

## STARTERS + SHARERS

<b>NOCELLARA SICILIAN OLIVES</b>	3.5
<b>MIXED MEDITERRANEAN OLIVES</b>	3.5
<b>BOWL OF SALTED CRISPS</b>	1.2
<b>GARLIC BREAD</b>	
Mozzarella and garlic butter (v)	7.9
Tomato and garlic (v)	6.5
<b>CAPRESE SALAD (v)</b>	4.5
Beef tomatoes, cherry tomatoes, bufala mozzarella, fresh basil, e.v olive oil, balsamic glaze	
<b>BURRATA (v)</b>	7.5
Whole burrata, vine tomatoes, wild rocket and our house baked bread	
<b>CAMPANA</b>	
Bufala mozzarella, prosciutto crudo, finocchiona salame, salame picante, wild rocket, oven-dried tomato, house bread	
<b>Two to share or three or more to share</b>	9.5 / 13.5
<b>VEGGIE CAMPANA ** (v)</b>	
Bufala mozzarella, roasted peppers, artichokes, toasted almonds, mixed olives, wild rocket, oven-dried tomato and house bread	
<b>Two to share or three or more to share</b>	9.5 / 13.5

## OUR PIZZA

Caputo flour, founded in 1924, is recognised as the gold standard of flour. Our dough is double fermented over 24 hours at 18°C - 20°C which makes our pizza light, fluffy, and easy to digest.

We use only San Marzano tomatoes grown in the shadows of Mount Vesuvius. They have thicker flesh, fewer seeds and the taste is stronger and sweeter. They have been designated as the only tomatoes that can be used for a “true Neapolitan pizza!”

We blast our pizzas for around 60 seconds at 400°C in hand built Stefano Ferrara ovens, imported from Naples. True Neapolitan pizza will have beautiful charred spots on the crust. Enjoy!

## PIZZA

<b>MARINARA (ve)</b>	7
San Marzano tomato, garlic, oregano, basil, e.v olive oil	
<b>MARGHERITA *</b>	9.5
San Marzano tomato, fior di latte, basil, Grana Padano, e.v olive oil	
<b>Bufala mozzarella switch +2.5</b>	
<b>Add Grana Padano (The Lorenzo) +1</b>	
<b>PORTOBELLO *</b>	10.9
San Marzano tomato, fior di latte, portobello mushroom, basil, oregano, sea salt, Grana Padano, garlic oil. Great as a white pizza ***	
<b>TARANTINA */**</b>	10.9
San Marzano tomato, fior di latte, anchovies, capers, kalamata olives, oregano, Grana Padano, basil, e.v olive oil	
<b>SALAME *</b>	10.9
San Marzano tomato, fior di latte, Grana Padano, salame Napoli, basil, e.v olive oil	
<b>CALABRESE *</b>	10.9
San Marzano tomato, fior di latte, basil, e.v olive oil, Grana Padano, spicy ‘nduja sausage	
<b>AGNELLO VEGANA (ve) **</b>	11.9
San Marzano tomatoes topped with plant based lamb, garlic roasted tenderstem broccoli, kalamata olives and basil cheese sauce	

## DIPS

<b>GARLIC AIOLI (v)</b>	2
<b>‘NDUJA AIOLI</b>	2
<b>CHILLI HONEY (v)</b>	2
<b>ALL THREE DIPS</b>	5
<b>FOR ALL ALLERGENS AND CALORIE INFORMATION PLEASE ASK OUR TEAM.</b>	

\*Our Grana Padano is not vegetarian

\*\*Our olives may contain stones

\*\*\*White pizzas come with no tomato base

<b>TONNO *</b>	11.7
San Marzano tomato, fior di latte, Grana Padano, tuna, fresh chilli, red onions, roquito peppers, oregano, basil, e.v olive oil	
<b>PORCHETTA ***</b>	11.7
White pizza. Fior di latte, roast porchetta, sage roasted potatoes, smoked mozzarella, caramelised white onions, cracked black pepper, rosemary oil	
<b>CINGHIALE *</b>	11.9
San Marzano tomato, fior di latte, wild boar salame, ‘nduja, roquito peppers, Grana Padano, fresh chilli, basil, e.v olive oil	
<b>CAPRICCIOSA */**</b>	11.9
San Marzano tomato, fior di latte, Grana Padano, prosciutto cotto, kalamata olives, portobello mushrooms, artichoke hearts, basil, e.v olive oil	
<b>ROMAGNOLA *</b>	11.9
San Marzano tomato, fior di latte, Grana Padano, Emilia Romagna aged prosciutto, rocket, parmesan shavings, e.v olive oil	
<b>CARNI *</b>	12.5
San Marzano tomato, fior di latte, Grana Padano, salame finocchiona, salame picante, wild boar salame, basil, e.v olive oil (+ fresh chilli on us)	

## SIDE SALADS

<b>CAESAR SALAD</b>	4.5
Baby gem lettuce, Caesar dressing, rosemary and garlic croutons, parmesan shavings, chives	
<b>ROCKET + PARMESAN *</b>	4.5
Rocket, oven-dried tomato, red onion, parmesan shavings and balsamic honey vinaigrette	
<b>CAPRESE SALAD (v)</b>	4.5
Beef tomatoes, cherry tomatoes, bufala mozzarella, fresh basil, e.v olive oil, balsamic glaze	

## EXTRA TOPPINGS

<b>VEGGIES</b>	1 EACH
<b>Favourites</b> - roasted pepper, sundried tomato, mushroom, olives, artichoke hearts, cherry tomato, red onion, capers, roquito peppers	
<b>MEATS</b>	2 EACH
<b>Favourites</b> - wild boar salame, salame picante, ‘nduja, porchetta, cotto	
<b>CHEESE + OILS</b>	
Gorgonzola	2
Add smoked mozzarella or vegan cheese	2.5
Switch to vegan cheese	ON US
Switch to bufala mozzarella	2.5
Whole burrata	3.5
Garlic or truffle oil	0.5
<b>DOLCE</b>	
<b>DISOTTO GELATO (v)</b>	2 SCOOP 4
Vanilla, chocolate, strawberry (ve)	
<b>RUDY’S RUM BABA</b>	6.5
A light sponge cake soaked in a boozy rum, served with cream and a cherry syrup   contains alcohol	
<b>TIRAMISU (v)</b>	5.9
Made fresh every day	
<b>AFFOGATO (v)</b>	4.5
Vanilla gelato served with a shot of hot espresso to pour over	
<b>Try adding a liqueur for an added boost;</b>	+2.5
Lazzaroni amaretto, frangelico, bananino or borghetti	
<b>CHOCOLATE BROWNIE (v)</b>	5.9
Double chocolate brownie, vanilla gelato	

## SPECIALS

For PIZZA, BEER and DOLCE specials, see our blackboard.

100% of all tips go directly to our team. A discretionary 10% service charge is added to parties of six or more

## APERITIVO

<b>RUDY'S KICK ASS LEMONADE</b>	7.9
Freshly squeezed lemon juice, Malfy lemon gin and sugar syrup topped with soda	
<b>CAMPARI SODA</b> 100ml 10%	5.9
Bitter and refreshing, the perfect pre-pizza drink served with a bowl of salted crisps	
<b>NEGRONI</b>	7.9
Rosso vermouth, Campari, gin	
<b>NEGRONI SBAGLIATO</b>	7.9
Campari, Martini Rosso, prosecco	
<b>BLOOD ORANGECELLO MIMOSA</b>	7.5
Rudy's blood orangecello, orange juice, prosecco	
<b>MALFY GIN + TONIC</b>	7.5
Malfy gin & San Pellegrino tonica.	
Choose from grapefruit, limone or blood orange	
<b>ESPRESSO MARTINI</b>	7.9
Kimbo espresso, Kahlua, vodka	
<b>AMARETTO SOUR</b>	7.5
Lazzaroni, limoncello, lemon, fresh basil	
<b>RUDY'S BLOOD ORANGECELLO</b> 50ml 26%	3.9
Our very own blood orangecello	
<b>BANANINO</b> 50ml 25%	3.9
Italian banana liqueur	
<b>CRODINO</b>	4.5
Non-alcoholic blonde aperitivo	
<b>SPRITZ</b>	
<b>APEROL SPRITZ</b>	7.9
Classic Aperol mixed with prosecco and soda	
<b>MANDARINO SPRITZ</b>	7.9
Blood orangecello + tangerine syrup topped with prosecco and soda	
<b>SOSPISI SPRITZ</b>	7.9
Malfy blood orange, elderflower, peach, prosecco, fresh strawberry and soda	
<b>HUGO SPRITZ</b>	7.5
Elderflower, Tanqueray gin, prosecco and soda	

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## WHITE WINE

<b>SOAVE, FOLONARI</b>	175ML	5.1
(Veneto, Italy) 12.5% abv	250ML	7.1
Soft and fruity. Flavours of pear and lemon, delicious with a Margherita	BOTTLE	21
<b>SAUVIGNON BLANC, IL CAGGIO</b>	175ML	5.9
(Venezie, Italy) 12%	250ML	8
Crisp and fragrant with citrus fruit and a refreshing finish	BOTTLE	24
<b>GAVI, ALASIA</b>	175ML	6.9
(Piemonte, Italy) 12.5%	250ML	8.9
Clean and crisp elegant classic with plenty of fruit and a hint of vanilla.	BOTTLE	28
True Italian style		
125ml wine measures are available on request.		

## ROSÉ WINE

<b>PINOT GRIGIO BLUSH, VILLA DEL LAGO</b>	175ML	5.9
(Lombardia, Italy) 11.5%	250ML	8
Lovely pale rose. Notes of fresh strawberry with raspberries on the finish	BOTTLE	24

## SOFT DRINKS

<b>RUDY'S HOMEMADE LEMONADE</b>	4.5
Freshly squeezed lemon juice and sugar syrup topped with soda	
<b>SAN PELLEGRINO</b>	3.25
Limonata / Blood orange / Chinotto	
<b>SANTAL ORANGE JUICE</b>	3.2
<b>SANTAL APPLE JUICE</b>	3.2

## RED WINE

<b>MONTEPULCIANO, VERSARE</b>	175ML	5.1
(Abruzzo, Italy) 12.5%	250ML	7.1
Easy drinking with soft berry flavours. Actually made for pizza	BOTTLE	21
<b>SANGIOVESE, LUIGI LEONARDO</b>	175ML	5.9
(Emilia Romagna) 12.5%	250ML	8
Smooth red wine from northern Italy. Warm and mellow with lots of fruit	BOTTLE	24
<b>PRIMITIVO, PRIMASOLE</b>	175ML	6.9
(Puglia, Italy) 13%	250ML	8.9
Superb example of primitivo with jammy flavours of blackberry and plum. Velvety smooth and delicious	BOTTLE	28
125ml wine measures are available on request.		

## PROSECCO

<b>PROSECCO, SANTA ELENI</b>	125ML	6.9
(Veneto, Italy) 10.5%	BOTTLE	29.5
Crisp and fruity with fresh green apple flavours		
<b>PROSECCO ROSÉ, CA BELLI</b>	125ML	6.9
(Veneto, Italy) 11%	BOTTLE	29.5
Light and clean on the palate. Flavours of soft red fruit balanced with a fresh finish		

<b>SAN PELLEGRINO SPARKLING WATER</b>	3.2	
<b>ACQUA PANNA STILL WATER</b>	3.2	
<b>COKE / DIET COKE</b>	3.5	
<b>CRODINO</b>	4.5	
Non-alcoholic blonde aperitivo		

## BEER

<b>MENABREA</b>	330ML	5.5
(Biella, Italian Alps) 4.8%		
Citrus, floral and fruity		
<b>PORETTI DRAUGHT</b>	SCHOONER	3.9
(Varese, Italy) 4.8%	PINT	5.9
Citrusy lager with a hoppy lingering finish		
<b>ANGIOLETTI SECCO CIDER</b>	500ML	6.2
(Trentino, Italy) 5%		
Made using 'charmat-method', the same method as prosecco, for a delicious sparkling cider		
<b>PERONI, ALCOHOL FREE</b>	330ML	4
(Vigevano, Italy) 0.0%		
Hoppy, floral flavour. Clean and crisp		

## ROTATING BEER, APERITIVO & WINE SPECIALS

See board for details

## KIMBO COFFEE

<b>DOUBLE SHOT ESPRESSO</b>	2.5	
<b>AMERICANO</b>	2.5	
<b>MACCHIATO</b>	2.7	
<b>LATTE</b>	3	
<b>CAPPUCINO</b>	3	
<b>FLAT WHITE</b>	3	
Coffee served as a double shot unless requested otherwise		

## NIGHT IN, NAPOLI STYLE BAKE AT HOME PIZZA IS BACK

ORDER RUDY'S PIZZA DIRECT TO YOUR DOOR, JUST POP IT IN THE OVEN

SCAN TO ORDER



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