

# Pizzeria

Please note your table number for ordering

Please ask us about the allergens in our food

## Sourdough pizza

**Dips for crusts** – £1 each / all 3 for £2

Garlic aioli (v) 78 kcal

House ranch sauce (v) 65 kcal

Hot honey 89 kcal

**Neapolitan** (v)  – £15

tomato sauce, fior di latte mozzarella, fresh basil 695 kcal

**Zucchini** (vg)  – £15

Spiced red pepper tapenade, yellow and green courgette, vegan burrata, red onion, mint, chilli and toasted seeds, basil pesto 651 kcal

**Caprese** (v)  – £15

Tomato sauce, Isle of Wight cherry tomatoes, wild rocket, buffalo mozzarella, extra virgin olive oil, fresh basil 764 kcal

**Funghi** (v)  – £16

Fior di latte mozzarella, Portobello mushrooms, wild rocket, Parmesan cheese, truffle olive oil, shaved truffles 786 kcal

## Salads

**Garden salad** (vg)  – £13

Roasted cauliflower, courgette and aubergine, red pepper, green chickpeas, wild rocket, toasted seeds, garden herbs, beetroot and rosemary hummus, pomegranate dressing 760 kcal

**Greek salad** (v)  – £13

Isle of Wight tomatoes, cucumbers, green pepper, red onion, watermelon, wild rocket, Kalamata olives, Greek feta cheese, fresh basil, extra virgin olive oil 587 kcal

## Cakes

Selection of homemade cakes available



**We are a family-friendly restaurant**

Breastfeeding welcome | Bottle warmer available on request | Please ask us if you are short on nappies or wipes | Free tap water | Free Wi-Fi

 **Try our vegan and vegetarian options**

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day

**Every purchase made supports the British Museum**

Add a  
beer to any  
pizza for £4

Please see the reverse  
for more drinks

**Diavola** – £17

Pomodoro sauce, fior di latte mozzarella, spicy pork chorizo, green roquito chilli peppers, hot honey, fresh basil 995 kcal

**Hawaiian** – £17

Pomodoro sauce, fior di latte mozzarella, BBQ chicken and pineapple, Parmesan cheese, red onion, fresh basil 754 kcal

**Capricciosa** – £17

Pomodoro sauce, fior di latte mozzarella, Portobello mushrooms, marinated artichoke hearts, pulled Wiltshire ham, Kalamata olives 987 kcal

**Mortadella** – £17

Fior di latte mozzarella, buffalo mozzarella, cured Italian pork sausage, lemon and pistachio green pesto, Isle of Wight cherry tomatoes 793 kcal

**Beef ragu** – £18

Pomodoro sauce, fior di latte mozzarella, slow cooked beef shin, salsa verde, Parmesan cheese 986 kcal

**Chicken and avocado salad** – £15

Roasted free-range chicken, smoked streaky bacon, crispy onion, shredded lettuce, garlic croutons, Parmesan cheese, Caesar avocado dressing 712 kcal

**Salmon Niçoise salad** – £14

Hot smoked salmon, new potatoes, Isle of Wight tomatoes, Provençal olives and capers, green beans, wild rocket, St. Ewe free-range soft egg, Dijon mustard lemon vinaigrette 756 kcal

**Ice cream** – £4.50

**Mango sorbet** (vg)  74 kcal | **Very vanilla** 92 kcal

**Truly chocolate** 104 kcal | **Salted caramel** 93 kcal

**Strawberry and cream** 106 kcal

## Sparkling wine

125 ml / 750 ml

### Bottega Poetti Prosecco Brut, Italy

£8 / £39.5

Light, balanced and fruity. Notes of pear and green apple

## White wine

175 ml / 500 ml / 750 ml

### Organic Vinuva Pinot Grigio, Italy

£8.5 / £24 / £33

Light, delicately flavoured and refreshingly dry with hints of ripe apple

### Bodegas Verde Macabeo Blanco D.O. Carinena, Spain

£9 / £26 / £35

Delicate white fruit aromas with refreshing well-balanced acidity

## Red wine

175 ml / 500 ml / 750 ml

### Tremito Nero D'Avola Sicilia DOC, Italy

£8.5 / £23 / £32

Spicy, cherry aroma with rich, ripe dark fruit flavours

### Le Versant Merlot, France

£9 / £25 / £34

Rich and aromatic with aromas of blackberry, black cherry and hints of tobacco

## Rosé wine

175 ml / 500 ml / 750 ml

### Pinot Grigio Blush, Conto Vecchio, Pavia, Italy

£8.5 / £23 / £30

## Beer

### Camden Hells Lager – £6.50

England 330 ml, 4.6% ABV

### Goose Island IPA – £6.50

USA 330 ml, 5.9% ABV

### Days 0.0% Lager – £5.50

Scotland 330 ml, 0.0% ABV

All wines are also available in 125 ml measures

## Hot drinks

Our coffee is Rainforest Alliance Certified

**Espresso** – sngl / dbl 2 kcal – £3.20 / £3.60

**Macchiato** – sngl / dbl 6 kcal – £3.40 / £3.80

**Americano** 2 kcal – £4.50

**Flat white** 117 kcal – £4.80

**Latte** 202 kcal – £4.80

**Cappuccino** 135 kcal – £4.80

**Mocha** 282 kcal – £5

**Iced latte / Americano** 151 / 2 kcal – £5.50

**Iced mocha / chocolate** 177 / 146 kcal – £5.50

**Hot chocolate** 310 kcal – £5

**Indulgent hot chocolate** 432 kcal – £5.50

**Chai latte** 366 kcal – £5

**Tea** – various flavours 1 kcal – £4

**Extra coffee shot** 2 kcal – £0.7

**Syrup shots** – £0.7

**Milk alternatives** – Free

## Soft drinks

**Life still water** – £2.80

**Life sparkling water** – £2.80

**Fresh orange juice** 74 kcal – £4.50

**Fresh apple juice** 74 kcal – £4.50

**Iced tea** 75 kcal – £4.50

**Homemade pink lemonade** 74 kcal – £4.50

**Coca Cola / Diet Coke** – £3

**Sanpellegrino** – £3.25

Orange / Lemon / Blood orange

**Fentimans Ginger Beer** – £4.25

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day

**Every purchase made supports the British Museum**