

BEFORE PIZZA

OLIVES [gf] @	5.50
WILD BOAR & HOT PICKLED PEPPERS [gf]	5.50
GARLIC PIZZA @	7.00
Pizza Base, Garlic Oil, Oregano + Fior di Latte (v)	1.50
BURRATA [gf] (v)	9.00
Burrata, No-Duja	
BURRATA & TOMATO (v)	12.00
Burrata, Tomato & Garlic Pizza (Big enough to share)	
“NEW” SPARTY” [n]	10.00
Salami Fennel, Spicy Salami, Mortadella, Grana, Pecorino, Roasted Peppers, Artichoke, Hot Pickle Peppers, Olives & Garlic Pizza	(Serves 1-2) 16.00 (Serves 2-4)
NOT DOUGH BALLS (v)	6.00
Fior di Latte, No-Duja & Grana	
BRUSCHETTA @	6.75
Toasted Bread, Tomato, Oregano, Garlic Oil & Basil	
G.O.A.T. (v)	6.75
Toasted Bread, Goat's Cheese, Peter Pesto Mayo & Honey	

NOT PIZZA

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

PETER

PIZZERIA

PIZZA

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

ON YOUR PIZZA

VEGETABLES	1.25
Chesnut Mushroom, Roasted Peppers, Red Onion, Fresh Chilli, Black Olives, Spinach	
EXPENSIVE VEGETABLES	1.75
Artichoke, Cherry Tomato, Sun-Dried Tomato, Rocket	
MEAT & FISH	2.25
Ham, Sausage, Salami Milano, Spicy Salami, Salami Fennel, Parma Ham, Mortadella, Nduja, Wild Boar, Guanciale, Anchovies	
CHEESE	2.25
Fior di Latte (normal or smoked), Ricotta, Goat's Cheese, Grana, Pecorino, Vegan Mozzarella	
EXTRA	
Burrata (v)	5.50
Truffle Oil	1.25
Pistachio [n]	1.25
Gluten Free Base [gf]	2.50
No-Duja @	2.25
DIPS	2.00
Peter Pesto Mayo (v), Peter Aioli (v), Nduja Mayo, Truffle Mayo (v), Chilli Honey (v)	3 for 5.00

SMALL HUMANS

MARGHERITA	6.00
Strianese Tomato, Fior di Latte & EV Olive Oil	
2 TOPPINGS	7.00
Mushroom, Roasted Peppers, Red Onion, Black Olives, Cherry Tomato, Ham, Salami Milano, Salami Fennel, 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.

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

SPRITZ

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

COCKTAILS

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

MOCKTAILS

PETER COLA	6.00
Chinotto, Pineapple Juice, Lemon Juice & Sugar Syrup	
PETER CHERRY COLA	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 Zero	
San Pellegrino	
Lemonade / Pomegranate & Orange / Blood Orange	
Pago Fruit Juice	
Orange / Apple / Peach	
Acqua Panna – Still Water 500ml	3.50
San Pellegrino – Sparkling Water 500ml	3.50

BEER & CIDER

DRAFT	HALF / PINT
Poretti (4.8%)	3.15 / 6.20
 Peter Pale Ale (4.4%)	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

