

STARTERS + SHARERS

NOCELLARA SICILIAN OLIVES	3.5
MIXED MEDITERRANEAN OLIVES	3.5
BOWL OF SALTED CRISPS	1.2
GARLIC BREAD	
Mozzarella and garlic butter (v)	7.9
Tomato and garlic (v)	6.5
CAPRESE SALAD (v)	4.5
Beef tomatoes, cherry tomatoes, bufala mozzarella, fresh basil, e.v olive oil, balsamic glaze	
BURRATA (v)	7.5
Whole burrata, vine tomatoes, wild rocket and our house baked bread	

CAMPANA

Bufala mozzarella, prosciutto crudo, finocchiona salame, salame picante, wild rocket, oven-dried tomato, house bread

Two to share or three or more to share 9.5 / 13.5

VEGGIE CAMPANA ** (v)

Bufala mozzarella, roasted peppers, artichokes, toasted almonds, mixed olives, wild rocket, oven-dried tomato and house bread

Two to share or three or more to share 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

MARINARA (ve)	7	TONNO *	11.7
San Marzano tomato, garlic, oregano, basil, e.v olive oil		San Marzano tomato, fior di latte, Grana Padano, tuna, fresh chilli, red onions, roquito peppers, oregano, basil, e.v olive oil	
MARGHERITA *	9.5	PORCHETTA ***	11.7
San Marzano tomato, fior di latte, basil, Grana Padano, e.v olive oil		White pizza. Fior di latte, roast porchetta, sage roasted potatoes, smoked mozzarella, caramelised white onions, cracked black pepper, rosemary oil	
Bufala mozzarella switch +2.5 Add Grana Padano (The Lorenzo) +1		CINGHIALE *	11.9
PORTOBELLO *	10.9	San Marzano tomato, fior di latte, wild boar salame, ‘nduja, roquito peppers, Grana Padano, fresh chilli, basil, e.v olive oil	
San Marzano tomato, fior di latte, portobello mushroom, basil, oregano, sea salt, Grana Padano, garlic oil. Great as a white pizza ***		CAPRICCIOSA * / **	11.9
TARANTINA * / **	10.9	San Marzano tomato, fior di latte, Grana Padano, prosciutto cotto, kalamata olives, portobello mushrooms, artichoke hearts, basil, e.v olive oil	
San Marzano tomato, fior di latte, anchovies, capers, kalamata olives, oregano, Grana Padano, basil, e.v olive oil		ROMAGNOLA *	11.9
SALAME *	10.9	San Marzano tomato, fior di latte, Grana Padano, Emilia Romagna aged prosciutto, rocket, parmesan shavings, e.v olive oil	
San Marzano tomato, fior di latte, Grana Padano, salame Napoli, basil, e.v olive oil		CARNI *	12.5
CALABRESE *	10.9	San Marzano tomato, fior di latte, Grana Padano, salame finocchiona, salame picante, wild boar salame, basil, e.v olive oil (+ fresh chilli on us)	
San Marzano tomato, fior di latte, basil, e.v olive oil, Grana Padano, spicy ‘nduja sausage		SIDE SALADS	
AGNELLO VEGANA (ve) **	11.9	CAESAR SALAD	4.5
San Marzano tomatoes topped with plant based lamb, garlic roasted tenderstem broccoli, kalamata olives and basil cheese sauce		Baby gem lettuce, Caesar dressing, rosemary and garlic croutons, parmesan shavings, chives	
DIPS		ROCKET + PARMESAN *	4.5
GARLIC AIOLI (v)	2	Rocket, oven-dried tomato, red onion, parmesan shavings and balsamic honey vinaigrette	
‘NDUJA AIOLI	2	CAPRESE SALAD (v)	4.5
CHILLI HONEY (v)	2	Beef tomatoes, cherry tomatoes, bufala mozzarella, fresh basil, e.v olive oil, balsamic glaze	
ALL THREE DIPS	5		

FOR ALL ALLERGENS AND CALORIE INFORMATION PLEASE ASK OUR TEAM.

*Our Grana Padano is not vegetarian

**Our olives may contain stones

***White pizzas come with no tomato base

EXTRA TOPPINGS

VEGGIES	1 EACH
Favourites - roasted pepper, sundried tomato, mushroom, olives, artichoke hearts, cherry tomato, red onion, capers, roquito peppers	
MEATS	2 EACH
Favourites - wild boar salame, salame picante, ‘nduja, porchetta, cotto	
CHEESE + OILS	
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
DOLCE	

DISOTTO GELATO (v)	2 SCOOP	4
Vanilla, chocolate, strawberry (ve)		
RUDY’S RUM BABA		6.5
A light sponge cake soaked in a boozy rum, served with cream and a cherry syrup contains alcohol		
TIRAMISU (v)		5.9
Made fresh every day		
AFFOGATO (v)		4.5
Vanilla gelato served with a shot of hot espresso to pour over		
Try adding a liqueur for an added boost; Lazzaroni amaretto, frangelico, bananino or borghetti		+2.5
CHOCOLATE BROWNIE (v)		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

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

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WHITE WINE

SOAVE, FOLONARI	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
SAUVIGNON BLANC, IL CAGGIO	175ML	5.9
(Venezie, Italy) 12%	250ML	8
Crisp and fragrant with citrus fruit and a refreshing finish	BOTTLE	24
GAVI, ALASIA	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

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

SOFT DRINKS

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

RED WINE

MONTEPULCIANO, VERSARE	175ML	5.1
(Abruzzo, Italy) 12.5%	250ML	7.1
Easy drinking with soft berry flavours. Actually made for pizza	BOTTLE	21
SANGIOVESE, LUIGI LEONARDO	175ML	5.9
(Emilia Romagna) 12.5%	250ML	8
Smooth red wine from northern Italy. Warm and mellow with lots of fruit	BOTTLE	24
PRIMITIVO, PRIMASOLE	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

PROSECCO, SANTA ELENi	125ML	6.9
(Veneto, Italy) 10.5%	BOTTLE	29.5
Crisp and fruity with fresh green apple flavours		
PROSECCO ROSÉ, CA BELLI	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		

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

BEER

MENABREA	330ML	5.5
(Biella, Italian Alps) 4.8%		
Citrus, floral and fruity		
PORETTI DRAUGHT	SCHOONER	3.9
(Varese, Italy) 4.8%	PINT	5.9
Citrusy lager with a hoppy lingering finish		
RUDY’S PALE DRAUGHT	SCHOONER	4
(Huddersfield, UK) 4.2%	PINT	6
Light, refreshing, crisp, citrus pale ale made in collaboration with Magic Rock Brewery		
ANGIOLETTI SECCO CIDER	500ML	6.2
(Trentino, Italy) 5%		
Made using ‘charmat-method’, the same method as prosecco, for a delicious sparkling cider		
PERONI, ALCOHOL FREE	330ML	4
(Vigevano, Italy) 0.0%		
Hoppy, floral flavour. Clean and crisp		
ROTATING BEER, APERITIVO & WINE SPECIALS		
See board for details		
KIMBO COFFEE		
DOUBLE SHOT ESPRESSO		2.5
AMERICANO		2.5
MACCHIATO		2.7
LATTE		3
CAPPUCINO		3
FLAT WHITE		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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Oh dough! The green trim of the menu wallet should be covering this text