

APERITIVO / TO BEGIN

House-Roast Hot Nuts 3.95
Green Olives 4.95

PANE, CONTORNI E INSALATE / BREAD, SIDES & SALADS

▼ BREADS

Pane all'Aglio (V) 5.95
Our famous garlic bread

Pane Formaggi (V) 6.95
Made with fresh mozzarella

Dough Balls (V) 7.50
Choose:

Garlic butter & pecorino
Or

White truffle oil & parmesan

Bruschetta (V) 8.50
House-made crispy bread, cherry tomatoes,
buffalo mozzarella, red onion, fresh basil,
rocket & parmesan shavings

▼ OVEN BAKED WEDGES

Patate Arrosto (V) 6.50
Skin on potato wedges, fresh rosemary
& sea salt flakes

Patate Formaggi (V) 7.95
Skin on potato wedges
& melted mozzarella cheese

Patate Pepperoni NEW 8.95
Skin on potato wedges,
melted mozzarella & pepperoni

▼ SALADS

Cesare (V) 4.95 / 8.95
Baby Gem lettuce, Caesar dressing
& parmesan

Caprese (V) 5.50 / 9.50
Heritage tomato, buffalo mozzarella,
sun-dried tomatoes, rocket, spinach,
extra virgin oil & basil

Mista (V) 4.50 / 8.50
Rocket, spinach, cherry tomatoes,
red onion, black olives & extra virgin oil

▼ SHARERS

Amici NEW 14.95
Burrata, freshly-baked grissini, prosciutto,
sun-dried tomatoes, green pesto,
olives, rocket & parmesan

PIZZA

Thin-crust & fresh made 13" pizzas,
using our signature 96-hour
slow-proven sourdough, with
fresh tomato sauce and
mozzarella cheese.



CLASSICO / THE CLASSICS

Margherita (V) 9.95
Cherry tomatoes, sun-dried tomatoes
fresh basil & oregano

Bufala (V) 12.50
Buffalo mozzarella, sun-dried tomatoes,
fresh basil & oregano

Prosciutto 12.95
Prosciutto crudo, gorgonzola,
rocket & parmesan shavings

Funghi (V) 10.95
Flat mushroom, truffle oil
& porcini powder

Palermo 12.50
Mushroom, oven-baked ham hock,
parmesan, truffle oil & sage

8 Formaggi (V) 13.50
Mozzarella, goats, gorgonzola, feta, halloumi,
buffalo mozzarella, burrata, pecorino & thyme

Pepperoni Doppio 11.50
Pepperoni – two ways

New York Pepperoni NEW 13.95
So good we topped it twice.
Double pepperoni & hot honey

OCCULTO / THE SECRETS

Chorizo 13.50
Chorizo, goats' cheese,
roasted grapes & honey

Hawaii 12.50
Oven-roasted, honey mustard gammon
& fresh pineapple

Pollo 13.50
Garlic butter chicken, flat mushroom
& sweetcorn relish

Carne 14.50
Salami, chorizo, pepperoni & green chilli

Carbonara NEW 13.95
White sauce base, roast ham hock,
prosciutto, yolk, pecorino & chives

Picante 13.95
'Nduja, salami, burrata & hot honey

Sicilia (V) NEW 13.50
Pesto base, ricotta, artichokes, capers,
pistachios, sun-dried tomatoes,
black olives, honey & lemon

OMMAGIO / THE TRIBUTES

Our seasonal collaborations 15.00
with Great Taste
award-winning
British producers.



Ask about today's specials

MIGLIORARE / ENHANCE



Whole Burrata +£3.50
Buffalo Mozzarella +£2.50
Garlic or Truffle Oil +£0.50
Pesto +£0.50

EXTRAS

Vegan Pizza +3.00
Free from Gluten Pizza +3.00

CUSTOMISE / YOUR PIZZA

Meat 2.00 Each
Chorizo / 'nduja / pepperoni / prosciutto /
roast chicken / roast ham hock / salami

Cheese 2.00 Each
Feta / goats' cheese / gorgonzola /
halloumi / pecorino / ricotta

Veg 1.00 Each
Artichokes / baby spinach / basil / black olives /
capers / cherry tomatoes / field mushrooms /
green chilli / pineapple rocket / pistachios /
red chilli / red onion / sun-dried tomatoes

Dips 2.00 Each or 3 for 5.00
Garlic oil / garlic mayo / green pesto / hot honey
pepperoni mayo / tomato pizza sauce /
truffle mayo / truffle oil

MODELLO / BUILD YOUR OWN

13" Pizza 12.95
Sauce + Mozzarella + 2 Toppings

1. Choose Base Sauce
Verde – pesto herb / **Bianco** – truffle sauce
Rosso – house tomato

2. Choose Two Toppings
Artichokes / baby spinach / basil / black olives /
capers / cherry tomatoes / field mushrooms /
green chilli / pineapple / pistachios / red chilli /
red onion / rocket / sun-dried tomatoes

Buffalo mozzarella / feta / halloumi / goats' cheese /
gorgonzola / pecorino / ricotta

Chorizo / 'nduja / pepperoni / prosciutto /
roast chicken / roast ham hock / salami

Additional toppings:
Herbs / veg +1.00
Cheese / meat +2.00

DOLCI / DESSERT

Biscotti OMG (to share) 9.00

Ottimo marshmallow e gelato
Warm chocolate brownie, Jude's vanilla ice cream,
toasted marshmallow & chocolate

SCAN FOR ALLERGEN INFO
Before ordering, please speak
to our staff about your food
allergies & intolerances.



LA STORIA / OUR STORY

We are passionate about great pizza, it is our lives.

We at PizzaLuxe are committed to delivering the
very best pizzas that we can; using the freshest
ingredients, yet at affordable prices.

Our aim has always been simple and still remains
at the heart of what we do everyday; deluxe pizza
without the deluxe prices. We offer a creative
execution of the classic in a stylish environment,
served with a warmth and generosity of spirit.

Welcome to PizzaLuxe.
Paul Goodale
Founder

COMPAGNO / OUR SUPPLIERS

Dough
Shipton Mill, Gloucestershire, have been supplying us
from day one with their amazing, organic flour. We use
this to make our 96-hour, slow-proven sourdough.

Cheese
Dedicated cheese artisan, Carron Lodge, Lancashire,
supply us with a unique blend of their award-winning,
world-class cheeses.

Sauce
Unlike Neapolitan pizzas, our tomato sauce is
cooked, hand-made to our particular recipe in small
pan batches by Quattro Foods, Hampshire.



AFFARE / DEALS

▼ MON-FRI 3-7PM	
Any two cocktails or spritz	£16
Bottle of house wine	£16
Two bottles of beer	£8

BIBITE / SOFT DRINKS

▼ SODA FOUNTAIN (Free refills) 4.50

Coca Cola Original	
Coca Cola Zero	
Fanta	
Sprite	

▼ CANS & BOTTLES

Coca Cola Original		4.00
Diet Coke		4.00
Coca Cola Zero		4.00
San Pellegrino Limonata		4.00
San Pellegrino Aranciata		4.00
Appletiser		4.00
Karma Kola		4.50
Gingerella		4.50
Lemony Lemonade		4.50

▼ WATER

Aqua Panna Still 500ml	4.00
Aqua Panna Still 750ml	6.00
San Pellegrino Sparkling 500ml	4.00
San Pellegrino Sparkling 750ml	6.00

▼ JUICE

House-made Lemonade	4.25
Fresh Orange	4.50
Cloudy Apple	4.00
Cranberry	4.00
Pineapple	4.00

MOCKTAILS

Cucumber Lemonade	7.00
Cucumber, mint, lime juice & house-made lemonade	
Passion Fruit Martini	7.00
Passion fruit, Eager apple juice, lemon juice & vanilla	
Virgin Mojito	7.00
Lime, mint, Eager apple juice & soda	
Strawberry & Elderflower Smash	7.00
Strawberries, elderflower cordial, lime juice, mint & house-made lemonade	
Espresso Zero	7.00
Double shot espresso, vanilla, caramel & cream	

GELATO FORZA / HARD SHAKES

Limonice	10.00
Limoncello, cream, house-made lemonade & vanilla ice cream	
Chocolate Cola	10.00
Chocolate liqueur, cream, coca-cola, & chocolate ice cream	
Piña Colada	10.00
Rum, coconut liqueur, pineapple juice, cream & salted caramel ice cream	

BIRRA E CEDRO / BEER & CIDER

▼ ON TAP:	HALF / PINT
Poretti 4.8%	3.75 / 6.95
PilsnerLuxe 3.8%	3.50 / 6.50
Brooklyn Defender IPA 5.5%	3.75 / 6.95
Somersby Apple Cider 4.5%	3.50 / 6.50

▼ CANS & BOTTLES

Rekorderling Fruit Cider 4.0%	5.00
Brooklyn Pilsner 4.8%	5.00
Peroni Nastro Azzurro 5.1%	5.00
Peroni Red 4.7%	5.00
Peroni Capri 4.2%	5.00
Peroni 0.0%	5.00
Peroni Gluten Free 5.0%	5.00

CLASSICO / COCKTAILS



Espresso Martini	10.50
Absolut vanilla vodka, coffee liqueur, espresso & vanilla syrup	
Amaretto Sour	10.50
Disaronno Amaretto, limoncello, fresh lemon & lime juice	
Tommy's Margarita	10.50
José Cuervo tequila, agave syrup, fresh lime juice & tajin	
Pornstar Martini	10.50
Absolut vanilla vodka, passion fruit liqueur, passion fruit puree & prosecco	
Mojito	10.50
Havana Club rum, fresh lime, mint & sugar	
Malfy Sour NEW	10.50
Malfy blood orange gin, Campari, orange, citrus & honey	
Cranberry Mule NEW	10.50
Absolut vodka, cranberry, citrus & mint	
Jerrys Chocolate Orange NEW	10.50
Sailor Jerrys, Mozart Milk, Cointreau & Gifford Cacao	

SPRITZ / COCKTAIL

Aperol Spritz	10.50
Aperol, prosecco, soda & orange	
Limoncello Spritz NEW	10.50
Limoncello, Double Dutch lemon & prosecco	
Hugo Spritz NEW	10.50
Prosecco, elderflower & soda	

WINE / 175ML / 250ML / BOTTLE

▼ BIANCO / WHITE

Ca'di Ponti Catarratto	6.00 / 7.50 / 20.00
Dry, easy-drinking – peach, honeysuckle 13%, Sicily	
Zagare Vermentino	7.00 / 9.00 / 24.00
Dry, fresh, zesty – lemon, grapefruit 13.5%, Sicily	
Pinot Bianco	8.00 / 10.00 / 27.00
Rich, moreish – apple, almond 12.5%, Trentino	
▼ ROSÉ / ROSÉ	
Ancora Rosato	6.00 / 7.50 / 20.00
Ripe, spicy – cherry, redcurrant 12.5%, Puglia	
Mirabelle Pinot Grigio	7.00 / 9.00 / 24.00
Dry, delicate – strawberry, watermelon 12.5%, Lombardy	

▼ ROSSO / RED

Ancora Sangiovese	6.00 / 7.50 / 20.00
Fresh, juicy – cherry, raspberry 12.5%, Puglia	
Da Vero Nero D'Avola	7.00 / 9.00 / 24.00
Rich, full-bodied – black plum, pepper 14%, Sicily	
San Vigilio Merlot	8.00 / 10.00 / 27.00
Smooth, medium-bodied – plum, chocolate 12.5%, Veneto	

FRIZZANTE / SPARKLING

▼ 125ML / BOTTLE

Fontessa Prosecco	8.50 / 31.00
Crisp, fresh, lively fizz 11.5%, Veneto	
Lunetta Rosé Prosecco	8.50 / 31.00
Smooth, fruity pink prosecco 11.5%, Veneto	

HOT DRINKS

We have a full range of herbal teas & award-winning coffee from Workshop Coffee, Brew Tea Co. & Pump St. Chocolate.

GELATO / ICE CREAM



Supplied by Jude's, the award-winning English producer. Vegetarian Society Approved.

Very Vanilla	2.95
Great British ice cream with Madagascan bourbon vanilla	
Strawberries & Cream	2.95
A new recipe, made with local milk & real juicy strawberries	
Truly Chocolate	2.95
Creamy, indulgent, truly chocolatey ice cream & pure Colombian cacao	
Salted Caramel	2.95
Made with local milk, sweet caramel & Maldon sea salt flakes	
Affogato Shot	5.00
Vanilla ice cream, espresso, hazelnut liqueur & Maldon sea salt flakes	

FOLLOW US ON / SOCIAL MEDIA

@PizzaLuxe   

HOW DID WE MEASURE UP? ▶ Take our quick online survey and let us know how we're doing.



VAT is included at the prevailing rate unless otherwise stated. Spirits are served in measures of 50ml, or multiples thereof.