



PIZZA PILGRIMS



In 2011, Thom and James took an 18 mph Piaggio Ape van on a "Pizza Pilgrimage" to find Italy's finest pizza. 10 years of pizza obsession later and what you are eating today is a 48 hour, double fermented dough, topped with Italy's finest ingredients then

baked at 500c to give a light, chewy and charred crust. Just like in our favourite stop on the epic pilgrimage, Naples. Our partnership with Selfridges is our pledge and first major step in the direction of creating more sustainable pizzerias of the future.

TO SHARE

STUFFED BURRATA

Creamy burrata stuffed with different flavours and served with a fresh baked jumbo grissino.

- Fresh basil pesto
- White truffle & ricotta
- Tomato, red pepper & chilli

CRISPY FRIED POTATO GNOCCHI

Served with red pepper tapenade.

PARMESAN CRUSTED ARTICHOKE HEARTS

Served with a white truffle dipper.

9.5

ANTIPASTI PILGRIMS

A delicious platter of Italian produce inspired by Thom and James' original Pizza Pilgrimage through Italy (Serves 2).

- 24 Month Prosciutto di Parma
- Mortadella • Napoli salami
- British nduja • Garlic & herb olives
- Mozzarella di Bufala DOP with white truffle
- Parmesan chunks drizzled with honey
- Marinated artichoke hearts
- Fresh baked jumbo grissino
- Sweet poponcini & pickled peppers

19.5

DEEP FRIED, DOUBLE FERMENTED PIZZA DOUGH BALLS

Served with Wagyu beef salami & fresh ricotta.

TEAR & SHARE MOZZARELLA GARLIC PIZZA BREAD

Using our 48 hour pizza dough, baked with fresh garlic, olive oil and parsley.

KALE CAESAR SALAD

Using seasonal and organic kale, which has a low water and carbon footprint - AKA good for you and the planet! Tossed with our house Caesar dressing and finished with grated Parmesan.

9.5

6

6

PIZZA

MARGHERITA

The classic, fior di latte mozzarella, tomato, basil & olive oil. AKA The Beatles of Pizza - where it all began.

BUFFALO MARGHERITA

Our Margherita upgraded to the creamy king of cheeses - buffalo mozzarella.

NDUJA

As delicious as it is hard to say - "En-do-ya", an Italian spicy sausage that melts onto our Margherita.

9.95

12.5

12.95

PEPPERONI & SPICY HONEY

Honey on a pizza? Just trust us. The perfect pepperoni for maximum smoky meatiness & "cupping" on our classic Margherita and topped with chilli infused honey. (Also available as Halal)

PUTTANESCA

One of the great pasta dishes... but pizza. Anchovies, olives, capers, chilli and garlic.

SMOKY AUBERGINE PARMESAN

Aubergines roasted in our ovens, layered on the pizza with tomato, mozzarella, basil, olive oil and lots of Parmesan!

13.95

10.95

10.95

THE 8 CHEESE

Twice as good as a 4 cheese: ricotta, British fior di latte mozzarella, Grana Padano, gorgonzola, provola, Parmesan & buffalo mozzarella, finished with a burratina & sweet chilli jam. Cheese dreams.

SALSICCIA E FRIARIELLI

Roasted Italian sausage and wild broccoletti on an olive oil base with smoked mozzarella, Parmesan & fresh chilli. A pizza salute to old-school Naples.

12.5

12.95

KIDS: HALF THE PIZZA, HALF THE PRICE.

VEGAN PIZZA

MARGHERITA (Vg)

The Neapolitan classic, with our own homemade vegan cashew based 'Notzarella', tomato, basil and olive oil.

PIZZ' & LOVE (Vg)

A vegan celebration of Italian veggies. A tomato base with wild broccoli, mushrooms, olives, sliced red onions, artichoke hearts. Finished with vegan basil pesto.

VE-DU-YA (Vg)

A Pizza Pilgrims favourite - now available with our house-made vegan 'Notzarella' and knock-your-socks-off vegan nduja.

Switch any pizza to our housemade cashew based vegan 'Notzarella' at no extra cost.

9.95

12.5

12.95

SELFRIDGES EXCLUSIVE PIZZAS

WILD MUSHROOM, TRUFFLE & BURRATA

A selection of pan-fried Italian wild mushrooms with garlic, served on a truffle ricotta base with British fior di latte mozzarella, Parmesan shavings and basil. Finished with white truffle oil from Alba and a truffle-stuffed burrata.

SMOKED SALMON PIZZA

A white pizza baked with an everything bagel seed crust, then topped with H. Forman & Son 'London Cure' smoked salmon, whipped mascarpone, sliced red onions, capers and fresh dill.

UK WAGYU BEEF SALAMI, BUFALA DOP AND POPONCINI PEPPERS

Melt-in-the-mouth Wagyu beef salami on our classic Margherita alongside creamy buffalo mozzarella and pickled peppers.

18

18

20

CRUST DIPPERS

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

PESTO

NDUJA

WHITE TRUFFLE

ALL 3

2

2

2

5

Please tell your waiter if you have any allergies, intolerances or special dietary requirements. View allergens at pizzapilgrims.co.uk/allergens
A 12.5% discretionary service charge will be added to your bill.



Let's change the way we eat. Selfridges is committed to sourcing food responsibly through Project Earth. Scan for more information.



Switch any pizza to a gluten friendly base at no extra charge.
Made fresh using Caputo gluten free flour.
We are unable to guarantee 100% absence of gluten.



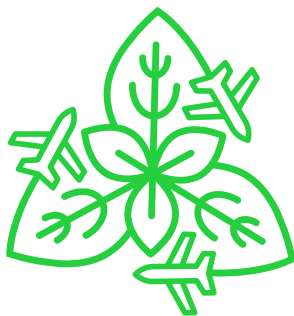
We are committed to making this menu sustainable and eco-friendly. Check out how we are doing this overleaf.



THIS PIZZERIA IS A HUB FOR INNOVATION - HERE'S A FEW SUSTAINABILITY-FOCUSED CHANGES WE'VE MADE TO HELP MAKE A DIFFERENCE



We use charcuterie from Cobble Lane Cured Farm in London. They use only British meat, are passionate about minimising food waste, are purveyors in great welfare and have an impeccable sustainable standard.



All our basil is grown hydroponically in Hackney in collaboration with Harvest London, saving us 350,000 food miles every year.



Wildfarmed flour fixes the planet. They farm differently, putting soil health first. Allowing them to grow tasty, nutritious food, in a way that heals the planet. Soil health = plant health = human health.



All our mozzarella is made by traditional Italian cheesemakers based in London, meaning a lower carbon footprint and no use of single use plastic



All our seats are upholstered in Pinatex, a plant based alternative to leather, made from pineapples. Say no to pineapple on pizza and yes to pineapple on your chair!



We only used FSC sustainable timber that has been responsibly harvested from well managed forests in the building of this pizzeria.



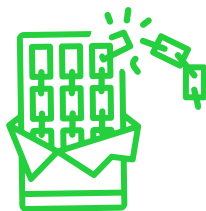
Rubies in the Rubble power our crust dippers. Made with aquafaba (a chickpea production waste product). A vegan alternative to eggs - fighting food waste.



Our craft beer bar in collaboration with Gipsy Hill Brewing Co. is London's first zero single use packaging beer bar and uses a beer keg return system that reduces our food miles.



Our quality wines have their own sustainable credentials; from biodynamic & organic farming, renewable energy production, carbon conscious transportation & natural storage.



Tony's chocolonely are helping to wipe out modern slavery and reduce the use of palm oil.



We have vegan alternatives to our mozzarella, pesto, nduja, ice-cream and wine so you can reduce the carbon footprint of your meal.



Our staff t-shirts are made from 100% organic cotton by a verified ethical manufacture, they use green renewable energy and are leaders of socially and environmentally responsible production.



Our table tops are crafted from plastic bottle waste in a beautiful terrazzo style.



Our beautiful mural of the Bay of Naples is made using 2000 recycled glass water bottles.



Our ice teas are made fresh in house everyday and help to reduce single use packaging and food miles.