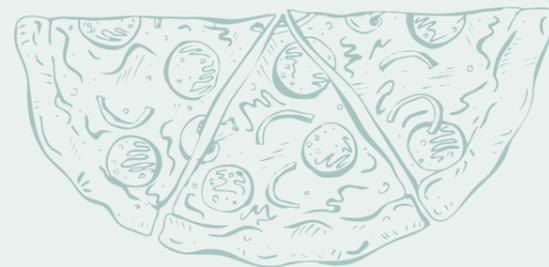
Tomato sauce, mozzarella, Parma ham, rocket, Parmesan shavings, Sicilian olive oil

**Finocchiona** 17

Tomato sauce, mozzarella, finocchiona (fennel seed salami), sundried tomatoes, artichokes

**Capricciosa** 15

Tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives, red onions (vg)



## KIDS

Children under 10

**Pizza with 1 Topping** 8

Pepperoni, Olives, Pineapple or Ham

**Pasta** 8

Penne al Pomodoro (vg)

**Kids' meal deal** 10

Includes ice cream & Cawston juice carton



**Portobello Road** 16.5

Tomato sauce, mozzarella, roasted portobello mushrooms in garlic butter, Calabrian chillies & rocket (v)

**Tuscany** 18

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

**Diavola** 17.5

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

**Calabrian Hot** 18

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

## SEASONAL PIZZA

**Primavera** 19

Creamy pea base, Wye Valley asparagus, artichokes, burrata, green chillies, preserved lemon, olive oil

**Salsiccia & Friarielli** 17

Mozzarella, wild broccoletti sautéed with garlic & chilli, roasted sausages

**Mushroom & Truffle** 17.5

Mascarpone base, taleggio, mushrooms, Parmesan, truffle oil

**Caprina** 17.5

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

## CRUST DIPS

2.5 each or 3 for 6

**Parmesan Aioli** 2.5

**Chilli Infused Honey** 2.5

**Nduja Mayo** 2.5

**Truffle Mayo** 2.5

## CICCHETTI (chi-KET-tee)

**Focaccia** 5

Homemade focaccia, served with aged balsamic & Sicilian olive oil (vg)

**Padrón Peppers** 5

Fried Padrón Peppers, Maldon salt (vg/gf)

**Garlic Pizzetta** 5

Add mozzarella 1 (vg)

**Nocellara Olives** 4.5

Whole green olives from Sicily (vg/gf)

## STARTERS

**Arancini Primavera** 4.5 each

Fried risotto, Wye Valley asparagus, gorgonzola, herbed aioli (v)

**Carpaccio di Tonno** 8.5

Tuna carpaccio, black olives, chimichurri sauce, smoked Maldon salt, preserved lemon (gf)

**Roman Artichokes** 7.5

Roman artichokes, ricotta, cannellini beans, pistachios, gremolata (v/gf)

**Tartare di Pomodoro** 7

Tomato tartare, shallots, mustard, capers and balsamic served with crispy bread (vg)

**Figs & Parma Ham** 8

Buffalo mozzarella, Parma ham, figs, basil oil (gf)

## SIDES

**Rosemary Fries** (vg/gf) 5

**Garlic Butter Fries** (gf) 6

**Rocket & Parmesan** (gf) 4.5

## SALADS *Side salad 7.5, as a main 15*

### Caesar Salad

Gem lettuce, roasted chicken breast, anchovy dressing, herb pangrattato, aged Parmesan

### Spring Salad

Seasonal green vegetables, herbed yoghurt, green chilli, Valencian almonds, feta, spicy honey vinaigrette (v/gf)

## PASTAS

**Crab Linguine** 19

Fresh linguine with Cornish crab, chilli, garlic, white wine, confit tomatoes, lemon zest

**Ravioli** 17.5

Cacio e pepe ravioli, British asparagus, sage & garlic butter, cured egg yolk (v)



## DESSERTS

**Tiramisu** 7.5

Kahlua liqueur, whipped mascarpone, cocoa (v)

**Pannacotta** 6

Orange blossom pannacotta, baked rhubarb, toasted pistachio (gf)

**Hazelnut Affogato** 6.5

Vanilla ice cream, hazelnut praline, Frangelico, espresso (gf)

**Gelato & Sorbets** 3 for a scoop

Chocolate, Pistachio, Vanilla, Strawberry, Lemon Sorbet, Stracciatella, Amarena Cherry (v/vg)  
3 scoops for 8

GLOBAL FLAVOURS  
FRESH &  
DELICIOUS  
LOCAL INGREDIENTS



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0117 302 1515

v - vegetarian vg - vegan gf - gluten free | No hidden charges - we do not include service charge. Tips are welcomed for excellent service!

## 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.



### CHEFS

Carlo, Head Chef, Palermo, Sicily

Federico, Sous Chef, Cagliari, Sardinia

Davide, Chef de Partie, Cefalu, Sicily

Fabrizio, Senior Chef de Partie, Reggio Emilia, Emilia Romagna

Molly, Junior Sous Chef, Bristol

Isaac, Chef de Partie, Cornwall

Katherine, Demi Chef de Partie, Cornwall

### SOUTH WEST SUPPLIERS

Carnevale - Bristol

Nanona - Clevedon

Mercanti - Bristol

Mevalco - Bristol

Ruby & White - Bristol

Otomi - Bristol

Kingfisher - Devon

Shipton Mill - Gloucester

Forest Produce - Exeter

 Italian food

 Italian food

 Italian food

 Spanish food

 Meat

 Mexican food

 Fish

 Flour

 Fine food