

PIZZA WORKSHOP

# LUNCH MENU

Served every day from 12 noon – 5pm

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## BOCCA ALL 6.95

Freshly baked to order from our delicious sourdough, risen lovingly for 48 hours.

**THIS IS SO MUCH MORE THAN A SANDWICH.**

### ONE

Homemade merguez sausage, roasted vegetables, garlic + herb yoghurt mayo, fresh spinach

### TWO

Buffalo mozzarella, fresh tomato, wild rocket, pesto

### THREE

Chicken, pepperoni, smoked mozzarella, parmesan

### FOUR

Parma ham, wild rocket, buffalo mozzarella

### FIVE

Chorizo, goat's cheese, roasted peppers

### SIX

Spicy nduja meatballs, tomato sauce, mushrooms, smoked mozzarella

### SEVEN

Soft Italian cheese, roasted aubergine, lettuce, Taggiasca olives

### EIGHT

Lemon chicken, fresh spinach, avocado, mayonnaise

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## PIADINA ALL 6.95

An Italian flatbread from the Romagna region. A perfect lunch if you feel like something a little lighter than a Bocca.

### ONE

Parma ham, Italian soft cheese, rocket, fresh tomato

### TWO

Smoked salmon, Italian soft cheese, cucumber, lettuce, avocado

### THREE

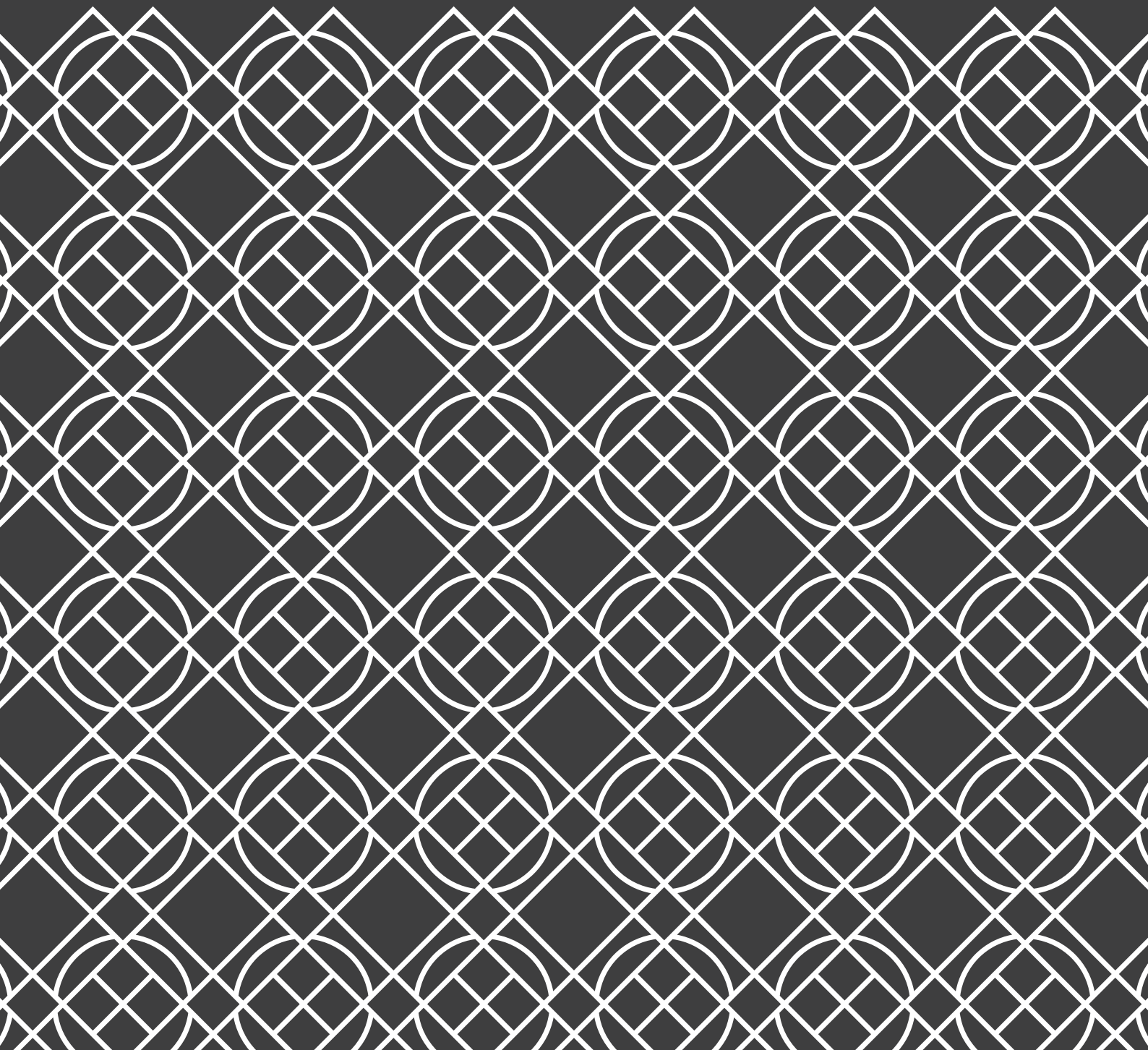
Soft Italian cheese, roasted aubergine, spinach, fresh tomato

### FOUR

Lemon chicken, fresh spinach, avocado, mayonnaise

PIZZA WORKSHOP

# MENU



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## PIZZA

**Our 100% sourdough base is slowly risen over 30 hours and topped with our homemade San Marzano tomato sauce.**

Swap fior di latte mozzarella for vegan cheese at no extra cost.  
We offer a gluten-free (GF) base for an extra 2.00\*

### DON'T FORGET TO ASK US ABOUT THIS WEEK'S SPECIALS

#### ONE

Fior di latte mozzarella, basil 9.00

#### TWO

Fior di latte mozzarella, anchovies, capers, black olives, garlic, oregano 10.50

#### THREE

Fior di latte mozzarella, mushrooms, marinated artichokes, ham, olives 11.50

#### FOUR

Fior di latte mozzarella, chorizo, sweet picanté peppers, wild mushrooms, oregano 13.00

#### FIVE

Fior di latte mozzarella, goat's cheese, roasted peppers, caramelised onion 12.00

#### SIX

Buffalo mozzarella, Parma ham, wild rocket, parmesan 13.00

#### SEVEN

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

#### EIGHT

Fior di latte mozzarella, homemade Italian sausage, Spanish chorizo, nduja, ham, oregano 14.00

#### NINE

Fior di latte mozzarella, homemade Italian sausage (or vegetarian fennel sausage), porcini mushrooms, parmesan, basil, chilli 13.00

#### TEN

Fior di latte mozzarella, pancetta, spinach, gorgonzola, sweet picanté peppers, garlic, pinenuts 12.50

#### EXTRA TOPPINGS

Most extra toppings 2.00

Parma ham and buffalo mozzarella 3.00

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## CHILDREN'S MEAL 6.95

#### PIZZA

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

#### JUICE

100% Eager orange or apple juice

#### DESSERT

Marshfield ice cream mini tub (chocolate, vanilla, strawberry)  
Marshfield fruit juice pop (blackcurrant or orange)



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## STARTERS AND SIDES

Sourdough 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	6.00
Burrata with red pesto	7.00
Side salad of rocket and radicchio leaves dressed with olive oil, balsamic vinegar and grated parmesan	5.00

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## NOT PIZZA

**All served with warm sourdough flatbread.**

### DELI BOARD (PERFECT FOR SHARING)

**With Meat:** Italian charcuterie and cheeses, Spanish white anchovies, mixed olives, Datterini tomatoes, stuffed peppers, artichoke hearts, marinated mushrooms 18.00

**Without Meat:** Italian cheeses, Spanish white anchovies, mixed olives, Datterini tomatoes, stuffed peppers, artichoke hearts, marinated mushrooms 18.00

### BUFFALO MOZZARELLA CAPRESE

Buffalo mozzarella, served with Datterini tomatoes and basil (with Parma ham + 2.00) 11.00

### ROAST AUBERGINE, TOMATO + GOAT'S CHEESE SALAD

Strips of roasted aubergine, served on a bed of rocket, with fresh tomato and goat's cheese, dressed with chilli, mint and red onion balsamic vinaigrette 12.00

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## DESSERTS

### CHOCOLATE BROWNIE

A home-made, dark chocolate brownie with white chocolate chunks, served with vanilla ice-cream and chocolate sauce (GF) 6.00

### TIRAMISU

A classic Italian dessert with layers of coffee-infused sponge, mascarpone cream and chocolate 6.00

### NUTELLA, CUSTARD AND BANANA PIZZA

Exactly what it sounds like and SO good! Best shared 7.00

### AFFOGATO

A heavenly combination of vanilla ice-cream with a shot of hot espresso 4.00

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## ICE CREAM AND A SHOT

**Select your favourite combination or choose from one of ours**

Vanilla clotted cream & Baileys Irish Cream	
Lemon sorbet & Meletti Limoncella	
Coffee mocha & Cartron Café Liqueur	
Salted caramel & Jameson Irish Whiskey	6.50

## D R I N K S

### APPERITIFS

Gin + Tonic Bristol dry gin with Fever Tree tonic	6.00 Single / 8.50 Double
Aperol Spritz Aperol and prosecco with a splash of soda	7.95
English Garden Cocktail Bristol dry gin, elderflower, apple juice, mint, lemon and soda	8.50
Bloody Mary Bristol vodka, tomato juice and plenty of spice	8.50

	(125ml glass of house wine is available on request)	175ml	250ml	Bottle
<b>WHITE WINE</b>				
House White 11% (IT) Light, refreshing, dry, easy to drink		4.75	6.75	19.00
Sauvignon Blanc Bellevigne 11.5% (FR) Crisp with gooseberry and citrus		5.50	7.50	21.00
Pinot Grigio Castelnuovo 12.5% (IT) Soft, dry, white with hints of melon and pear		6.00	8.00	22.50
Grillo 'Medoro' DOC 12.5% (IT) Zesty, dry, organic with grapefruit aromas		6.50	8.50	24.50
<b>RED WINE</b>				
House Red 11% (IT) Medium bodied with gentle red berry fruits		4.75	6.75	19.00
Tempranillo Palomeras 13.5% (SP) Vegan, rounded with dark forest fruits and a hint of spice		5.50	7.50	21.00
Malbec '34' Bodegas Carelli 13.5% (ARG) Velvety, succulent, full bodied		6.25	8.25	23.00
Nero d'Avola 'Beltramo' DOC 13% (IT) Vegan, organic, juicy red with a hint of black pepper		6.50	8.50	24.50
<b>ROSÉ</b>				
Cinsault Rosé Les Arceaux 12.5% (FR) Elegant, pale, dry with wild strawberry and peach		6.00	8.00	22.00
<b>SPARKLING</b>				
Prosecco Brut Terra Serena 11% (IT) Soft, rounded, aromatic fizz with golden apple	200ml bottle	9.00		27.50

<b>DRAUGHT BEER</b>	1/2	3/4	1
Estrella Galicia draught 4.7% (SP) available in 1/2 pint, 3/4 pint, 1 pint	2.65	3.75	4.95

<b>BOTTLED BEER</b>		<b>CIDER</b>
Fix Hellas 330ml 5% (GR)	3.95	Ashridge Devon Gold 500ml 4.5% (GB) 4.90 Medium-dry sparkling cider with great depth of flavour
Estrella Galicia Gluten Free 330ml 5.5% (SP)	3.95	Ashridge Artisan Elderflower 500ml 4.0% (GB) 4.90 Lightly sparkling medium cider with elderflower
Bitburger Drive (alcohol-free) 330ml 0% (GER)	3.20	Ashridge Devon Blush 500ml 4.0% (GB) 4.90 Lightly sparkling medium cider with blackberries
<b>ALE</b>		
Independence Pale Ale 440ml 4.6% (GB)	4.90	
Meantime London Pale Ale 330ml 4.3% (GB)	3.95	

<b>SOFT DRINKS</b>		<b>HOT DRINKS</b>
Belu sparkling water 500ml bottle	2.20	Espresso 1.00
Cawston Press Rhubarb/Elderflower/Ginger Beer/Apple 330ml can	2.75	Cappuccino, Latte, Americano, Flat white 2.50
Coke, Coke Zero, Sprite (no sugar) 330ml bottle	2.75	Hot chocolate 2.75
Frobisher Juices Apple/Orange/Cranberry 250ml bottle	2.85	Breakfast, Earl Grey, Peppermint, Green 2.50