PIZZA PİLGRİMS

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



Garlic & Herb Olives With a little kick of chilli.

Fonzies Italy's favourite 1 crisps. Nik-Naks meets Wotsits.

2.95

COCKTAILS

Aperol Spritz Short 7.25 Aperol, prosecco, soda, Tall 8.95 orange, olive.

Pilgrim Spritz

Short 7.25 Our Pococello limoncello, Tall 8.95 prosecco, elderflower, soda, lemon,

Gin & Tonic East London Liquor Cogin.

Single **6.25** Double 7.95

Negroni

7.25 Campari, ELLC gin, Martini Rosso, orange.

Ferrero Rocher Espresso Martini

7.25

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

House-made, fresh every day.

3.5 each

Shaken Peach Ice Tea

Ice tea.

peach syrup.

lemon

Amalfi Lemonade

> Lemon. elderflower. basil, soda



Sour cherry syrup, lemon, soda

Italian House Red & White

175ml/250ml/500ml 5.95/8.25/15.95

Fizz (125ml/bottle)

Pilgrim Fizz - Millesimato 6.75/29 Pink Prosecco 8/32

Snazzier Whites (175ml/250ml/bottle)

Locanda Trebbiano 6.5/9.5/26 Pinot Grigio Guiseppe & Luigi 7.5/10.5/29

Snazzier Reds (175ml/250ml/bottle)

Njiro, Nero D'Avola Tola 6.5/9.5/26 Montepulciano Ilauri Bajo 7.5/10.5/29

Snazzier Pinks (175ml/250ml/bottle)

San Morelli Rosé 6.75/9.5/26 Miraly Dal Cero, Tuscany 7.75/11.5/32

BEEB

REFK		
Camden Hells Lager Pint (4.6%)	5.95	
Ichnusa Sardinian Lager 330ml bottle (5%)	5,5	
Camden Pale Ale 330ml can (4%)	4.75	
Beavertown Neck Oil IPA 330ml can (4.3%)	5	
Lucky Saint 330ml bottle (0.5%)	4.75	

San Pellegrino Fruit Drinks Aranciata Rossa 330ml Limonata 330ml	2.95
Coca Cola 330ml	3.1
Diet Coke/Coke Zero 330ml	2.95
OJ / Apple Juice 250ml	2.95
San Pellegrino Sparkling Water 500ml	3.5

3.5

Agua Panna Still Water 500ml

Margherita The classic. Mozzarella fior di latte, tomato, basil & olive oil - where it all began.	9.75
Buffalo Margherita Our Margherita upgraded to the creamy king of cheeses - Buffalo mozzarella.	11.95
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. (Available as Halal)	13.25
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.	12.25
Ve-Du-Ya (Vg) A Pizza Pilgrims favourite – now available with our cashew based vegan 'Notzarella' and knock your socks off vegan nduja.	12.25
Mushroom & Truffle A truffle ricotta base, loaded with chestnut mushrooms, fior di latte mozzarella and Grana Padano. Finished with white truffle oil from Alba.	12.5
Puttanesca One of the great pasta dishes but pizza. Tomatoes with anchovies, olives, capers & chilli. Topped with mozzarella and basil.	10.5
The 8-Cheese Twice as good as a 4 cheese: ricotta, two types of mozzarella, Grana Padano, gorgonzola, provola, Parmesan, baked and topped with a burratina and sweet chilli jam. Woof.	11.75
Burrata & Pesto Our fresh basil pesto base, with mozzarella and sweet datterini tomatoes. Hot out the oven - topped with a cool burratina!	11.75
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.	11.95
Smokey Aubergine Parm Aubergines roasted in our ovens, layered on the pizza with tomato, mozzarella, basil, olive oil and lots of Parmesan!	10.75
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.	12.50

CRUST DIPPERS

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





MEAT & EİQU





1

3.25

2.25

EXTRA TOPPINGS



CHEESE Double 3 Fior di Latte mozzarella Switch up 3.25 to buffalo mozzarella Add a

burrata

Parmesan shavings

MEAI O FISH	
Prosciutto di Parma	3.5
Pepperoni	3.5
Nduja	3.5
Halal pepperoni	3.5
Italian roasted ham	3.5
Anchovies	3

VEG	
Vegan nduja	3.5
Mushrooms	2.5
Olives	2.25
Datterini	
tomatoes	2,25
Rocket	1.75
Fresh chilli	0.75
Fresh garlic	0.75

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

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

CLUTEN FREE Switch any pizza to a gluten free base at no extra charge. Our gluten free dough is made fresh using Caputo gluten free flour.

SIDES & SALADS

Mozzarel	la Garlic	Bread
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5.5

4.5

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 grissini.

Mac & Cheese Balls

5.5

Made using a mountain of Italian Grana Padano cheese and mozzarella for the ultimate cheeeeese-pull. Served with a pesto dip.

Artichokes Fritti Crispy fried Italian artichoke hearts, with white truffle dip.

5

Rocket, Parmesan, Balsamic Salad

5

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

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!

Mini Ice Cream Sandwich

3

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

2 Scoops of Ice Cream

3.5

Vanilla / Vegan Strawberry (Vg)

Nutella Pizza Ring

6.75

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

ESPRESSO

Affogato Espresso

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

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

2.5

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



POCOCELLO

Ice Cold Shot 4

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



DESSERT COCKTAİL

Ferrero Rocher Espresso 7.25

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



A menu with calorie details is available on request. A 12.5% discretionary service charge for our team will be added to your bill.







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