

LE PIZZE

Expertly crafted 12-inch pizzas that embrace tradition and creativity

All of our pizzas come with a Strianese Tomato Sauce and Fior di latte Mozzarella unless indicated otherwise

UNO | 10.5 [v] [vo]

Traditional
Margherita



DUE | 16.5

'Nduja, Guanciale,
Fresh Buffalo Bocconcini



TRE | 18

Crudo Ham, Whole Burrata,
Dodici Rosemary Oil



QUATTRO | 14.5

Double Pepperoni, (Spicy Spianata
& Italian Cup Pepperoni)



CINQUE | 16

Anchovy Fillets, Capers,
Green Olives, Oregano



SEI | 15.5

Beef Pepperoni [h], Shallots,
Dodici Chilli Infused Honey



SETTE | 15

Cotto Ham
&
Shiitake Mushrooms



OTTO | 13.5 [v] [vo]

Pistachio Pesto,
Sun Blushed Tomatoes,
Grana Padano



NOVE | 16 [ve]

Plant-Based Mozzarella,
Rocket, Sun Blushed Tomatoes,
'Julienne Bruno' Superstraccia



DIECI | 13 [v] [vo]

Marinated Artichokes,
Portobello Mushrooms,
Truffle Oil



UNDICI | 14.5 [v]

(White Base)
Gorgonzola, Grana
Padano & Provolone



DODICI | 18.5

(White Base)
Mortadella, Whole Burrata,
Pistachio Pesto



Ingredienti

Extra topping selection

1.5 { Cappers [ve]
Green Olives [ve]
Portobello Mushrooms [ve]
Dry Chilli [ve]
Rocket [ve]

2 { 'Nduja
Grana Padano [v]
Truffle Oil [v]
Italian Cup Pepperoni
Sun Blushed Tomatoes [ve]

2.5 { Crudo Ham
Guanciale
Artichoke [ve]
Gluten-Free Base [ve]
Beef Pepperoni [h]

ABOUT OUR PIZZAS

[v] Vegetarian [ve] Vegan [vo] Vegan Option [h] Halal  Wine Pairing [priced at 125ml]

We create authentic 12-inch stone-baked pizzas in a traditional Neapolitan oven.

The dough is freshly made in house and proofed for a minimum of 24 hours.

Our meats and cheeses are directly imported from Italy, and our fresh produce is carefully sourced.

Buon Appetito.

DODICI
PIZZE

Aperitivo Classico

Negroni | 11

Gin, Campari, Sweet
Vermouth

Aperol Spritz | 9

Aperol, Spumante, Soda, Orange

Martini | 12

Vodka or Gin, Dry Vermouth, Olives

ANTIPASTI

Starters, Sharing Plates & Sides

OLIVES | 4 [ve]

Green Nocellara Olives
from Sicily

PADRÓN PEPPERS | 4.5 [ve]

Pan Fried Baby Green Peppers
Tossed with Maldon Salt & Olive Oil

ARTISAN BREAD | 3.5 [ve]

3 Slices Of Toasted Artisan Bread
Olive oil & Balsamic Vinegar

PECORINO | 5.5 [v]

3 Bruschettas with
Shiitake Mushrooms, Pecorino Cream

HERITAGE | 4.7 [ve]

3 Bruschettas with
Heritage Tomatoes, Basil, Olive Oil
Add Anchovy Fillets | 2

PROSCIUTTO | 6.5

3 Bruschettas with
Crudo Ham 'Prosciutto', Burrata & Olive Oil

INSALATE

Fresh seasonal salads

CAPRESE | 5.5 [v] [vo]

Buffalo Bocconcini Mozzarella
Heritage Tomatoes, Basil
Add Anchovy Fillets | 2

ROCKET | 4.5 [ve]

Fresh Rocket,
Grana Padano,
Balsamic Reduction

BURRATA | 8 [v] [vo]

Whole Burrata
Sun Blushed Tomatoes, Fresh Rocket
Add Crudo Ham | 2.5

INGREDIENT GLOSSARY

[v] Vegetarian

[ve] Vegan

[vo] Vegan Option

[h] Halal

Guanciale - Cured pork cut and the main player in carbonara

Buffalo Bocconcini - Bite size expression of Mozzarella

Spicy Spianata - The Godfather of Pepperoni

'Nduja - The hottest spreadable cured pork meat

Gorgonzola - Stilton's Italian cousin

Crudo Ham [also known as prosciutto] - The Ferrari of cold cuts

If you have a food allergy, intolerance or celiac disease. Please speak to a member of our staff about our products before you order.
An optional 12.5% service charge will be applied to your final bill which is entirely shared between the staff, using a TRONC system.

DODICI
PIZZE