

## BEFORE PIZZA

<b>OLIVES (ve)</b>	5.50
<b>GARLIC PIZZA (ve)</b> Pizza Base, Garlic Oil, Oregano + Fior di Latte (v)	7.00 +1.50
<b>BURRATA [gf] (v)</b> Burrata, No-Duja	9.00
<b>SPARTY [gf] [n]</b> Salami Fennel, Spicy Salami, Mortadella, Parma Ham, Mozzarella, Cherry Tomato, Olives & Rocket	10.00 (serves 1-2) 16.00 (serves 2-4)
<b>GARLIC CIABATTA (v)</b> Strianese Tomatoes, Fior di Latte, Garlic Oil & Oregano + Nduja / No-Duja (v)	7.50 +1.50
<b>BRUSCHETTA (ve)</b> Toasted Bread, Tomato, Oregano, Garlic Oil & Basil	6.75
<b>G.O.A.T. (v)</b> Toasted Bread, Goat's Cheese, Peter Pesto Mayo & Honey	6.75

## NOT PIZZA

	SMALL / LARGE
<b>MOZZARELLA &amp; TOMATO [gf]</b> Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Black Pepper & EV Olive Oil	8.00 / 12.00
<b>MIXED LEAF &amp; GOAT'S CHEESE (v) [gf]</b> Mixed Leaves, Goat's Cheese, Olives, Red Onion, Cherry Tomato & Lemon Oil	8.00 / 12.00
<b>POSH SALAD (v) [gf]</b> Rocket, Sun-Dried Tomato, Artichoke, Roasted Peppers, Italian Hard Cheese & Olives	14.00 (AS A MAIN OR TO SHARE)
<b>ROCKET SALAD (v) [gf]</b> Rocket, Italian Hard Cheese & EV Olive Oil	7.00

**Allergies** : As we do handle nuts and gluten products in the kitchen, we cannot guarantee that our dishes are gluten or nut free. Please speak to a member of the team if you have any dietary requirements.

(v) - Vegetarian / (ve) - Vegan  
[n] - Nuts / [gf] - Gluten Free

\*dishes finished with a vegetarian Italian hard cheese



# PETER

## PIZZERIA

## PIZZA

<b>QUEEN MARGHERITA (v)*</b> Strianese Tomatoes, Fior di Latte, Basil & EV Olive Oil	10.00
<b>ORTOLANA (v)</b> Strianese Tomatoes, Smoked Fior di Latte, Mushroom, Roasted Peppers, Onion & EV Olive Oil	12.00
<b>THE OLD 3 [n]</b> Strianese Tomatoes, Fior di Latte, Ricotta, Salami Fennel, Pistachio & Truffle Oil	14.00
<b>SAUSAGE PARTY*</b> Strianese Tomatoes, Fior di Latte, Sausage, Nduja, Mozzarella & Basil	14.00
<b>DIAVOLA</b> Strianese Tomatoes, Smoked Fior di Latte, Spicy Salami & Fresh Chilli	14.25
<b>CAPRICCIOSA</b> Strianese Tomatoes, Fior di Latte, Ham, Mushroom, Artichoke & Black Olives	14.00
<b>WILD BOAR &amp; CHILLI HONEY</b> Strianese Tomatoes, Fior di Latte, Wild Boar, Spicy Salami & Chilli Honey	14.25
<b>SOMETHING FISHY</b> Strianese Tomatoes, Fior di Latte, Tuna, Red Onion & Black Olives	13.00
<b>I'M VEGAN (ve)</b> Strianese Tomatoes, Vegan Mozzarella, No-Duja, Roasted Peppers, Roasted Aubergine & Basil	13.50
<b>CAPRESE*</b> Fior di Latte, Parma Ham, Cherry Tomato, Rocket & EV Olive Oil (this is a white base, but just let us know if you'd prefer a tomato base)	14.25
<b>PARMIGIANA (v)*</b> Strianese Tomatoes, Fior di Latte, Roasted Aubergine & Basil	12.50
<b>SHOAL OF BURRATA</b> Marinara Sauce, Anchovies, Black Olives & Burrata	13.50

## ON YOUR PIZZA

<b>VEGETABLES</b> Mushroom, Roasted Peppers, Red Onion, Fresh Chilli, Black Olives	1.25
<b>EXPENSIVE VEGETABLES</b> Artichoke, Roasted Aubergine, Cherry Tomatoes, Sun-Dried Tomato, Rocket	1.75
<b>MEAT &amp; FISH</b> Ham, Sausage, Salami Milano, Spicy Salami, Salami Fennel, Parma Ham, Mortadella, Nduja, Wild Boar, Anchovies, Tuna	2.25
<b>CHEESE</b> Fior di Latte (normal or smoked), Ricotta, Goat's Cheese, Vegan Mozzarella, Italian Hard Cheese	2.25
<b>EXTRA</b> Burrata Truffle Oil Pistachio [n] Gluten Free Base [gf] No-Duja (ve)	5.50 1.25 1.25 2.50 2.25
<b>DIPS</b> Peter Pesto Mayo, Peter Aioli, Nduja Mayo, Truffle Mayo, Chilli Honey	2.00 OR 3 FOR 5.00

## SMALL HUMANS

<b>MARGHERITA (v)</b> Tomato & Mozzarella & EV Olive Oil	6.00
<b>2 TOPPINGS</b> Mushroom, Roasted Peppers, Onion, Black Olives, Cherry Tomatoes, Ham, Salami Milano, Salami Fennel, Sausage, Tuna	7.00

## OUR DOUGH...

Our legends in the kitchen make the Pizza Dough fresh, EVERYDAY! They use the unbelievable 'Le 5 Stagioni 00' flour and the Dough is left to go on a spiritual journey for 24 hours.

On it's return it's ready to be moulded into the familiar shape we all love, topped with the finest ingredients and blasted in our oven for 90 seconds.



# PETER

## PIZZERIA

### SPRITZ

APEROL	8.00
APERTASS	8.00
LIMONCELLO	8.00
HUGO	8.00
HUGO (0.0%)	7.00

### COCKTAILS

<b>NEGRONI</b> Gin, Campari & Sweet Vermouth	9.00
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<b>AMARETTO SOUR</b> Amaretto, Pineapple Juice, Lemon & Gomme	9.00
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<b>ESPRESSO MARTINI</b> Vanilla Vodka, Kahlua, Espresso & Gomme	9.00
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<b>PETER AMAROTTO</b> Amaretto, Amaro Montenegro, Frangelico & Angostura Bitters	9.00
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<b>SPIRITS</b>	25ML 7.00
Premium Gin	50ML 9.00
Premium Vodka	
+ Fever Tree Tonic / Light Tonic	

<b>LIQUEURS</b>	ALL 3.25
Amaretto, Amaro Montenegro, Frangelico, Grappa, Kahlua, Limoncello & Sambuca	

### MOCKTAILS

<b>PETER COLA</b> Chinotto, Pineapple Juice, Lemon Juice & Sugar Syrup	6.00
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<b>PETER CHERRY COLA</b> Chinotto, Pineapple Juice, Lemon Juice, Sugar Syrup & Cherry Syrup	6.00
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### WINE & PROSECCO

#### WHITE 175ML / 250ML / BOTTLE

House White (12%) 6.00 / 7.75 / 22.50

Pinot Grigio (12%) 7.00 / 9.25 / 26.00

Fiano (13%) 29.00

#### ROSE

Pinot Grigio (12%) 7.00 / 9.25 / 26.00

#### RED

House Red (13%) 6.00 / 7.75 / 22.50

Merlot (12.5%) 7.00 / 9.25 / 26.00

Primitivo (13.5%) 29.00

#### PROSECCO 125ML / BOTTLE

Cecilia Beretta (11%) 7.00 / 30.00

### SOFT DRINKS

#### HOMEMADE GLASS / BOTTLE

Lemonade 3.00 / 6.50

Melanade 3.00 / 6.50

#### BOTTLES & CANS

Chinotto 4.00

Cedrata Tassoni 4.00

Coke ALL 3.50

Coke Zero

Diet Coke

Fanta

Sprite

#### San Pellegrino

Lemonade / Pomegranate & Orange / Blood Orange

#### Pago Fruit Juices

Orange / Apple / Peach

Acqua Panna - Still Water 500ml

San Pellegrino - Sparkling Water 500ml

### BEER & CIDER

#### DRAFT HALF / PINT

**P** Pale Peter Ale (4.4%) 3.15 / 6.00

Poretti (4.8%) 3.15 / 6.00

#### BOTTLE

Peroni (5%) 5.75

Peroni Gran Riserva (6.6%) 7.25

Peroni Gluten Free (5%) 5.75

Peroni (0.0%) 5.00

#### CIDER

Mela Rossa Cider (5%) 6.00

### WHO IS PETER?!

Raffaele Esposito was a legend from Napoli who invented the Margherita Pizza in the 19th Century. It was created in honour of Queen Margherita of Savoy which included, tomato, mozzarella, and basil to mirror the colours of the Italian flag.

This laid the foundation for the modern pizza we serve today. Esposito owned a place in Napoli called 'Pizzeria di Pietro e basta cosi' (Peter and that's Enough...)

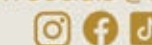
That's PETER to you and me...

### AFTER PIZZA

Check out our dessert & coffee menu. Look out for the legendary PETERELLA.

### ALL TIPS GO TO THE TEAM

Follow us on Socials @PeterPizzeria





# DESSERT

## PETERELLA & FRIENDS

Our pizza base with one of the below spread all over it

Nutella, Lotus Biscoff, Lemon Curd

Small - 6.00 – Large - 9.50

## TIRAMISU

6.75

## PISTACHIO-MISU [n]

6.75

## SIMONA LEMON-MISU

6.75

## FRANGELICO BROWNIE [n]

W/ Vanilla Gelato

6.75

## VEGAN BROWNIE <sup>(ve)</sup>

W/ Vegan Vanilla Gelato

6.75

## KIDS BROWNIE

W/ Vanilla Gelato

3.50

## AFFOGATO

5.50

Add A Liqueur for An Extra + 3.25

## GELATO & SORBET

2 Scoops 5.50 / 1 Scoop 3.00

Vanilla, Chocolate, Strawberry, Amarena Cherry, Fior di Latte & Lemon Sorbet

## VEGAN VANILLA GELATO

2 SCOOPS £5.50

# COFFEE

## ESPRESSO

2.50

## AMERICANO

3.00

## MACCHIATO

3.00

## LATTE

3.50

## CAPPUCCINO

3.50

## FLAT WHITE

3.50

Milk Alternative Available\*

Working with our mates over at Public, serving their signature house blend, IYKYK

# LIQUEURS

AMARETTO, FRANGELICO,  
AMARO MONTENEGRO,  
GRAPPA, KAHLUA,  
LIMONCELLO, SAMBUCA

ALL 3.25