

APERITIVO

XL Sicilian nocellara olives

Served with olive oil & fennel taralli crackers

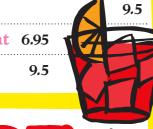
Fonzies (Italy's favourite crisps)

9.5 **Aperol Spritz**

Pilgrims Spritz

Camden Hells pint 6.95

Classic Negroni





Scan the QR code or check out the postcard on your table to find out about this month's guest.



Nduja

Truffle (vg)

Garlic & herb (vg)



Switch it out for our plant-based burrata, on us!

Try our house-made gluten-free base for the same price. 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.



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The style of this menu is tribute to the great Pasquale De Stefano, who we came across on our pilgrimage through Italy (on an 18mph Piaggio Ape van) back in 2013. Best known as 'The Number Man', he is famous across Naples for hand-painting bold signs for the city's many market stalls. We got to spend time with him & designed this menu together.

MARGHERITA (Available vegan)

Tomato, fior di latte mozzarella, basil, Parmesan, olive oil.

MARGHERITA EXTRA

Our margherita taken up a notch with fresh buffalo mozzarella.



13.75

14.25

15.5

12.95

14.5

11.75

MARGHERITA EXTRA-EXTRA

The ultimate margherita with Piennolo tomatoes, creamy burrata & fresh basil pesto. Finished with extra virgin olive oil.

PIZZ& LOVE (Vegan)

A vegan celebration of Italian veggies with wild broccoli, grilled aubergines, red onions, artichokes, olives & garlic herb oil. Add mozzarella

SMOKY AUBERGINE

Char-grilled aubergine, tomato, smoked mozzarella, garlic herb oil & basil. With crispy onions & Pecorino Romano.

NDUJA (Available vegan)

Spicy & meaty Calabrian sausage that melts onto a margherita.

MUSHROOM & TRUFFLE



15.5

A ricotta base with mozzarella, sautéed mushrooms & Parmesan, topped with truffle oil.

AUTHENTIC

VEAPOLITAN

Italian roasted sausage with wild broccoletti on an

THE 8 CHEESE

Twice as good as a 4 cheese: 1. Ricotta 2. Buffalo mozzarella 3. Fior di latte mozzarella 4. Gorgonzola 5. Parmesan 6. Provola 7. Pecorino 8. Burrata. Finished with smoked chilli jam.

YOU'VE GOT MAİALE

One for the meat lovers. A tomato base with nduja, salsiccia, pepperoni & red onion. Finished with burrata & a balsamic glaze.

CARBONARA

Crispy guanciale bacon, Pecorino Romano, black pepper al dente spaghetti, egg yolk & mozzarella.

DOUBLE PEPPERONI & HOT HONEY 15.75

(Available halal)

A margherita topped with two types of pepperoni & drizzled with chilli-infused honey.

FIORENTINA

Creamed spinach, fior di latte mozzarella, Parmesan, egg yolk & crispy onions.

AMERICANA



SALSICCIA E FRIARIELLI

olive oil base with smoked mozzarella & fresh chilli.

13.75

15.95

14.5

12.25

13.5

13.95

A mix of cacio e pepe balls, smoked mozzarella bites and artichokes fritti with dips.

SIDES AND SALADS

Garlic flatbread sharer

Garlic & herb oil with fresh Add burrata 3.5 mozzarella.

6.5

Rocket Salad

Fritto misto

With Parmesan shavings & balsamic glaze.

'Schiaffo' pickled cucumber salad

Tangy & crunchy smacked cucumber salad with our fiery La Bomba chilli oil.

Artichokes fritti

Fried in a crispy panko crust with garlic & herb dip.

Cacio e pepe balls

Crispy spaghetti balls made with pecorino cheese & black pepper.

Smoked mozzarella bites

Rolled in a light breadcrumb & fried to cheese-pull perfection. Served with smoked chilli jam.

TOPOFTHE *TOPPINGS*

1. Italian roasted ham 3.5

2. Pepperoni 3.5

3. Nduja / Vduja 3



5. Extra Mozzarella 3.5

6. Artichoke hearts 3

7. Anchovies 3

8. Burrata 3.5

9. Olives or capers 2.5







