



15 EXMOUTH MARKET, EC1R 4QD
@PIZZAPILGRIMS

WITH DRINKS

MIXED OLIVES	3
Green & black olives with pickled garlic and red peppers.	
PROSCIUTTO POPS	3
x3 Grissini breadsticks wrapped with prosciutto. Yup, meat on a stick.	

PIZZA

We make Naples pizza, proved slow for 48 hours & cooked fast at 500c.

MARINARA	5.5
Tomato, oregano, fresh garlic, basil & olive oil (no cheese - still delicious).	
MARGHERITA	6.85
Tomato, fior di latte, parmesan, basil & olive oil.	
GIANFRANCO GORGONZOLA	7.5
White pizza with fior di latte, gorgonzola, ribboned courgette, basil & oregano.	
SMOKED NAPOLI	8.75
Margherita with smoked anchovies, black olives, capers & oregano.	
AUBERGINE PARMIGIANA	9
Margherita with roast aubergines, baby plum tomatoes & topped with parmesan & breadcrumbs.	
NDUJA	9.25
Margherita with nduja (spicy Calabrian pork sausage).	
SALAMI	9.5
Margherita with Neapolitan black pepper salami.	
PORTOBELLO & TRUFFLE	9.75
White pizza with portobello mushrooms, fior di latte, parmesan, basil & white truffle oil.	
SALSICCIA & FRIARIELLI	10
White pizza with fresh fennel sausage, chilli, wild broccoli, parmesan, basil & olive oil.	
CALZONE RIPIENO	11
Folded pizza with Napoli salami, ricotta & mushroom, topped with tomato, fior di latte & parmesan.	

GUEST PIZZA

PEPPA PIG PIZZA	12
Tomato, fior di latte, parmesan, basil, sliced porchetta & sweet teardrop peppers	

EXTRAS

FRESH CHILLI, FRESH GARLIC	ALL 0.5
SMOKED ANCHOVIES, NDUJA	ALL 2.25
SALAMI, PROSCIUTTO	ALL 2.75



CRUST DIPPERS

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

PESTO AIOLI	2
GORGONZOLA & GARLIC	2
SMOKED CHILLI JAM MASCARPONE	2

WITH PIZZA

GARLIC, ROSEMARY & PARMESAN FLATBREAD	3
Baked with our pizza dough in the oven.	
SIMPLE GREEN SALAD	3.5
Romaine lettuce with a lemon & parsley dressing.	
PARMESAN, ROCKET & BALSAMIC SALAD	4
The Italian classic.	
AUBERGINE PARMIGIAN-ISH	4.5
A roast aubergine stew topped with mozzarella & breadcrumbs then baked in the oven.	
BUFFALO MOZZARELLA WITH SMOKED TOMATOES	5.5
Fresh in from Italy every week.	