

PETER

PIZZERIA

BEFORE PIZZA

OLIVES (ve)	4.00
GARLIC PIZZA (ve)	5.50
Pizza Base, Garlic Oil, Oregano +Mozzarella (v)	+1.50
BURRATA [gf]	7.50
Burrata, Anchovies & Homemade Basil Pesto	
SPARTY [gf] [n]	8.50 (serves 1-2) 13.50 (serves 2-4)
Salami Fennel, Spicy Salami, Mortadella, Parma Ham, Mozzarella, Cherry Tomato, Olives & Rocket	
VEG SPARTY (v) [gf]	7.50 (serves 1-2) 12.50 (serves 2-4)
Goat's Cheese, Sun-Dried Tomato, Roasted Peppers, Artichoke, Olives, Roasted Aubergine, Cherry Tomato & Rocket	
BRUSCHETTA (ve)	5.00
Toasted Bread, Cherry Tomato, Oregano, Garlic Oil & Basil	
G.O.A.T (v)	5.50
Toasted Bread, Goat's Cheese, Peter Pesto Mayo & Honey	
BRUSCHETTA ON FIRE (v)	5.50
Toasted Bread, Nduja, Mozzarella, Spicy Salami & Roasted Peppers	

NOT PIZZA

	SMALL / LARGE
CAPRESE INSALATA [gf]	6.50 / 9.00
Mozzarella, Tomato, Fresh Basil, Balsamic Glaze, Black Pepper & EV Olive Oil	
INSALATA (v) [gf]	6.50 / 9.00
Mixed Leaves, Goat's Cheese, Olives, Onion, Cherry Tomato & Lemon Oil	
THE ITALIAN JOB	13.00 (AS A MAIN OR TO SHARE)
Rocket, Parma Ham, Burrata, Cherry Tomato, EV Olive Oil, Basil & Toasted Bread	
ROCKET SALAD (v)	5.50
Rocket, EV Olive Oil & Bella Lodi	

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

PIZZA

QUEEN MARGHERITA (v)	9.00
Strianese Tomatoes, Fior di Latte, Bella Lodi, Basil & EV Olive Oil	
ORTOLANA (v)	10.50
Strianese Tomatoes, Smoked Fior di Latte, Mushroom, Roasted Peppers, Onion & EV Olive Oil	
THE OLD 3 [n]	12.00
Strianese Tomatoes, Fior di Latte, Ricotta, Salami Fennel, Pistachio & Truffle Oil	
PICCANTE	12.00
Strianese Tomatoes, Fior di Latte, Nduja, Roasted Peppers & Onion	
VIVA LA SALSICCIA	12.50
Fior di Latte, Sausage, Mushroom & Gorgonzola (this is a white base but just let us know if you'd prefer a tomato base)	
DIAVOLA	12.00
Strianese Tomatoes, Smoked Fior di Latte, Spicy Salami & Fresh Chilli	
CAPRICCIOSA	12.00
Strianese Tomatoes, Fior di Latte, Artichoke, Ham, Black Olives & Mushroom	
SOMETHING FISHY	12.00
Strianese Tomatoes, Fior di Latte, Tuna, Red Onion & Black Olives	
LEAVE MEAT ALONE (ve)	12.00
Pesto Base, Vegan Mozzarella, Roasted Aubergine, Roasted Peppers, Rocket & EV Olive Oil	
CAPRESE	12.50
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)	
PARMIGIANA (v)	11.00
Strianese Tomatoes, Fior di Latte, Roasted Aubergine, Basil & Bella Lodi	
4 CHEESE	13.00
Fior di Latte, Ricotta, Gorgonzola & Bella Lodi (this is a white base but just let us know if you'd prefer a tomato base)	

ON YOUR PIZZA

VEGETABLES	1.00
Mushroom, Roasted Pepper, Onion, Fresh Chilli, Pitted Black Olives, Spinach	
VEGETABLE\$\$\$	1.50
Artichoke, Roasted Aubergine, Cherry Tomato, Sun-Dried Tomato, Rocket	
MEAT AND FISH	2.00
Ham, Sausage, Salami Milano, Spicy Salami, Salami Fennel, Parma Ham, Mortadella, Nduja, Anchovies, Tuna	
CHEESE	2.00
Fior di Latte (normal or smoked), Ricotta, Gorgonzola, Goat's Cheese, Bella Lodi, Vegan Mozzarella	
EXTRA	
Burrata	5.00
Truffle oil	1.25
Pistachio	1.25
Gluten free base	2.50
DIPS	
Peter Pesto Mayo, Peter Aioli,	2.00
Nduja Mayo, Truffle Mayo, Chilli Honey	OR 3 FOR 5.00

SMALL HUMANS

MARGHERITA (v)	5.00
Strianese Tomatoes, Fior di Latte & EV Olive Oil	
2 TOPPINGS	6.00
Olives, Mushrooms, Roasted Peppers, Cherry Tomato, Spinach, Onion, Ham, Salami Milano, Salami Fennel or Sausage	

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 CAMPARI LIMONCELLO	ALL 7.00
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COCKTAILS

NEGRONI	ALL 8.00
Campari, Gin & Sweet Vermouth	
AMARETTO SOUR	
Amaretto, Pineapple Juice, Lemon & Gomme	
ESPRESSO MARTINI	
Kahlua, Vanilla Vodka, Gomme & Espresso	
VODKA E CHINOTTO	
Vodka, Chinotto & Orange	
SPIRITS	25ML 6.00 50ML 8.00
Premium Gin Premium Vodka (+ Fever Tree Tonic / Light Tonic)	
LIQUEURS	ALL 3.00
Frangelico, Amaretto, Kahlua, Limoncello & Grappa	

MOCKTAILS

ROSSA FIZZ	ALL 5.00
San Pellegrino Blood Orange, Orange, Sugar, Soda	
PETER COLA	
Chinotto, Pineapple Juice, Lemon Juice & Sugar Syrup	

WINE & PROSECCO

WHITE	175ML / 250ML / BOTTLE
House White – 12%	5.00 / 6.50 / 19.00
Pinot Grigio – 12%	6.00 / 8.00 / 23.00
Gavi di Gavi – 12.5%	28.00
ROSE	
Pinot Grigio – 12%	6.00 / 8.00 / 23.00
RED	
House Red – 13%	5.00 / 6.50 / 19.00
Merlot – 12.5%	6.00 / 8.00 / 23.00
Valpolicella Classico – 13%	28.00
PROSECCO	125ML / BOTTLE
Cecilia Beretta – 11%	5.00 / 25.00

SOFT DRINKS

HOMEMADE	GLASS / BOTTLE
Lemonade	2.00 / 5.00
Melonade	2.00 / 5.00
BOTTLES & CANS	
Chinotto	3.50
Coke Coke Zero / Diet Coke Fanta Sprite	ALL 3.00
San Pellegrino Limonata / Orange / Blood Orange	
Pago Fruit Juices Orange / Apple / Peach	
Aqua Panna Still Water 500ml San Pellegrino Sparkling Water 500ml	

BEER & CIDER

DRAFT	HALF / PINT
Poretti Italian Lager – 4.8%	3.00 / 5.50
Vedette Pilsner – 5.2%	3.50 / 6.00
Vedette IPA – 5.5%	3.80 / 6.50
BOTTLE	
Peroni – 5%	4.50
Peroni Gran Riserva – 6.7%	6.50
Peroni Gluten Free – 5%	4.50
Peroni – 0.0%	4.50
CIDER	
Mela Rossa Cider – 5%	5.50

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 così' (Peter and that's Enough...)

That's PETER to you and me...

ALL TIPS GO TO THE TEAM

Follow us on Socials @PeterPizzeria

