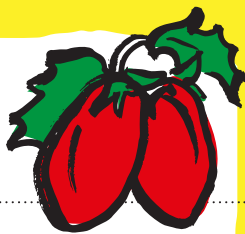


PIZZA PILGRIMS



MARINARA EXTRA (Vegan) 10.5

San Marzano tomato DOP, Piennolo del Vesuvio tomatoes, garlic herb oil, oregano & extra virgin olive oil. Add burrata 3.5



MARGHERITA (Available vegan) 12.25

San Marzano tomato DOP, Fior di Latte mozzarella, basil & extra virgin olive oil.

BUFALA MARGHERITA 14.75

Our margherita but taken up a notch with fresh Mozzarella di Bufala DOP.



PIZZA LOVE (Vegan) 13.25

Artichoke hearts, sautéed mushrooms, olives, red onion, San Marzano tomato DOP, plant-based mozzarella & basil. Switch to normal Fior di Latte mozzarella - FREE.

SMOKY AUBERGINE PARMIGIANA 14.5

Baked aubergine parmigiana, smoked mozzarella, Pecorino Romano DOP, & basil.



NDUJA (Available vegan) 14.95

Nduja Di Spilinga DOP, San Marzano tomato DOP, Fior di Latte mozzarella & basil.

MUSHROOM & TRUFFLE 15.95

A ricotta base with Fior di Latte mozzarella, sautéed mushrooms & white truffle oil.



AMALFI COAST 14.95

Cetaran anchovies DOP from Amalfi, Piennolo del Vesuvio tomatoes, Fior di Latte mozzarella, olives, capers, garlic herb oil & basil.

DOUBLE PEPPERONI & HOT HONEY (Available halal) 16.25

Two types of pepperoni, San Marzano tomato DOP, FDL mozzarella, basil & house-made hot honey.

CARBONARA 14.95

The pizza version of the pasta classic. Crispy guanciale bacon, Pecorino Romano DOP, Fior di Latte mozzarella, black pepper, al dente spaghetti & egg yolk.

YOU'VE GOT MAIALE 16.5

Nduja, Italian sausage, pepperoni, San Marzano tomato DOP, FDL mozzarella, red onion & balsamic glaze.

THE 8 CHEESE 14.25

Twice as good as a 4-cheese. 1. Ricotta 2. Buffalo mozzarella 3. FDL mozzarella 4. Gorgonzola DOP 5. Italian hard cheese 6. Provolone 7. Pecorino Romano DOP 8. Burrata. Finished with smoked chilli jam.

BURRATA & PESTO 15.95

Genovese basil pesto, Puglian burrata, Piennolo del Vesuvio tomatoes & extra virgin olive oil.

SALSICCIA E FRIARIELLI 14.5

Italian roasted sausage, wild broccoletti sautéed with garlic & chilli, smoked mozzarella & basil.



PRINCIPESSA 20

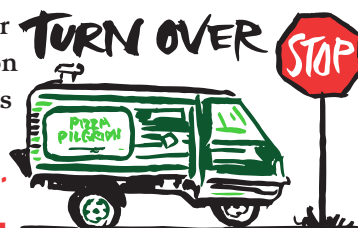
Hand cut 30 month aged Prosciutto di Parma, Piennolo Di Vesuvio DOP tomatoes, 24 month Parmigiano Reggiano DOP, Mozzarella Di Bufala DOP, rocket leaves & extra virgin olive oil.



We order a limited amount of this prosciutto everyday. Once it's gone, it's gone!

DOP stands for Denominazione di Origine Protetta, which translates to Protected Designation of Origin. **SERVICE CHARGE** We charge 12.5% discretionary service charge with 100% of this going to the team.

Before you order, take a look on the other side. Pizza Pilgrims is built on the passion of finding the best of the best ingredients from Napoli to put on our pizzas. **Turn over for our 'BIG 3' suppliers. MOZZARELLA, TOMATOES & FLOUR.**



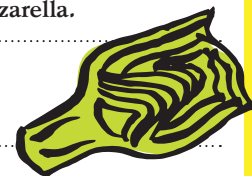
SIDES AND SALADS

Garlic flatbread sharer 7

With our house-made garlic herb oil & Fior di Latte mozzarella.

Artichokes fritti 8

Fried in a panko crust with garlic & herb dip.

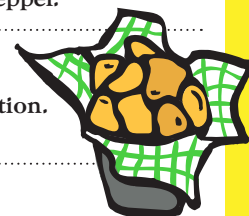


Cacio e pepe balls 8

Crispy spaghetti balls made with Pecorino cheese & black pepper.

Smoked mozzarella bites 8.5

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



Napoli salami 8.25

A plate of lightly smoked wafer thin Napoli salami with black pepper.

Burrata Caprese salad 9

Piennolo del Vesuvio tomatoes, Puglian burrata, basil & extra virgin olive oil.



Rocket salad 6.5

With Parmigiano Reggiano DOP shavings & balsamic glaze.

'Schiaffo' pickled cucumbers 4.5

Tangy & crunchy smacked cucumbers with house-made 'La Bomba' chilli oil.

CRUST DIPPERS

Each dipper 2 / Pick any three 5



PESTO
AIOLI



HOT HONEY



NDUJA



GARLIC
& HERB



WHITE
TRUFFLE

**DIP TO
DONATE**



**FOR EVERY
DIPPER SOLD WE
DONATE TO THE
PIZZA PILGRIMS
CHARITY FUND**

Go to our website for more details.

The more you dip, the more we donate!

TOP OF THE TOPPINGS

Anchovies 3

Artichokes 3

Napoli salami 3.5

Italian roasted ham 3.5

Nduja or V'duja 3

Rocket 2.5

Mushrooms 3

Pepperoni 3.5

Burrata 3.5

Olives or capers 2.5



GUEST PIZZA

Scan the code to check out our monthly guest pizza.



HALAL, VEGAN OR GLUTEN FREE: Available for no extra cost.

ALLERGENS: If you have any allergies, please tell your waiter & they'll make sure you're well looked after.

For socials @pizzapilgrims



PIZZERIMS STORY

PIZZA PILGRIMS began when my brother Thom and I quit our jobs, bought a tuk-tuk in southern Italy, and drove it back to London on a 'pizza pilgrimage' to learn the secrets of Neapolitan pizza. Thirteen years on and we're obsessed with always making our pizza better, regularly heading back to Napoli to get inspired and connect with the friends who supply our core ingredients:

FLOUR, TOMATOES AND MOZZARELLA

This is **ANTIMO CAPUTO** — Napoli's legendary "King of Flour" and third-generation head of the Caputo mill. We use his 'Saccorosso' flour, milled in the heart of the city, to make our signature 72-hour fermented dough fresh every day.

ANIELLO grows his sweet, juicy San Marzano tomatoes in the volcanic soils around Mt. Vesuvius, widely known as the best sauce tomatoes in the world. We hand-crush them with just a pinch of salt to make your pizza sauce — because great tomatoes need nothing else.

We met **GIOVANNI** and his father at their latteria on our first trip to Napoli, where they still use traditional methods to craft fresh fior di latte mozzarella. It's delivered to us weekly, hand-cut daily by our pizzaiolis, and lands on your pizza the very same day.

THESE QUALITY
INGREDIENTS,
IN THE HANDS
OF OUR PIZZAIOLOS
MAKE EVERY
PIZZA SPECIAL

SCAN THE CODE

