



ITALIAN EATERY
PIZZAIOLI
EST. 2022

STARTERS

BURRATA 8.45

apulian creamy burrata, grilled red chicory, toasted walnuts, agrodolce dressing

PORPETTE 8.95

traditional minced beef & pork meatballs, served with their own sugo, warm bread, grated parmesan

CALAMARI 9.45

crispy flour coated squid, lemon aioli dip, fresh parsley

OLIVE & PANE 8.25

stone-baked pizza bread, marinated mixed olives, herbs butter

FRITTELLE 8.25

courgette, mint & pecorino fritters, lemon aioli dip, dill oil

CACCIUCCO 10.95

slow-cooked squid stew, sauteed garlic clams, puttanesca sauce, warm bread, fresh parsley

SCARRAFONE 8.45

sourdough & whipped ricotta toast, n'duja, roasted grapes, dill oil

PASTA

LA NORMA 15.95

light fried garlic aubergine, slow-cooked sugo, salted ricotta, fresh basil, served with rigatoni

MORTACCI 17.25

fettuccine, spicy n'duja and mascarpone sauce, fennel sausage ragu, pecorino, lemon zests

CARBONARA 16.25

rigatoni, pan-fried guanciale (dry aged pork cheek), egg yolk & pecorino emulsion, cracked black pepper

VONGOLE 18.45

linguine, sauteed garlic and chilli clams, fiery cherry tomatoes, white wine sauce, finished with fresh parsley

GIOVANNA 15.95

fettuccine, green pesto, poached asparagus, toasted pine nuts, pecorino

*All our pasta is fresh handmade in this premises and contains allergens. Gluten free pasta can be substituted on request



OTHERS

BRANZINO 22.95

grilled whole seabass, sauteed garlic & chilli clams, puttanesca sauce, green oil

PORCHETTA 18.45

herb marinated roast of pork belly, braised chicory, beef bone jus, dill & pea shoots salad

PIZZAIOLI'S LASAGNE 16.95

egg-pasta layered with traditional beef ragu, bechamel & parmesan cream, warm focaccia



PINSA

REGINA MARGHERITA 13.95

tomato base, mozzarella, parmesan, fresh basil

PIZZAIOLA 16.25

tomato base, mozzarella, slow cooked garlic chicken breast, spicy pepperoni

APE 50 16.45

tomato base, mozzarella, ventricina salame, n'duja sausage, chilli hot honey

SENESE 16.45

tomato base, mozzarella, roasted fennel sausage, marinated mixed olives, parmesan

SALENTINA 16.45

tomato base, mozzarella, smoked scamorza, ventricina salame, chilli oil

TROPEA 15.25

tomato base, mozzarella, roasted red onion, sundried tomato, fresh basil

CAPONATA 15.45

tomato base, mozzarella, lightly fried garlic aubergine, sundried tomato, salted ricotta

*Gluten free pinsa can be substituted on request

DIPS 2.25

lemon aioli | garlic & herb marinara | chilli mayo | olive oil & balsamic



SIDES

FOCACCIA 4.25

Long ferment focaccia, sea salt, extra virgin olive oil

FRIES 4.25

skin-on fries, sea salt

OLIVES 4.95

marinated Italian mixed olives, pickled caperberries

PATATE 5.25

garlic & herb crispy potatoes, parmesan

RUCOLA 5.95

rocket leaves & red onion salad, parmesan, aged balsamic dressing

ASPARAGI 6.95

poached asparagus, herbs butter, pangrattato

