PIZZA ON THE PARK

Group Dining

TUTTI MENU

£35pp - Arrival drink, sharing nibbles, starter, main, unlimited dips & dessert

SHARED FEAST EXPERIENCE – YOUR CHOICE:

Individually plated dishes - just for you, ready to enjoy

OR

Family-style - same food, same amount – served in the middle of the table to share with your group

Arrival Drink

Blood Orange Aperol Spritz, Prosecco or Beer



For The Table On Arrival

Rosemary focaccia & olive oil (vg)

STARTERS

Focaccia & Olives (vg)
Homemade focaccia served with aged balsamic vinegar, Sicilian olive oil & Nocellara olives

Padrón Peppers (vg/gf)
Fried Padrón peppers, Maldon sea salt

Garlic Pizzetta (vg)
Homemade garlic & herb bread, with a choice of adding mozzarella

Roasted Caprino (v)
Roasted goat's cheese, caramelised red onion, aged balsamic, candied walnuts

Burrata (v/gf)
Beetroot tartare, burrata from Puglia, pickled apple, balsamic glaze

Spiced Cauliflower (vg/gf)
Fried Cauliflower, roasted pepper & walnut cream, tahini sauce

SALADS

Caesar Salad
Gem lettuce, chicken breast, anchovy dressing, herb pangrattato, aged Parmesan

Autumnal Salad (v)
Whipped goat's cheese, radicchio, spinach, toasted walnuts, butternut squash, pomegranate vinaigrette

DESSERTS

Tiramisu (v)
Savoiardi biscuits, Kahlúa liqueur, mascarpone cream

Basque Cheesecake (v)
Belgian chocolate, raspberry compote

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

Gelato & Sorbets (v/vg)
Chocolate, pistachio, vanilla, strawberry, lemon sorbet, amarena

UNLIMITED DIPS

Parmesan Aioli (gf)
'Nduja Mayo (gf)
Blue Cheese
Truffle Mayo (vg)

PIZZAS

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

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

Bufalina
Tomato sauce, buffalo mozzarella, basil, Sicilian olive oil

Diavola
Tomato sauce, mozzarella, pepperoni, Calabrian chillies, hot honey

Anchovy & Garlic
Tomato sauce, mozzarella, black olives, capers, anchovies, oregano, garlic oil

Chicken & Chorizo
Tomato sauce, smoked mozzarella, piquillo peppers, pulled chicken, chorizo jam

Ham & Mushroom
Mozzarella, roasted wild mushrooms, herbed ham, Parmesan shavings

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

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

Tuscany
Tomato sauce, mozzarella, caramelised peppers, sausages, pancetta, aged Pecorino Toscano

Parmigiana (v)
Tomato sauce, mozzarella, aubergine, basil, grated grana

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

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

Mushrooms & Truffle
Mascarpone base, Taleggio, chestnut mushrooms, white truffle oil, aged Parmesan

v - vegetarian | vg - vegan | gf - gluten free

No hidden charges - we do not include service charge. Tips are welcome for excellent service!

COCKTAILS

Mango Daiquiri 9.4
Langs Mango and Ginger Rum, peach liqueur, sweet mango, lime & a hint of pineapple

Cherry Whisky Sour 9.2
Maker's Mark Whisky, Licor 43, cherry syrup, lemon juice, simple syrup, classic foam (dfo)

Espresso Martini 9.6
Vanilla vodka, double espresso, coffee liqueur, Licor 43, simple syrup, chocolate, Angostura Bitters

Spicy Margarita 9.5
Altos Blanco tequila, Cointreau, lime, green chilli syrup, Tajín rim

Elderflower Margarita 9.5
Olmeca Altos Reposado, St-Germain elderflower liqueur, lime juice

Rum Bella 10
Coconut rum, spiced rum, raspberry, coconut, lime, pineapple

Negroni 9
Beefeater Gin, Campari, Sweet Vermouth

Amaretto Sour 9
Disaronno, lemon, simple syrup, classic foam (dfo)

Pucker Up 9.4
Aperol, Beefeater Gin, grapefruit sherbet, simple syrup, lime (dfo)

Plum & Co. 9.4
Chambord, vanilla vodka, blueberry, lime, pomegranate

dfo - dairy-free option available

White Peach Sangria 22
A fruity & refreshing blend of Vinuva Organic Pinot Grigio, peach liqueur, homemade simple syrup, fresh citrus, topped with Fever-Tree Grape & Apricot Soda for a light, juicy finish

NOT INCLUDED IN HAPPY HOUR

SUNDAY–FRIDAY
Happy Hour!
12PM–7PM

Cocktails + Spritz:
2 for £14

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0.0% Cocktails + House Sodas:
2 for £8



SPRITZ

Aperol Spritz 10.6
The Italian classic. Aperol, Prosecco, blood orange soda

Hugo Spritz 9.8
St-Germain elderflower liqueur, Prosecco, elderflower tonic

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

Peach Spritz 9.6
Peach liqueur, Prosecco, grape & apricot soda

Sarti Spritz 10
Vibrant Italian aperitivo. Sarti Rosa, Prosecco, elderflower tonic

Campari Spritz 9.6
Campari, Prosecco, blood orange soda

0.0% COCKTAILS

Ruby Club 6.5
Cranberry juice, raspberry, pineapple & a touch of lime. Deliciously sweet & alcohol free

Pomegranate Spritz 6
Pomegranate juice, fresh lime & ginger beer. Slightly spicy, refreshing & perfectly balanced

Crodino Spritz 7.5
The Italian non-alcoholic spritz. Slightly bitter, sparkling, with bright citrus & orange notes

HOUSE SODAS

House Lemonade 4.5
Homemade cloudy lemonade syrup, filtered sparkling water

Ginger Mule 4.5
Homemade mint syrup, lime, ginger beer

Raspberry Soda 4.5
Raspberry, zesty lime, elderflower tonic

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