

# Dessert

## DESSERT

Traditional Tiramisu' Savoiardi Biscuits dipped in freshly brewed Coffee and layered with Mascarpone Cream 5.95 V

Brownie della casa con Gelato served warm with ice-cream and chocolate sauce 5.95 V/GF

Home made Ice Cream from our churning machine, made with fresh ingredients sourced from Italy. Two scoops 3.50 V

Profiteroles Three pastry balls filled with whipped cream and covered with chocolate cream 5 V

Nutella Pizza 8" with authentic Nutella Hazelnut spread 6.95

## HOT DRINKS

Espresso 2 Vg

Double Espresso 2.80 Vg

Americano 2.50 Vg

Tea selection 2.50 Vg



Authentic Italian  
Stone-Baked Pizza



### Opening Times

Tuesday-Saturday

12pm-11pm

Sunday-Monday

12pm-10pm

Last Eat-in order 30min before closing.

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# Deals

## LUNCH MENU

everyday 12 to 5 pm

1 Topping	7.95	Add a soft drink for just 1
2 Toppings	8.95	Add small beer for just 2

Gorgonzola	Ham	Onions	Courgettes
Parmesan	Chicken (Halal)	Tuna	Mushrooms
Buffalo Mozzarella	Pepperoni	Peppers	Olives
Pecorino	Parma Ham	Rocket	and more...

## KIDS MENU

Small Margherita	4.95	Add soft drink for just 1 (exl. savse)
and		
1 scoop of ice-cream		

### Allergy Disclaimer

Some items may contain or come into contact with WHEAT, EGGS, PEANUTS, NUTS, MILK and other allergens. Our staff can advise on food composition. Please let us know if you have any allergy.

V = Suitable for Vegetarians Vg= Suitable for Vegan GF = Flourless  
Our Chicken is Halal



# Wines

## RED WINE

**Montepulciano** Medium-bodied with a wild note. The finish is fruity, sensual, punctuated by black cherry 5/18

**Nero d'Avola** intense bouquet with hints of blackcurrant and blackberry and a velvety texture 5.55/21

**Re Pazzo della Valpolicella** Rich spicy perfumes and black pepper notes with a hint of raisins. Full body balanced taste, very intense 24

**Barolo DOC** aromatic depth, including flowers, umami mushroom and/or truffle meatiness, red fruits 33

## WHITE WINE

**Trebbiano** crisp and fresh with notes of acacia flavours and appley acidity. Juicy and mouth-watering with lovely balance and verve 5/18

**Pinot Grigio** Light and refreshing. Fragrant and mildly floral with lightly lemon-citrus flavors 5.55/20

**Vermentino** Delicate bouquet of fruity and flowery notes. Medium-dry to dry with a crisp and fresh taste. Very pleasing on the palate 25.50

**Greco di Tufo** distinct floral and fruity notes. The taste is soft with a delicate well-supported by decent acidity 30

## LIQUERS

**Limoncello** Traditional Italian Liquor made with Lemons 3.50

**Amaro** Traditional Italian Digestive Liquor made with Herbs 3.50



# Drinks

## S O F T D R I N K S

**Draft Drink by Hartridges:** Cola, Diet cola, Fizzy Lemonade, Fizzy Orange, Orange Nectar 2.20

**Water** Bottle Sanbenedetto Still/Sparkling (750ml) 2.50

**Juices** Cold-pressed Savse 3

**Ice tea** Homemade 2.50

## B E E R S

**Peroni Nastro Azzurro** Young, balanced and sparkling, Nastro Azzurro is the beer for the knowledgeable and demanding consumer. 330ml 2.95

**Moretti** is a low fermented beer with a unique aroma and fragrance with a slight bitter flavour. 330ml 2.95

## S P A R K L I N G

**Prosecco Nua**, Intensely aromatic and crisp, bringing to mind yellow apple, pear, white peach, and apricot 5.50/28

**Champagne** Jules Feraund 45

**Bubbly Cocktail** of the day 7.50

Wines 175ml / Sparkling 125 ml / Spirits 50ml



# Starters

**Mediterranean Olives** Mix of Seasonal Variety 4 Vg

**Cheery Tomatoes and Onion** dressed with Italian Extra Virgin Olive Oil 4 Vg

**Rocket and Pecorino Dop** dressed with Olive Oil and Balsamico 4 V

**Classic Caprese** with Buffalo Mozzarella and Tomato with fresh Basil 6 V

**Bruschetta** with Fresh Tomatoes, Basil, Garlic and Olive Oil on Sourdough 6 Vg

**Garlic Bread** baked with Homemade Garlic Oil and Herbs 5.5 Vg

**Cheesy Garlic Bread** with Mozzarella and Pecorino Cheese 6.5 V

**Crostino** with Stracciatella di Burrata, Fresh Garlic and Spicy Anchovies on toasted Sourdough 6.25

**Antipasto della casa** A whole Buffalo Mozzarella, Parma Ham, Spicy Ventricina, Rovagnati Ham, Rocket and Sourdough Bread 13.50

# Salads

## S A L A D S

Generous alternatives mains. Made on order with our fresh ingredients

**Very Vegan**, Fresh Leaves with Artichokes Hearts, Roasted Potatoes, Olives, Tomatoes, Fried Onions. Dressed with Olive Oil and Balsamic 8 Vg

**Butternut Squash and Goat Cheese** with Pine nuts, Honey and Fresh Leaves. Dressed with Olive Oil 10 V

**Chicken Caesar Classic** with roasted Chicken sliced, Croutons and Caesar Dressing 9

[Add Crispy Pancetta 2](#)



# Pizza

7 2 hours proven Dough, made fresh daily and stone baked at 4 0 0 degrees



## RED PIZZA with homemade Tomato Sauce and Ponticorvo Mozzarella

**Marinara** (No Mozzarella) Oregano, Garlic and Olive Oil and 7.50 Vg  
**Vegan Veggie** (No Mozzarella) Peppers, Courgettes, Mushrooms, Garlic Oil, Oregano 10 Vg  
Add Mozzarella or Vegan Mozzarella 1.50

**Margherita** Tomato Sauce, Mozzarella Fiordilatte and Basil 8.50 V  
**Butternut Squash&Goat Cheese** with Rocket, Pine Nuts and Honey 14.50 V  
**Siciliana** with Homemade Spicy Anchovies, Black Olives and Capers 10  
**Summer** with Spicy Ventricina, Nduja Calabrese and Salame Napoli 11  
**Autumn** with Rovagnati Ham, Mushrooms and Pecorino Romano Dop 11  
**All Seasons** with Salame Napoli, Rovagnati Ham, Grilled Chicken, Mediterranean Olives, Roasted Peppers and Onions 12.50

## CALZONE a folded pizza stuffed with selected ingredients

**Meaty and Spicy** our Tomato sauce, Mozzarella, chilli oil, Roasted Chicken, Spicy Salame, Olives, Fresh Chilli 14.50  
**Classico** Our Tomato Sauce, Mozzarella, Rovagnati Ham, Mushrooms, Oregano, Olive Oil 14.00  
**Make it Veggie** by swapping meats with vegs V

## WHITE PIZZA with Ponticorvo Mozzarella. No Tomato

**Winter** Crispy Pancetta, Courgettes, Pecorino Roma dop 11  
**Crispy Pancetta & Roast Potato** with Garlic Oil and Rosemary 11  
**Pollo & Homemade Pesto** with Roasted Chicken and Mediterranean Olives 11  
**Quattro Formaggi** with Goat cheese, Gorgonzola Dop, Pecorino Roma Dop 11 V  
**Pear & Gorgonzola** with Stracciatella, Walnuts, Rocket and Balsamic 14.50 V  
**Springtime** with Cherry Tomatoes, Rocket and Parmesan 10 V

Add Parma Ham 2  
Add Buffalo Mozzarella 2

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All Salads and all Pizzas can be tailored.

Create your own!

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### Add-on Toppings

Parma Ham / Tuna / Nduja / Crispy Pancetta / Chicken / Stracciatella 2  
Artichoke / Olives / Rocket 1.5  
Green Chillies / Parmesan / Garlic Oil / Red Onion 1

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Flourless Base 2	Vegan Mozzarella 1.5
Schiacciata Base 1	Buffalo Mozzarella 2

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