

IN 2011, THOM AND JAMES TOOK AN
18 MPH PIAGGIO APE VAN ON A
"PIZZA PILGRIMAGE" TO FIND ITALY'S
FINEST PIZZA.

10 YEARS OF PIZZA OBSESSION LATER
AND WHAT YOU ARE EATING TODAY
IS A 48 HOUR, DOUBLE-FERMENTED
DOUGH, TOPPED WITH ITALY'S FINEST
INGREDIENTS THEN BAKED AT 500C TO
GIVE A LIGHT, CHEWY AND CHARRED
CRUST. JUST LIKE IN OUR FAVOURITE
STOP ON THE PILGRIMAGE, NAPLES.



SNACKS

Garlic & Herb Olives 2.5
With a little kick of chilli

Fonzies Italy's favourite crisps. 0.8
Imagine Nik-Naks meets Wotsits.

COCKTAILS

Aperol Spritz Short 6.75
Aperol, Prosecco, soda, Tall 8.75
orange, olive.

Pilgrim Spritz Short 6.75
Our Pococello limoncello, Tall 8.75
Prosecco, elderflower, soda, lemon.

Gin & Tonic 6.75
East London Liquor Co gin & Fevertree.

Negroni 6.75
Campari, ELLC gin, Martini Rosso, orange.

Ferrero Rocher Espresso Martini 6.75
A classic espresso martini with hazelnut
liquor served with a Ferrero Rocher.

WINE

Pilgrim Italian Red & White
175ml/500ml 5.5/15

Fizz (175ml/bottle)
Pilgrim Fizz - Millesimato 6.5/25
Pink Prosecco 8/30

Snazzy White (175ml/bottle)
Locanda Trebbiano 6.25/24
Pinot Grigio Giuseppe & Luigi 7.25/27

Snazzy Red (175ml/bottle)
Njiro, Nero D'Avola Tola 6.25/24
Montepulciano Ilauri Bajo 7.25/27

Snazzy Pink (175ml/bottle)
San Morelli Rosé 6.5/24
Miraly Dal Cero, Tuscany 7.5/30

BEER

Camden Hells 5.9
Pint (4.6%)

Ichnusa Non-Filtrata lager 5
330ml bottle (5%)

Camden Pale Ale 4.5
330ml can (4%)

Beavertown Neckoil IPA 5
330ml can (4.3%)

Lucky Saint 4.5
330ml bottle (0.5%)

SOFTS

Homemade Shaken Iced Tea 3
• Earl Grey & Elderflower
• Peach & Lemon

San Pellegrino Aranciata/Limonata 2.55

Coca Cola 2.65

Diet Coke / Coke Zero 2.55

Orange / Apple Juice 2.55

San Pellegrino Sparkling Water 3

Aqua Panna Still Water 3

SIDES

Mozzarella Garlic Bread

5.25

Our double fermented 48-hour dough baked with fresh garlic, olive oil, sea salt, chopped parsley and fior di latte mozzarella.

Burrata Caprese Salad

6.5

Creamy burrata with sweet datterini tomatoes, topped with basil pesto & served with a fresh baked jumbo Grissino.

Rocket, Parmesan, Balsamic Salad

5

Peppery Italian rocket leaves with sweet balsamic glaze & aged Parmesan shavings.

PERSONALISE YOUR PIZZA

CHEESE

Double Fior di
Latte Mozzarella 2.25

Switch up to
Buffalo Mozzarella 2.75

Switch up to
Vegan Notzarella 0

Add a Burrata 3

Parmesan Shavings 2

MEAT

Prosciutto di Parma 3

Pepperoni 3

Nduja 3

Halal Pepperoni 3

Anchovies 2.5

VEG

Mushrooms 2

Olives 2

Datterini Tomatoes 2

Rocket 1.5

Fresh Chilli 0.5

Fresh Garlic 0.5

Vegan Nduja 3

Switch any pizza to a gluten friendly base at no extra charge

Our gluten friendly dough is made fresh using Caputo gluten free flour.
We are unable to guarantee 100% absence of gluten. Please ask your waiter for details.

THE "SOFIA LOREN" Top any pizza with prosciutto, rocket and Parmesan shavings 4

CRUST DIPPERS

The crust is the best part of our pizzas, so we made little pots of summin' summin' to dip them in.

Pesto
Aioli
1.5

Nduja
1.5

White
Truffle
1.5

All Three
3.5

Please tell your waiter if you have any allergies, intolerances or special dietary requirements.

A 12.5% discretionary service charge will be added to your bill.

   @pizzapilgrims

PIZZA



Margherita

The classic. Mozzarella fior di latte, tomato, basil & olive oil.
AKA The Beatles of Pizza - where it all began.

8.5

Buffalo Margherita

Our Margherita upgraded to the creamy king of cheeses - Buffalo mozzarella.

10.75

Nduja

As delicious as it is hard to say - "En-do-ya" is a spicy sausage from Calabria that melts onto our Margherita. One for the meat loving, chilli heads. (Also available as Vegan)

11.5

Double Pepperoni & Spicy Honey

Honey on a pizza? Two types of pepperoni for mega smoky meatiness on our classic Margherita topped with chilli infused honey. Trust us, it works. (Also available as Halal)

11.95

Puttanesca

One of the great pasta dishes... but pizza. Tomatoes with anchovies, olives, capers & chilli. Topped with mozzarella and basil.

9.5

Mushroom & Truffle

A truffle ricotta base, loaded with chestnut mushrooms, fior di latte mozzarella and Grana Padano. Finished with white truffle oil from Alba.

11.5

The 8-Cheese

Twice as good as a 4 cheese: ricotta, fior di latte mozzarella, Grana Padano, gorgonzola, provola, Parmesan and buffalo mozzarella, all baked and topped with a burratina and sweet chilli jam. Cheese dreams.

10.95

Burrata & Pesto

Our fresh basil pesto base, with mozzarella and sweet datterini tomatoes. Hot out the oven - topped with a cool burratina!

10.95

Smokey Aubergine Parm

Aubergines roasted in our ovens, layered on the pizza with tomato, mozzarella, basil, olive oil and lots of Parmesan!

9.95

Salsiccia e Friarielli

Roasted Italian sausage and wild broccoletti on an olive oil base with smoked mozzarella & fresh chilli. A pizza salute to old school Naples.

11.5

ASK
ABOUT OUR
MONTHLY
GUEST
SPECIAL

VEGAN PIZZA

Pizz' & Love (Vg)

A vegan celebration of Italian veggies. A tomato base with wild broccoli, mushrooms, olives, red onion and artichoke hearts. Finished with vegan basil pesto.

10.95

Vegan Margherita (Vg)

The Neapolitan classic, with our homemade vegan 'Notzarella', tomato, basil & olive oil.

8.5

Ve-Du-Ya (Vg)

A Pizza Pilgrims favourite - now available with our house made vegan 'Notzarella' and knock your socks off vegan nduja.

11.5

Notzarella: Switch any pizza to our housemade cashew based vegan 'Notzarella' at no extra cost.



AFTER PIZZA

Sharing Nutellamisu

Our house tiramisu loaded with Nutella, a splash of Kahlua, then served back in the Nutella jar. One for those who love to eat Nutella straight from the jar!

7

Nutella Pizza Ring

Our signature pudding.
A ring of our pizza dough, stuffed with Nutella, served with vanilla ice cream...
Then even more Nutella

6.75

Mini Ice Cream Sandwich

Strawberry ice cream sandwiched between two of Naples favourite chocolate cookies and rolled in sprinkles.

3

Affogato Espresso

A shot of strong Naples espresso to "drown" a scoop of creamy vanilla gelato. The perfect post pizza pick me up.

4

2 Scoops of Ice Cream

Vanilla / Vegan Strawberry (vg)

3.5

THE PILGRIMAGE



To London



Truffles

From Alba

Balsamic

From Modena

Fior di latte mozzarella

Latteria Sorrentina

Ichnusa Lager

from Sardinia

Flour

From the Caputo Mill in Naples

Prosciutto

From Parma

Parmesan

Reggio Emilia

Tomatoes

Rega brand from Campania

Burrata

from Bari

Pococello Limoncello

Our own limoncello from Amalfi

Nduja

From Spilinga

Olives

From Sicily

We have travelled the length and breadth of Italy in our little tuk tuk at blistering speeds of 18mph in search of the best ingredients for our menu. This is what we discovered.

ESPRESSO

Proper Neapolitan espresso that packs a punch.

Espresso

Proper espresso. Strong, short and Italian - much like Joe Pesci in Goodfellas...
(served with a Pan Di Stelle biscuit.)

2

Nocciolate

Espresso with a teaspoon of Nutella
(served with a Pan Di Stelle biscuit.)

2.5

POCOCELLO

Our very own limoncello made in collaboration with Salvatore, the lemon farmer in Amalfi.
A trip to Amalfi in a frosted shot glass.

Ice Cold Shot

4