

## STARTERS + SHARERS

<b>NOCELLARA SICILIAN OLIVES</b>	3.5
<b>MIXED MEDITERRANEAN OLIVES</b>	3.5
<b>BOWL OF SALTED CRISPS</b>	1.3
<b>GARLIC BREAD</b>	
Mozzarella and garlic butter (v)	7.9
Tomato and garlic (v)	6.9
<b>CAPRESE FAMIGLIA (v)</b>	9.9
<b>Two to share</b>	
Beef vine tomatoes, plum vine tomatoes, cherry tomatoes, bufala mozzarella, fresh basil, extra virgin olive oil and our house baked bread.	
<b>BURRATA (v)</b>	7.9
Whole burrata, vine tomatoes, wild rocket and our house baked bread	
<b>CAMPANA</b>	
Bufala mozzarella, prosciutto crudo, finocchiona salame, salame piccante, wild rocket, oven-dried tomato, house bread	
<b>Two to share or three or more to share</b>	9.7 / 13.9
<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>	9.7 / 13.9

## 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 430°C in hand built Stefano Ferrara ovens, imported from Naples. True Neapolitan pizza will have beautiful charred spots on the crust. Enjoy!

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

FOR ALL ALLERGENS AND CALORIE INFORMATION PLEASE ASK OUR TEAM.

## PIZZA

<b>MARINARA (ve)</b>	8.4	<b>TONNO *</b>	12.9
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	
<b>MARGHERITA *</b>	9.9	<b>PORCHETTA ***</b>	12.9
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	
<b>Add Grana Padano (The Lorenzo) +1</b>			
<b>MARGHERITA CON BUFALA *</b>	12.4	<b>CINGHIALE *</b>	13.2
San Marzano tomato, basil, Grana Padano, bufala mozzarella, e.v olive oil		San Marzano tomato, fior di latte, wild boar salame, 'nduja, roquito peppers, Grana Padano, fresh chilli, basil, e.v olive oil	
<b>PORTOBELLO *</b>	11.9	<b>CAPRICCIOSA * **</b>	13.2
San Marzano tomato, fior di latte, portobello mushroom, basil, oregano, sea salt, Grana Padano, garlic oil. Great as a white pizza ***		San Marzano tomato, fior di latte, Grana Padano, prosciutto cotto, kalamata olives, portobello mushrooms, artichoke hearts, basil, e.v olive oil	
<b>TARANTINA * / **</b>	12.1	<b>ROMAGNOLA *</b>	12.9
San Marzano tomato, fior di latte, anchovies, capers, kalamata olives, oregano, Grana Padano, basil, e.v olive oil		San Marzano tomato, fior di latte, Grana Padano, Emilia Romagna aged prosciutto, rocket, Grana Padano shavings, e.v olive oil	
<b>SALAME *</b>	12.1	<b>CARNI *</b>	13.7
San Marzano tomato, fior di latte, Grana Padano, salame Napoli, basil, e.v olive oil		San Marzano tomato, fior di latte, Grana Padano, salame finocchiona, salame piccante, wild boar salame, basil, e.v olive oil (+ fresh chilli on us)	
<b>CALABRESE *</b>	11.9	<b>AGNELLO VEGANA (ve) **</b>	12.9
San Marzano tomato, fior di latte, basil, e.v olive oil, Grana Padano, spicy 'nduja sausage		San Marzano tomatoes topped with plant based lamb, garlic roasted tenderstem broccoli, kalamata olives and basil cheese sauce	

## SIDE SALADS

<b>CAPRESE PICCOLA (v)</b>	5.5	<b>ROCKET + GRANA PADANO *</b>	4.9
Beef vine tomatoes, plum vine tomatoes, cherry tomatoes, bufala mozzarella, fresh basil + extra virgin olive oil		Rocket, oven-dried tomato, red onion, Grana Padano shavings and balsamic honey vinaigrette	
<b>CAESAR SALAD</b>	5.3	<b>MIXED LEAF SALAD</b>	4.9
Baby gem lettuce, Caesar dressing, rosemary and garlic croutons, Grana Padano shavings, chives		Mixed leaves, cherry tomatoes, red onion, sweetcorn, rosemary + garlic croutons and a balsamic honey vinaigrette	

\*Our Grana Padano is not vegetarian

\*\*Our olives may contain stones

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

## DIPS

<b>GARLIC AIOLI (v)</b>	2
<b>'NDUJA AIOLI</b>	2
<b>CHILLI HONEY (v)</b>	2
<b>ALL THREE DIPS</b>	5.5

## EXTRA TOPPINGS

<b>VEGGIES</b>	1.25 EACH
Favourites - roasted pepper, sundried tomato, mushroom, olives, artichoke hearts, cherry tomato, red onion, capers, roquito peppers, sweetcorn	
<b>MEATS</b>	2.2 EACH
Favourites - wild boar salame, salame piccante, 'nduja, porchetta, cotto	
<b>CHEESE + OILS</b>	
Gorgonzola 2 / Add smoked mozzarella or vegan cheese 2.5 / Switch to vegan cheese <b>ON US</b> / Switch to bufala mozzarella 2.5 / Whole burrata 3.5 / Garlic or truffle oil 0.5	

## MONTHLY SPECIALS

<b>PEPE ROSSO (v)</b>	13.5
Sundried tomato + red pepper puree topped with fior di latte, garlic and thyme roasted butternut squash, green chilli, red onion + kalamata olives. Finished with garlic oil.	
<b>COPPA, TALEGGIO + LEEKS</b>	13.9
Created by Lorenzo Floris + Joshua Rogers. Both have worked at Rudy's since 2018. A white pizza with fior di latte, spiced cured pork, taleggio cheese + thyme roasted buttered leeks.	
Swap pork for Kalamata olives (v)	
<b>TRIPLE PEPPERONI</b>	13.9
San Marzano tomatoes, fior di latte, Napoli pepperoni, British pepperoni, Calabrian pepperoni, stracciatella (burrata heart) and chilli honey.	

## 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>	8.2
Rosso vermouth, Campari, gin	
<b>NEGRONI SBAGLIATO</b>	8.2
Campari, Martini Rosso, prosecco	
<b>BLOOD ORANGECELLO MIMOSA</b>	8.2
Rudy's blood orangecello, orange juice, prosecco	
<b>MALFY GIN + TONIC</b>	8.2
Malfy gin & San Pellegrino tonica. Choose from grapefruit, limone or blood orange	
<b>ESPRESSO MARTINI</b>	8.9
Kimbo espresso, Kahlua, vodka	
<b>AMARETTO SOUR</b>	8.2
Lazzaroni, limoncello, lemon, fresh basil	
<b>RUDY'S BLOOD ORANGECELLO</b> 50ml 26%	3.9
Our very own blood orangecello	
<b>CRODINO</b>	4.5
Non-alcoholic blonde aperitivo	

## SPRITZ

<b>APEROL SPRITZ</b>	8.6
Classic Aperol mixed with prosecco and soda	
<b>MANDARINO SPRITZ</b>	8.2
Blood orangecello + tangerine syrup topped with prosecco and soda	
<b>SOSPISI SPRITZ</b>	8.5
Malfy blood orange, elderflower, peach, prosecco, fresh strawberry	
<b>HUGO SPRITZ</b>	8.2
Elderflower, Tanqueray gin, prosecco and soda	

## 0% ALC SPECIALS

<b>MORELLO CHERRY SOUR</b>	4.9
Morello cherry syrup, apple juice + fresh lemon	
<b>BRAMBLE BERRY SPRITZ</b>	4.9
Blackberry syrup, apple juice, soda + lemonade	
<b>CUCUMBER COLLINS</b>	4.9
Cucumber syrup, fresh lemon, cucumber + soda	

## WHITE WINE

<b>SOAVE</b>	175ML	6.3
(Italy) 12.5%	250ML	8.3
Soft and fruity. Flavours of pear and lemon, delicious with a Margherita	BOTTLE	24.5
<b>SAUVIGNON BLANC, IL CAGGIO</b>	175ML	7.1
(Venezie, Italy) 12%	250ML	9.1
Crisp and fragrant with citrus fruit and a refreshing finish	BOTTLE	27.5
<b>GAVI, ALASIA</b>	175ML	7.4
(Piemonte, Italy) 12.5%	250ML	9.5
Clean and crisp elegant classic with plenty of fruit and a hint of vanilla. True Italian style	BOTTLE	31
125ml wine measures are available on request.		

## ROSÉ WINE

<b>PINOT GRIGIO BLUSH, VILLA DEL LAGO</b>	175ML	7.1
(Lombardia, Italy) 11.5%	250ML	9.1
Lovely pale rose. Notes of fresh strawberry with raspberries on the finish	BOTTLE	27.5

## SOFT DRINKS

<b>RUDY'S HOMEMADE LEMONADE</b>	4.9
Freshly squeezed lemon juice and sugar syrup topped with soda	
<b>SAN PELLEGRINO</b>	3.5
Limonata / Blood orange	
<b>SANTAL ORANGE JUICE</b>	3.5
<b>SANTAL APPLE JUICE</b>	3.5

## RED WINE

<b>MONTEPULCIANO, VERSARE</b>	175ML	6.3
(Abruzzo, Italy) 12.5%	250ML	8.3
Easy drinking with soft berry flavours. Actually made for pizza	BOTTLE	24.5
<b>SANGIOVESE, LUIGI LEONARDO</b>	175ML	7.1
(Emilia Romagna) 12.5%	250ML	9.1
Smooth red wine from northern Italy. Warm and mellow with lots of fruit	BOTTLE	27.5
<b>PRIMITIVO, PRIMASOLE</b>	175ML	7.4
(Puglia, Italy) 13%	250ML	9.5
Superb example of primitivo with jammy flavours of blackberry and plum. Velvety smooth and delicious	BOTTLE	31
125ml wine measures are available on request.		

## PROSECCO

<b>PROSECCO, SANTA ELENI</b>	125ML	6.9
(Veneto, Italy) 10.5%	BOTTLE	32.5
Crisp and fruity with fresh green apple flavours		
<b>PROSECCO ROSÉ, BELLINO</b>	125ML	7
(Veneto, Italy) 11%	BOTTLE	32.9
Velvety and soft on the palate with flavours of light red fruits		

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

## BEER

<b>MENABREA</b>	330ML	5.5
(Biella, Italian Alps) 4.8% citrus, floral and fruity		
<b>PORETTI DRAUGHT</b>	SCHOONER	4.3
(Varese, Italy) 4.8%	PINT	6.3
Citrusy lager with a hoppy lingering finish		
<b>RUDY'S PALE DRAUGHT</b>	SCHOONER	4.4
(Huddersfield, UK) 4.2%	PINT	6.3
Light, refreshing, crisp, citrus pale ale made in collaboration with Magic Rock Brewery		
<b>ANGIOLETTI SECCO CIDER</b>	500ML	6.3
(Trentino, Italy) 5%		
Made using 'charmat-method', the same method as prosecco, for a delicious sparkling cider		
<b>PERONI, ALCOHOL FREE</b>	330ML	4.5
(Vigevano, Italy) 0.0%		
Hoppy, floral flavour. Clean and crisp		
<b>ROTATING BEER + APERITIVO SPECIALS</b>		
See board for details		

## KIMBO COFFEE

<b>DOUBLE SHOT ESPRESSO</b>	3	
<b>AMERICANO</b>	3	
<b>MACCHIATO</b>	3.2	
<b>LATTE</b>	3.5	
<b>CAPPUCCINO</b>	3.5	
<b>FLAT WHITE</b>	3.5	
Coffee served as a double shot unless requested otherwise		

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

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JUST POP IT IN THE OVEN

SCAN TO ORDER



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