

PIZZA PILGRIMS

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

Scan here
for the
full story



SNACKS

Garlic & Herb Olives 2.95
With a little kick of chilli. (102 kcal)

Fonzies Italy's favourite 1
crisps. Nik-Naks meets Wotsits. (239 kcal)

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 7.25
East London Liquor Co gin & Fevertree.

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.

ICE TEA & SODAS

House-made, fresh every day. 3.5 each



**Shaken
Peach
Ice Tea**

Ice tea,
peach syrup,
lemon
(126 kcal)



**Amalfi
Lemonade**

Lemon,
elderflower,
basil, soda
(67 kcal)



**Italian
Cherry
Soda**

Sour cherry
syrup,
lemon, soda
(130 kcal)

WINE

Pilgrim Italian Red & White
175ml/250ml/500ml 5.95/8.25/15.95

Fizz (125ml/bottle)
Pilgrim Fizz - Millesimato 6.75/29
Pink Prosecco 8/32

Snazzy White (175ml/250ml/bottle)
Locanda Trebbiano 6.5/9.5/26
Pinot Grigio Guiseppe & Luigi 7.5/10.5/29

Snazzy Red (175ml/250ml/bottle)
Njiro, Nero D'Avola Tola 6.5/9.5/26
Montepulciano Ilauri Bajo 7.5/10.5/29

Snazzy Pink (175ml/250ml/bottle)
San Morelli Rosé 6.75/9.5/26
Miraly Dal Cero, Tuscany 7.75/11.5/32

BEER

Camden Hells 5.95
Pint (4.6%)

Ichnusa Non-Filtrata lager 5.5
330ml bottle (5%)

Camden Pale Ale 4.75
330ml can (4%)

Beavertown Neckoil IPA 5
3330ml can (4.3%)

Lucky Saint (57 kcal) 4.75
330ml bottle (0.5%)

SOFTS

San Pellegrino 2.95
Aranciata Rossa (66 kcal)
Limonata (73 kcal)

Coca Cola (139 kcal) 2.95

Diet Coke (1 kcal) / **Coke Zero** (0 kcal) 2.95

OJ (107 kcal) / **Apple Juice** (100 kcal) 2.95

San Pellegrino Sparkling Water (0 kcal) 3.5

Aqua Panna Still Water (0 kcal) 3.5



TO SHARE



Mozzarella Garlic Bread

5.5

Our double fermented 48-hour dough baked with fresh garlic, olive oil, sea salt, chopped parsley and fior di latte mozzarella. (552 kcal)

Burrata Caprese Salad

6.5

Creamy burrata with sweet datterini tomatoes, topped with basil pesto & served with a fresh baked jumbo grissini. (502 kcal)

Mac & Cheese Balls

5

Made using a mountain of Italian Grana Padano cheese and mozzarella for the ultimate cheeeese-pull. Served with a pesto dip. (829 kcal)

Artichokes Fritti

4.5

Crispy fried Italian artichoke hearts, with white truffle dip. (787 kcal)

Rocket, Parmesan, Balsamic Salad

5

Peppery Italian rocket leaves with sweet balsamic glaze & aged Parmesan shavings. (144 kcal)



PERSONALISE YOUR PIZZA

CHEESE

Double Fior di Latte

Mozzarella (230 kcal) 3

Switch up to Buffalo

Mozzarella (298 kcal) 3.25

Switch up to

Vegan Notzarella 0

(cashew based) (-106 kcal)

Add a Burrata (106 kcal) 3.25

Parmesan

Shavings (60 kcal) 2.25

MEAT

Prosciutto

di Parma (131 kcal) 3.5

Pepperoni (144 kcal) 3.5

Nduja (184 kcal) 3.5

Halal Pepperoni (149 kcal) 3.5

Anchovies (66 kcal) 3

VEG

Mushrooms (18 kcal) 2.5

Olives (38 kcal) 2.25

Datterini

Tomatoes (8 kcal) 2.25

Rocket (4 kcal) 1.75

Fresh Chilli (2 kcal) 0.75

Fresh Garlic (47 kcal) 0.75

Vegan Nduja (84 kcal) 3.5

GLUTEN FREE

(-46 kcal)

Switch any pizza to a gluten free base at no extra charge

Our gluten free dough is made fresh using Caputo gluten free flour.



THE "SOFIA LOREN"

Top any pizza with prosciutto, rocket and Parmesan shavings. (106 kcal)

4.5

CRUST DIPPERS

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



Pesto Aioli
(294 kcal)

2



White Truffle
(318 kcal)

2



Nduja
(316 kcal)

2



All Three
(928 kcal)

5



We can't guarantee our food is completely allergen free.
Please tell your waiter if you have any allergens, intolerances or special dietary requirements.
View allergens at pizzapilgrims.co.uk/allergens

An average adult needs about 2000 kcal per day.

A 12.5% discretionary service charge will be added to your bill.



PIZZA



Margherita

9.5

The classic. Mozzarella fior di latte, tomato, basil & olive oil.
AKA The Beatles of Pizza - where it all began. (922 kcal)

Buffalo Margherita

11.5

Our Margherita upgraded to the creamy king of cheeses - Buffalo mozzarella. (967 kcal)

Nduja

11.95

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. (1106 kcal)

Double Pepperoni & Spicy Honey (1241 kcal)

12.95

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) (1096 kcal)

Puttanesca

10.25

One of the great pasta dishes... but pizza. Tomatoes with anchovies, olives, capers & chilli. Topped with mozzarella and basil. (980 kcal)

Mushroom & Truffle

12.25

A truffle ricotta base, loaded with chestnut mushrooms, fior di latte mozzarella and Grana Padano. Finished with white truffle oil from Alba. (997 kcal)

The 8-Cheese

11.5

Twice as good as a 4 cheese: ricotta, fior di latte mozzarella, Grana Padano, gorgonzola, provola, Parmesan and buffalo mozzarella, all baked and topped with a burratina and sweet chilli jam. Cheese dreams. (1091 kcal)

Burrata & Pesto

11.5

Our fresh basil pesto base, with mozzarella and sweet datterini tomatoes.
Hot out the oven - topped with a cool burratina! (1189 kcal)

Smokey Aubergine Parm

10.5

Aubergines roasted in our ovens, layered on the pizza with tomato, mozzarella, basil, olive oil and lots of Parmesan! (991 kcal)

Salsiccia e Friarielli

11.95

Roasted Italian sausage and wild broccoletti on an olive oil base with smoked mozzarella & fresh chilli. A pizza salute to old school Naples. (1155 kcal)

VEGAN PIZZA

ASK
ABOUT OUR
MONTHLY
GUEST
PIZZA

Pizz' & Love (Vg)

11.5

A vegan celebration of Italian veggies. A tomato base with wild broccoli, mushrooms, olives, red onion and artichoke hearts. Finished with vegan basil pesto. (916 kcal)

Vegan Margherita (Vg)

9.5

A neapolitan classic, with house made cashew based vegan 'Notzarella', tomato, basil & olive oil. (818 kcal)

Ve-Du-Ya (vg)

11.95

A Pizza Pilgrims favourite - now available with our house made cashew based vegan 'Notzarella' and knock your socks off vegan nduja. (902 kcal)

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

AFTER PIZZA

Nutellamisu Serves 2

Our house tiramisu loaded with Nutella, a splash of Kahlua, served back in the Nutella jar. One for those who love to eat Nutella straight from the jar! (730kcal)

8

Nutella Pizza Ring Serves 2

6.75

Our signature pudding.
A ring of our pizza dough, stuffed with Nutella, served with vanilla ice cream...
Then even more Nutella. (1074 kcal)

Mini Ice Cream Sandwich

3

Strawberry ice cream sandwiched between two of Naples favourite chocolate cookies and rolled in sprinkles. (114 kcal)

Affogato Espresso

4

A shot of strong Naples espresso to "drown" a scoop of creamy vanilla gelato. The perfect post pizza pick me up. (143 kcal)

2 Scoops of Ice Cream

3.5

Vanilla (284 kcal) / Vegan Strawberry (176 kcal)(Vg)



@pizzapilgrims

THE PILGRIMAGE



To London



Truffles

From Alba

Balsamic

From Modena

Fior di latte mozzarella

Latteria Sorrentina

Ichnusa Lager

from Sardinia

Flour

From the Caputo Mill in Naples

Prosciutto

From Parma

Parmesan

Reggio Emilia

Tomatoes

Rega brand from Campania

Burrata

from Bari

Pococello Limoncello

Our own limoncello from Amalfi

Nduja

From Spilinga

Olives

From Sicily

We have travelled the length and breadth of Italy in our little tuk tuk at blistering speeds of 18mph in search of the best ingredients for our menu. This is what we discovered.

ESPRESSO

Proper Neapolitan espresso that packs a punch.

Espresso

Proper espresso. Strong, short and Italian - much like Joe Pesci in Goodfellas... (served with a Pan Di Stelle biscuit.) (40 kcal)

2

Nocciolate

Espresso with a teaspoon of Nutella (served with a Pan Di Stelle biscuit.) (66 kcal)

2.5

POCOCELLO

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

Ice Cold Shot

4