

BEFORE PIZZA

OLIVES (ve)	5.00
GARLIC PIZZA (ve) Pizza Base, Garlic Oil, Oregano + Fior di Latte (v)	6.50 +1.50
BURRATA TA TA [gf] Burrata, No-Duja	8.00
SPARTY [gf] [n] Salami Fennel, Spicy Salami, Mortadella, Parma Ham, Mozzarella, Cherry Tomato, Olives & Rocket	9.50 (serves 1-2) 15.00 (serves 2-4)
GARLIC CIABATTA (v) Strianese Tomatoes, Fior di Latte, Garlic Oil & Oregano + Nduja / No-Duja (v)	7.00 +1.50
BRUSCHETTA (ve) Toasted Bread, Cherry Tomato, Oregano, Garlic Oil & Basil	6.00
G.O.A.T (v) Toasted Bread, Goat's Cheese, Peter Pesto Mayo & Honey	6.00

NOT PIZZA

	SMALL / LARGE
CAPRESE INSALATA [gf] Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Black Pepper & EV Olive Oil	6.50 / 10.00
INSALATA (v) [gf] Mixed Leaves, Goat's Cheese, Olives, Onion, Cherry Tomato & Lemon Oil	6.50 / 10.00
SUPER VEGGIEILISTIC EXPISALADOCIOUS (v) Rocket, Sun-Dried Tomato, Artichoke, Roasted Peppers, Olives & Bella Lodi	12.00 (AS A MAIN OR TO SHARE)
ROCKET SALAD (v) Rocket, EV Olive Oil & Bella Lodi	6.00

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 / @ - Vegan
[n] - Nuts / [gf] - Gluten Free



PETER

PIZZERIA

PIZZA

QUEEN MARGHERITA (v) Strianese Tomatoes, Fior di Latte, Bella Lodi, Basil & EV Olive Oil	9.75
ORTOLANA (v) Strianese Tomatoes, Smoked Fior di Latte, Mushroom, Roasted Peppers, Onion & EV Olive Oil	11.50
THE OLD 3 [n] Strianese Tomatoes, Fior di Latte, Ricotta, Salami Fennel, Pistachio & Truffle Oil	13.00
SAY HELLO TO ANTONY'S LITTLE FRIEND Strianese Tomatoes, Fior di Latte, Guanciale, Nduja, Bella Lodi & Basil	13.50
VIVA LA SALSICCIA Fior di Latte, Sausage, Mushroom & Gorgonzola (this is a white base but just let us know if you'd prefer a tomato base)	13.00
DIAVOLA Strianese Tomatoes, Smoked Fior di Latte, Spicy Salami & Fresh Chilli	13.25
CAPRICCIOSA Strianese Tomatoes, Fior di Latte, Artichoke, Ham, Black Olives & Mushroom	13.00
SOMETHING FISHY Strianese Tomatoes, Fior di Latte, Tuna, Red Onion & Black Olives	12.50
LEAVE MEAT ALONE II 'The Sequel' (ve) Strianese Tomatoes, Vegan Mozzarella, No-Duja, Roasted Peppers, Roasted Aubergine & Basil	12.50
CAPRESE Fior di Latte, Parma Ham, Cherry Tomato, Rocket, Bella Lodi Shavings & EV Olive Oil (this is a white base but just let us know if you'd prefer a tomato base)	13.50
PARMIGIANA (v) Strianese Tomatoes, Fior di Latte, Roasted Aubergine, Basil & Bella Lodi	11.50
SHOAL OF BURRATA Marinara Sauce, Anchovies, Black Olives & Burrata	13.00

ON YOUR PIZZA

VEGETABLES Mushroom, Roasted Peppers, Onion, Fresh Chilli, Pitted Black Olives	1.25
VEGETABLE\$\$\$ Artichoke, Roasted Aubergine, Cherry Tomato, Sun-Dried Tomato, Rocket	1.75
MEAT AND FISH Ham, Sausage, Salami Milano, Spicy Salami, Salami Fennel, Parma Ham, Mortadella, Nduja, Anchovies, Tuna, Guanciale	2.25
CHEESE Fior di Latte (normal or smoked), Ricotta, Gorgonzola, Goat's Cheese, Bella Lodi, Vegan Mozzarella	2.25
EXTRA Burrata Truffle oil Pistachio [n] Gluten free base [gf] No-Duja (ve)	5.50 1.25 1.25 2.50 2.25
DIPS Peter Pesto Mayo, Peter Aioli, Nduja Mayo, Truffle Mayo, Chilli Honey	2.00 OR 3 FOR 5.00

SMALL HUMANS

MARGHERITA (v) Strianese Tomatoes, Fior di Latte & EV Olive Oil	5.50
2 TOPPINGS Olives, Mushrooms, Roasted Peppers, Cherry Tomato, Onion, Ham, Salami Milano, Salami Fennel, Sausage	6.50

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	7.00
LIMONCELLO	7.00
HUGO	7.00
HUGO (ZERO %)	6.50

COCKTAILS

NEGRONI ALL 9.00
Campari, Gin and Sweet Vermouth

AMARETTO SOUR
Amaretto, Pineapple Juice, Lemon & Gomme

ESPRESSO MARTINI
Kahlua, Vanilla Vodka, Gomme & Espresso

AGRODOLCE
Amaro Montenegro, Gin, Sweet Vermouth & Orange Juice

SPIRITS 25ML 6.50
50ML 8.50
Premium Gin
Premium Vodka
(+ Fever Tree Tonic / Light Tonic)

LIQUEURS ALL 3.25
Frangelico, Amaretto,
Kahlua, Limoncello, Grappa,
Amaro Montenegro

MOCKTAILS

SAN BITTER SOUR ALL 5.50
San Bitter, Pineapple Juice,
Lemon Juice & Sugar Syrup

PETER COLA
Chinotto, Pineapple Juice,
Lemon Juice & Sugar Syrup

WINE & PROSECCO

WHITE 175ML / 250ML / BOTTLE

House White (12%)	6.00 / 7.50 / 21.00
Pinot Grigio (12%)	6.75 / 9.00 / 24.50
Gavi di Gavi (12.5%)	29.00

ROSE

Pinot Grigio (12%)	6.75 / 9.00 / 24.50
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RED

House Red (13%)	6.00 / 7.50 / 21.00
Merlot (12.5%)	6.75 / 9.00 / 24.50
Valpolicella Classico (13%)	29.00

PROSECCO 125ML / BOTTLE

Cecilia Beretta (11%)	6.00 / 27.50
Treviso Le Colture Rose (11.5%)	29.00

SOFT DRINKS

HOMEMADE GLASS / BOTTLE

Lemonade	2.50 / 5.50
Melonade	2.50 / 5.50

BOTTLES & CANS

Chinotto	3.50
San Bitter	3.00
Coke	ALL 3.25
Coke Zero	
Diet Coke	
Fanta	
Sprite	

San Pellegrino
Limonata / Pomegranate & Orange / Blood Orange

Pago Fruit Juices
Orange/Apple/Peach

Aqua Panna
San Pellegrino

BEER & CIDER

DRAFT HALF / PINT

Poretti (4.8%)	3.00 / 5.75
Vedette Pilsner (5.2%)	3.50 / 6.25
Vedette IPA (5.5%)	3.80 / 6.50

BOTTLE

Peroni (5%)	5.00
Peroni Gran Riserva (6.7%)	6.75
Peroni Gluten Free (5%)	5.00
Peroni (0.0%)	5.00

CIDER

Mela Rossa Cider (5%)	5.75
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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 TRADITIONAL NEAPOLITAN PIZZA BASE TOPPED WITH ONE OF THE BELOW...

NUTELLA, LOTUS BISCOFF, LEMON CURD
SMALL - 5.00 - LARGE - 8.50

TIRAMISU

6.50

SIMONA LEMON-MISU

6.50

FRANGELICO BROWNIE

W/ VANILLA GELATO

6.50

AFFOGATO

5.00

ADD A LIQUEUR FOR AN EXTRA 3.25

VEGAN BROWNIE

W/ VEGAN VANILLA GELATO

6.50

KIDS BROWNIE

W/ VANILLA GELATO

2.50

GELATOS & SORBETS

2 SCOOPS 4.50 / 1 SCOOP 2.50

VEGAN VANILLA ICE CREAM

2 SCOOPS 5.00

COFFEE

ESPRESSO

2.25

AMERICANO

2.50

MACCHIATO

2.50

LATTE

3.25

CAPPUCCINO

3.25

FLAT WHITE

3.25

MILK ALTERNATIVE

+0.30

WORKING WITH OUR MATES
OVER AT 200 DEGREES,
PETER SERVES PROPER NICE COFFEE.
IT'S A BRAZILIAN LOVE AFFAIR.

TEA

ENGLISH BREAKFAST

2.25

SPECIALITY TEA

2.50

LIQUEURS

GRAPPA, AMARETTO, LIMONCELLO,
FRANGELICO, KAHLUA,
AMARO MONTENEGRO
ALL 3.25