

# PETER

## PIZZERIA

### BEFORE PIZZA

<b>OLIVES [gf] (ve)</b>	5.50
<b>WILD BOAR &amp; HOT PICKLED PEPPERS [gf]</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>BURRATA &amp; TOMATO (v)</b> Burrata, Tomato & Garlic Pizza (Big enough to share)	12.00
<b>“NEW” SPARTY” [n]</b> Salami Fennel, Spicy Salami, Mortadella, Grana, Pecorino, Roasted Peppers, Artichoke, Hot Pickle Peppers, Olives & Garlic Pizza	10.00 (Serves 1-2) 16.00 (Serves 2-4)
<b>NOT DOUGH BALLS (v)</b> Fior di Latte, No-Duja & Grana	6.00
<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

<b>BABY GEM SALAD [gf]</b> Anchovies, Caesar Dressing & Grana	6.00
<b>TOMATO SALAD [gf] (ve)</b> Heritage & Vine Tomatoes, Onion, Basil, Oregano & EV Olive Oil	6.50
<b>ROCKET SALAD [gf] (v)</b> Rocket, EV Olive Oil & Grana	6.50
<b>POSH SALAD [gf] (v)</b> Rocket, Sun-Dried Tomato, Artichoke, Roasted Peppers, Olives & Grana	14.00

### PIZZA

<b>QUEEN MARGHERITA (v)</b> Strianese Tomatoes, Fior di Latte, Grana, Basil & EV Olive Oil	10.50
<b>ORTOLANA (v)</b> Strianese Tomatoes, Smoked Fior di Latte, Mushroom, Roasted Peppers, Onion & EV Olive Oil	12.50
<b>THE OLD 3 [n]</b> Strianese Tomatoes, Fior di Latte, Ricotta, Salami Fennel, Pistachio & Truffle Oil	14.75
<b>SAUSAGE PARTY</b> Strianese Tomatoes, Fior di Latte, Sausage, Nduja, Basil, Mozzarella & Grana	14.75
<b>DIAVOLA</b> Strianese Tomatoes, Smoked Fior di Latte, Spicy Salami & Fresh Chilli	15.00
<b>CAPRICCIOSA</b> Strianese Tomatoes, Fior di Latte, Ham, Mushroom, Artichoke & Black Olives	14.75
<b>WILD BOAR &amp; CHILLI HONEY</b> Strianese Tomatoes, Fior di Latte, Wild Boar, Spicy Salami & Chilli Honey	15.00
<b>CARBONARA</b> Fior di Latte, Guanciale, Pecorino & Carbonara Cream	14.75
<b>I'M VEGAN (ve)</b> Strianese Tomatoes, Vegan Mozzarella, No-Duja, Mushroom, Roasted Peppers & Basil	14.00
<b>CAPRESE</b> Fior di Latte, Parma Ham, Cherry Tomato, Rocket, Grana & EV Olive Oil (this is a white base, but just let us know if you'd prefer a tomato base)	15.00
<b>TRUFFLE SHUFFLE (v)</b> Fior di Latte, Ricotta, Mushroom, Spinach & Truffle Oil	14.00
<b>SHOAL OF BURRATA</b> Marinara Sauce, Anchovies, Black Olives & Burrata	14.25

### ON YOUR PIZZA

<b>VEGETABLES</b> Mushroom, Roasted Peppers, Onion, Fresh Chilli, Black Olives, Spinach	1.25
<b>EXPENSIVE VEGETABLES</b> Artichoke, Cherry Tomato, 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, Guanciale, Anchovies	2.25
<b>CHEESE</b> Fior di Latte (normal or smoked), Ricotta, Goat's Cheese, Grana, Pecorino, Vegan Mozzarella	2.25
<b>EXTRA</b> Burrata (v) 5.50 Truffle Oil 1.25 Pistachio [n] 1.25 Gluten Free Base [gf] 2.50 No-Duja (ve) 2.25	
<b>DIPS</b> Peter Pesto Mayo (v), Peter Aioli (v), Nduja Mayo, Truffle Mayo (v), Chilli Honey (v)	2.00

### SMALL HUMANS

<b>MARGHERITA</b> Strianese Tomato, Fior di Latte & EV Olive Oil	6.00
<b>2 TOPPINGS</b> Mushroom, Roasted Peppers, Onion, Black Olives, Cherry Tomato, Ham, Salami Milano, Salami Fennel, Sausage	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.

**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



# PETER

## PIZZERIA

### SPRITZ

APEROL	8.00
APERTASS	8.00
LIMONCELLO	8.00
HUGO	8.00
HUGO (0.0%)	7.00
<b>FROZEN APEROL SPRITZ</b>	8.50
Aperol, Prosecco, Soda & Orange	

### COCKTAILS

<b>NEGRONI</b>	9.00
Gin, Campari & Sweet Vermouth	
<b>AMARETTO SOUR</b>	9.00
Amaretto, Pineapple Juice, Lemon & Gomme	
<b>ESPRESSO MARTINI</b>	9.00
Vanilla Vodka, Kahlua, Espresso & Gomme	
<b>PETER AMAROTTO [n]</b>	9.00
Amaretto, Amaro Montenegro, Frangelico & Angostura Bitters	
<b>SPIRITS</b>	25ML 7.50 50ML 9.50
Premium Gin Premium Vodka + Fever Tree Tonic / Light Tonic	
<b>LIQUEURS</b>	ALL 3.50
Amaretto, Frangelico, Amaro Montenegro, Grappa, Kahlua, Limoncello, Sambuca	

### MOCKTAILS

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

### WINE & PROSECCO

WHITE	175ml / 250ml / BOTTLE
House White (12%)	6.50 / 8.25 / 23.50
Pinot Grigio (12%)	7.50 / 9.75 / 27.00
Fiano (13%)	30.00
ROSE	
Pinot Grigio (12%)	7.50 / 9.75 / 27.00
RED	
House Red (13%)	6.50 / 8.25 / 23.50
Merlot (12.5%)	7.50 / 9.75 / 27.00
Primitivo (13.5%)	30.00
PROSECCO	125ml / BOTTLE
Cecilia Beretta (11%)	7.00 / 32.00

### SOFT DRINKS

HOMEMADE	GLASS / BOTTLE
Lemonade	3.00 / 6.50
Melanade	3.00 / 6.50
BOTTLE & CANS	
Chinotto	4.00
Cedrata Tassoni	4.00
Coke	ALL 3.50
Coke Zero	
Diet Coke	
Fanta	
Sprite	
<b>San Pellegrino</b>	
Lemonade / Pomegranate & Orange / Blood Orange	
<b>Pago Fruit Juice</b>	
Orange / Apple / Peach	
Acqua Panna – Still Water 500ml	3.50
San Pellegrino – Sparkling Water 500ml	3.50

### BEER & CIDER

DRAFT	HALF / PINT
 Peter Pale Ale (4.4%)	3.15 / 6.20
Poretti (4.8%)	3.10 / 6.00
BOTTLE	
Peroni (5%)	5.75
Peroni Gran Riserva (6.6%)	7.50
Peroni Gluten Free (5%)	5.75
Peroni (0.0%)	5.25
CIDER	
Mela Rossa Cider (5%)	6.25

### AFTER PIZZA

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

### 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...

### ALL TIPS GO TO THE TEAM

Follow us on Socials @PeterPizzeria





# PIZZA

## PIZZA #1 14.50

Fior di Latte, Guanciale, Nduja, Courgette, Basil & Grana  
(this is a white base, but just let us know if you'd prefer a tomato base)

## PIZZA #2 (v) 14.50

Fior di Latte, Ricotta, No-Duja, Courgette, Basil & Grana  
(this is a white base, but just let us know if you'd prefer a tomato base)

## JO'S PIZZA 15.00

(Created by customer, Jo Liversridge)

Strianese Tomatoes, Fior di Latte, Spicy Salami,  
Nduja, Fresh Chilli, Burrata & Chilli Flakes

OUR GREAT PIZZA  
CHALLENGE COMPETITION  
WINNER  
←

# DRINKS



## PALE PETER

Our very own Ale is now available on draft & in cans  
(Ask the crew for further details)

## FROZEN APEROL SPRITZ 8.50

Aperol, Prosecco, Soda & Orange



**ROUND  
CORNER  
BREWING**

## MAINLAND 6.50

New Zealand Pilsner (5.2%) 440ml