



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 epic pilgrimage, Naples. Our partnership with Selfridges is our pledge and first major step in the direction of creating more sustainable pizzerias of the future.

TO SHARE

<p>STUFFED BURRATA 11.95</p> <p>Creamy burrata stuffed with different flavours and served with a fresh baked jumbo grissino.</p> <ul style="list-style-type: none"> • Fresh basil pesto (653 kcal) • White truffle & ricotta (498 kcal) • Tomato, red pepper & chilli (575 kcal) 	<p>ANTIPASTI PILGRIMS (serves 2) (792 kcal) 21.5</p> <p>A delicious platter of Italian produce inspired by Thom and James' original Pizza Pilgrimage through Italy.</p> <ul style="list-style-type: none"> • 24 Month Prosciutto di Parma • Mortadella • Napoli salami • British nduja • Garlic & herb olives • Mozzarella di Bufala DOP with white truffle • Parmesan chunks drizzled with honey • Marinated artichoke hearts • Fresh baked jumbo grissino • Sweet poponcini & pickled peppers 	<p>DEEP FRIED, DOUBLE FERMENTED PIZZA DOUGH BALLS (698 kcal) 9.95</p> <p>Served with Wagyu beef salami & fresh ricotta.</p>
<p>CRISPY FRIED POTATO GNOCCHI (548 kcal) 6.95</p> <p>Filled with ricotta and served with red pepper tapenade.</p>	<p>TEAR & SHARE MOZZARELLA GARLIC PIZZA BREAD (584 kcal) 6.5</p> <p>Using our 48 hour pizza dough, baked with fresh garlic, olive oil and parsley.</p>	<p>KALE CAESAR SALAD (241 kcal) 4.5</p> <p>Using seasonal and organic kale, which has a low water and carbon footprint - AKA good for you and the planet! Tossed with our house Caesar dressing and finished with grated Parmesan.</p>
<p>PARMESAN CRUSTED ARTICHOKE HEARTS (787 kcal) Served with a white truffle dipper. 6.95</p>		

PIZZA

<p>MARGHERITA (987 kcal) 10.5</p> <p>The classic. fior di latte mozzarella, tomato, basil & olive oil. AKA The Beatles of Pizza - where it all began.</p>	<p>PEPPERONI & SPICY HONEY (1216 kcal) 14.5</p> <p>Honey on a pizza? Just trust us. The perfect pepperoni for maximum smoky meatiness & "cupping" on our classic Margherita and topped with chilli infused honey. (Also available as Halal (1161 kcal))</p>	<p>THE 8 CHEESE (1478 kcal) 12.95</p> <p>Twice as good as a 4 cheese: ricotta, British fior di latte mozzarella, Grana Padano, gorgonzola, provola, Parmesan & buffalo mozzarella, finished with a burratina & sweet chilli jam. Cheese dreams.</p>
<p>BUFFALO MARGHERITA (1031 kcal) 12.95</p> <p>Our Margherita upgraded to the creamy king of cheeses - buffalo mozzarella.</p>	<p>PUTTANESCA (1044 kcal) 11.5</p> <p>One of the great pasta dishes... but pizza. Anchovies, olives, capers, chilli and garlic.</p>	<p>SALSICCIA E FRIARIELLI (1004 kcal) 12.95</p> <p>Roasted Italian sausage and wild broccoletti on an olive oil base with smoked mozzarella, Parmesan & fresh chilli. A pizza salute to old-school Naples.</p>
<p>NDUJA (1134 kcal) 13.5</p> <p>As delicious as it is hard to say - "En-do-ya", an Italian spicy sausage that melts onto our Margherita.</p>	<p>SMOKY AUBERGINE PARMESAN (1051 kcal) 11.5</p> <p>Aubergines roasted in our ovens, layered on the pizza with tomato, mozzarella, basil, olive oil and lots of Parmesan!</p>	

KIDS: HALF THE PIZZA, HALF THE PRICE.

VEGAN PIZZA

<p>MARGHERITA (vg) (882 kcal) 10.5</p> <p>The Neapolitan classic, with our own homemade vegan cashew based 'Notzarella', tomato, basil and olive oil.</p>	<p>PIZZ' & LOVE (vg) (1260 kcal) 12.95</p> <p>A vegan celebration of Italian veggies. A tomato base with wild broccoli, mushrooms, olives, sliced red onions, artichoke hearts. Finished with vegan basil pesto.</p>	<p>VE-DU-YA (vg) (966 kcal) 13.5</p> <p>A Pizza Pilgrims favourite - now available with our house-made vegan 'Notzarella' and knock-your-socks-off vegan nduja.</p>
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Switch any pizza to our housemade cashew based vegan 'Notzarella' at no extra cost. (-105 kcal)

CRUST DIPPERS

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

PESTO (279 kcal) 2	NDUJA (292 kcal) 2	WHITE TRUFFLE (303 kcal) 2	ALL 3 (873 kcal) 5
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Please tell your waiter if you have any allergies, intolerances or special dietary requirements. View allergens at pizzapilgrims.co.uk/allergens
A 12.5% discretionary service charge will be added to your bill.



Let's change the way we eat. Selfridges is committed to sourcing food responsibly through Project Earth. Scan for more information.



Switch any pizza to a gluten free base at no extra charge. Made fresh using Caputo gluten free flour. (-46 kcal)

SELFRIDGES EXCLUSIVE PIZZAS

<p>WILD MUSHROOM, TRUFFLE & BURRATA (1037 kcal) 18.5</p> <p>A selection of pan-fried Italian wild mushrooms with garlic, served on a truffle ricotta base with British fior di latte mozzarella, Parmesan shavings and basil. Finished with white truffle oil from Alba and a truffle-stuffed burrata.</p>	<p>SMOKED SALMON PIZZA (1380 kcal) 19.5</p> <p>A white pizza baked with an everything bagel seed crust, then topped with H. Forman & Son 'London Cure' smoked salmon, whipped mascarpone, sliced red onions, capers and fresh dill.</p>	<p>UK WAGYU BEEF SALAMI, BUFALA DOP AND POPONCINI PEPPERS (1631 kcal) 20</p> <p>Melt-in-the-mouth Wagyu beef salami on our classic Margherita alongside creamy buffalo mozzarella and pickled peppers.</p>
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PERSONALISE YOUR PIZZA

CHEESE	MEAT	VEG
Add a Burrata (106 kcal) 3	Wagyu Beef Salami (201 kcal) 5	Vegan Nduja (84 kcal) 3
Double Fior di Latte Mozzarella (230 kcal) 2.25	24 month Prosciutto di Parma (160 kcal) 4	Mushrooms (18 kcal) 2
Switch up to Buffalo Mozzarella (298 kcal) 2.75	Pepperoni (96 kcal) 3	Olives (38 kcal) 2
Switch up to Vegan Notzarella (-105 kcal) 0	Nduja (148 kcal) 3	Datterini Tomatoes (8 kcal) 2
Parmesan Shavings (60 kcal) 2	Halal Pepperoni (149 kcal) 3	Rocket (4kcal) 1
	Anchovies (66 kcal) 2.5	Fresh Chilli (2 cal) 0.5
		Fresh Garlic (47 kcal) 0.5

THE "SOFIA LOREN" (224 kcal) Top any pizza with prosciutto, rocket and Parmesan shavings 5

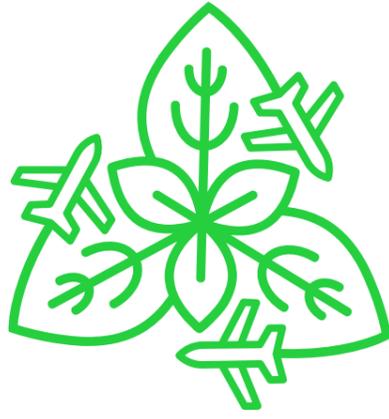


We are committed to making this menu sustainable and eco-friendly. Check out how we are doing this overleaf.

THIS PIZZERIA IS A HUB FOR INNOVATION - HERE'S A FEW SUSTAINABILITY-FOCUSED CHANGES WE'VE MADE TO HELP MAKE A DIFFERENCE



We use charcuterie from Cobble Lane Cured Farm in London. They use only British meat, are passionate about minimising food waste, are purveyors in great welfare and have an impeccable sustainable standard.



All our basil is grown hydroponically in Hackney in collaboration with Harvest London, saving us 350,000 food miles every year.



Wildfarmed flour fixes the planet. They farm differently, putting soil health first. Allowing them to grow tasty, nutritious food, in a way that heals the planet. Soil health = plant health = human health.



All our mozzarella is made by traditional Italian cheesemakers based in London, meaning a lower carbon footprint and no use of single use plastic



All our seats are upholstered in Pinatex, a plant based alternative to leather, made from pineapples. Say no to pineapple on pizza and yes to pineapple on your chair!



We only used FSC sustainable timber that has been responsibly harvested from well managed forests in the building of this pizzeria.



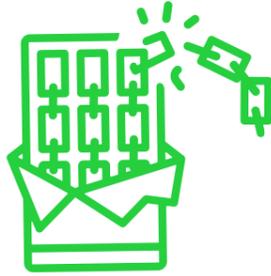
Rubies in the Rubble power our crust dippers. Made with aquafaba (a chickpea production waste product). A vegan alternative to eggs - fighting food waste.



Our craft beer bar in collaboration with Gipsy Hill Brewing Co. is London's first zero single use packaging beer bar and uses a beer keg return system that reduces our food miles.



Our quality wines have their own sustainable credentials; from biodynamic & organic farming, renewable energy production, carbon conscious transportation & natural storage.



Tony's chocolonely are helping to wipe out modern slavery and reduce the use of palm oil.



We have vegan alternatives to our mozzarella, pesto, nduja, ice-cream and wine so you can reduce the carbon footprint of your meal.



Our staff t-shirts are made from 100% organic cotton by a verified ethical manufacture, they use green renewable energy and are leaders of socially and environmentally responsible production.



Our beautiful mural of the Bay of Naples is made using 2000 recycled glass water bottles.



Our table tops are crafted from plastic bottle waste in a beautiful terrazzo style.



Our ice teas are made fresh in house everyday and help to reduce single use packaging and food miles.