

PIZZA WORKSHOP

MENU



A P P E T I S E R S

Garlic bread (with cheese +1.00)	4.00
Sicilian Nocellara olives	3.00
Baby peppers stuffed with soft cheese	4.00
Spanish white anchovies	6.00
Spicy nduja meatballs	5.00
Burrata with red pesto	6.00

B O A R D S & S A L A D S

DELI BOARD (A PERFECT STARTER FOR 2) A selection of Italian charcuterie, Spanish white anchovies, mixed olives, buffalo mozzarella, caciotta, Datterini tomatoes, stuffed peppers, artichoke hearts, marinated mushrooms. Served with our homemade sourdough bread	16.00
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SIDE SALAD Rocket and radicchio leaves dressed with olive oil, balsamic vinegar and grated parmesan	5.00
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BUFFALO MOZZARELLA CAPRESE Buffalo mozzarella, served with Datterini tomatoes and basil (with Parma ham + 2.00)	8.00
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ROAST AUBERGINE, TOMATO + GOATS' CHEESE SALAD Strips of roasted aubergine, served on a bed of rocket, with fresh tomato and goats' cheese, dressed with chilli, mint and red onion balsamic vinaigrette and served with our homemade flatbread	11.00
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C H I L D R E N ' S M E A L 6.95

PIZZA

ONE	Tomato, fior di latte
TWO	Tomato, fior di latte, ham
THREE	Tomato, fior di latte, pepperoni

JUICE

Orange
Apple

DESSERT

Marshfields ice cream (chocolate or vanilla)
Marshfields fruit juice pop (blackcurrant or orange)



PIZZA

100% sourdough base, topped with our homemade San Marzano tomato sauce and finest Italian cheeses.

Swap fior di latte for buffalo mozzarella or vegan cheese for 1.00
We offer a gluten-free (GF) pizza base for an extra 2.00*

ONE

Fior di latte, fresh basil 9.00

TWO

Buffalo mozzarella, roasted aubergine, parmesan, basil 10.00

THREE

Fior di latte, mushrooms, marinated artichokes, ham, olives 11.00

FOUR

Fior di latte, Spanish chorizo, sweet piquanté peppers, oregano 12.50

FIVE

Fior di latte, goats' cheese, roasted peppers, caramelised red onion 11.50

SIX

Buffalo mozzarella, Parma ham, rocket, parmesan 12.50

SEVEN

Fior di latte, mascarpone, wild mushrooms, parmesan, truffle oil, thyme 12.50

EIGHT

Fior di latte, Italian sausage, Spanish chorizo, nduja, ham, oregano 13.50

NINE

Fior di latte, gorgonzola, Italian sausage, spinach, Datterini tomatoes, garlic (no tomato sauce) 12.50

TEN

Fior di latte, buffalo ricotta, spinach, pinenuts, red pesto 11.50

EXTRA TOPPINGS 2.00

CHEESE

Buffalo mozzarella (3.00)
Goats' cheese

MEAT + FISH

Spanish chorizo
Spicy nduja
Parma ham (3.00)
Ham
Ventricina
Italian sausage
Pancetta
Anchovies

VEGGIE

Caramelised red onion
Marinated artichoke
Roasted aubergine
Wild mushrooms
Rocket
Taggiasca olives
Mushrooms
Roasted peppers
Free-range egg

DESSERTS

CHOCOLATE BROWNIE

A home-made, dark chocolate brownie with white chocolate chunks, served with vanilla ice-cream and chocolate sauce (GF) 5.00

TIRAMISU

A classic Italian dessert with layers of coffee-infused sponge cake, mascarpone cream and chocolate 5.00

AFFOGATO

A heavenly combination of vanilla ice-cream with a shot of hot espresso 3.50

DRINKS

APPERITIFS

Aperol Spritz Aperol and prosecco with a splash of soda	7.50
St. Germain Spritz St. Germain and prosecco with a splash of soda	8.00
Gin + Tonic 6 O'clock gin with Fever Tree tonic	6.00 Single / 8.50 Double

(125ml glass of house wine is available on request) 175ml 250ml Bottle

WHITE WINE

House White 11% (IT) Dry, crisp, fruity, easy to drink	4.75	6.50	18.00
Sauvignon Blanc Bellevigne 11.5% (FR) Pungent, citrusy, full of flavour	5.00	7.00	19.00
Pinot Grigio Cantarutti 13% (IT) Dry, smooth, tropical fruits	6.00	8.00	22.00

RED WINE

House Red 11% (IT) Medium bodied, lively, fruity	4.75	6.50	18.00
Tempranillo Palomeras 13.5% (SP) Vegan, rounded, soft and smooth	5.00	7.00	19.00
Malbec '34' Bodegas Carelli 13.5% (ARG) Chunky, velvety and powerful	6.00	8.00	22.00

ROSÉ

Cinsault Rosé Les Arceaux 12.5% (FR) Pale, dry and full of soft red fruit flavours	5.00	7.00	19.00
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SPARKLING

Prosecco Brut Terra Serena 11% (IT) Aromatic, fruity and floral	200ml bottle	8.00	25.00
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BEER

Fix Hellas 330ml 5% (GR)	3.90
Estrella Damm 330ml 4.6% (SP)	3.80
Bellfield Brewery (GF) Pilsner 330ml 4.5% (GB)	4.50
Bitburger Drive (alcohol-free) 330ml 0% (GER)	3.00
ALE	
Battledown Brewery Pale Ale 500ml 3.8% (GB)	4.80
Meantime London Pale Ale 330ml 4.3% (GB)	3.80

CIDER

Ashridge Devon Gold 500ml 4.5% (GB)	4.80
Medium-dry sparkling cider with great depth of flavour	
Ashridge Artisan Elderflower 500ml 4.0% (GB)	4.80
Lightly sparkling medium cider with elderflower	
Ashridge Devon Blush 500ml 4.0% (GB)	4.80
Lightly sparkling medium cider with blackberries	

AFTER DINNER DRINKS

A shot of Meletti Limoncello 25ml 30% (IT) Smooth, lemon peel, sweet	3.00
A shot of Meletti Anisetta 25ml 34% (IT) Rich, intense liquorice, sweet	3.00

SOFT DRINKS

Belu sparkling water 500ml bottle	2.00
Cawston Press Rhubarb/Elderflower/Ginger Beer/Apple 330ml can	2.50
Coke, Diet Coke, Sprite (no sugar) 330ml bottle	2.50
Frobisher Juices Apple/Orange/Cranberry 250ml bottle	2.50

HOT DRINKS

Espresso	1.00
Cappuccino, Latte, Americano, Flat white, Hot chocolate	2.50
Breakfast tea, earl grey, peppermint	2.00