

Starters & Sides

Marinated Olives (v) 3.10

- Green pitted olives, marinated with pink peppercorns and garlic cloves

Dough Balls (v) 4.15

- Dough balls served with garlic butter

Focaccia (v) 4.45

- Three pieces of rosemary and seasoned Focaccia bread served with extra virgin olive oil and balsamic vinegar

Garlic Bread Mozzarella (v) 5.20

- Garlic butter, mozzarella and red onion chutney, finished with fresh parsley

Bruschetta (v)(n) 6.25

- Our take on this classic. Our dough brushed with garlic butter topped with tomato, red onion, garlic, fresh basil and pesto

Polenta Chips (v) 5.20

- Italian polenta chips with rosemary, oven-baked and served with a tomato and harrisa dip

Caesar Salad 5.20

- Anchovies, croutons, Gran Milano cheese served on a bed of Cos lettuce with Caesar dressing

House Salad (v) 4.85

- Seasonal mixed leaves, vine tomatoes, cucumber, roasted mixed peppers and red onions with our house salad dressing

(new) Add Superboost Mix for £2.25

A mix of grains, pulses, seeds, cranberries and kale in a vinaigrette

Salads

Superfood (v) 12.95

- Superboost Mix, avocado, and goat's cheese on a bed of rocket and baby spinach, finished with a drizzle of balsamic glaze

+ Add chicken for £1.95

Niçoise 12.95

- Tuna, anchovies, capers, olives, free-range egg, seasonal mixed leaves, roasted mixed peppers and cucumber with our house salad dressing

Chicken Caesar 12.95

- Chicken, anchovies, croutons, shaved Gran Milano cheese served on a bed of Cos lettuce

Warm Chicken, Bacon & Avocado 12.95

- Warm chicken, bacon, avocado and bruschetta mix of tomato, red onion, garlic and fresh basil served on a bed of seasonal mixed leaves with a balsamic glaze

Pasta - Al Forno

Arrabbiata (v) 12.95

- Penne pasta with harrisa paste, fresh red chillies, courgettes, roasted mixed peppers, garlic, red onion and basil in tomato sauce topped with grated Gran Milano cheese

+Add Chicken for £1.95

Pollo Pesto (n) 13.45

- Penne pasta with chicken, mushrooms, basil, pesto, mozzarella and red onion in a béchamel sauce topped with grated Gran Milano cheese

Cannelloni (v) 12.55

- Soft pasta filled with spinach & ricotta, baked with tomato passata, béchamel, mozzarella, garlic oil and Gran Milano cheese

Lasagne 12.85

- Layers of pasta with a beef Bolognese sauce, béchamel and Gran Milano cheese

DIETARY REQUIREMENTS

(v) Suitable for vegetarians (n) Contains nuts. Please ask a team member for our Allergen information. As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free from allergen or contaminants.

All pizzas can be made with dairy-free cheese alternative.

D.O.P certification (Denominazione di Origine Protetta) is a Protected Designation of Origin.

Products are guaranteed to be made in protected zones designated by Italian government and made according to strict procedures and standards.

Please watch out for stray olive stones and fish bones.



Since 1989

Pizza

Prosciutto 12.15

- Prosciutto crudo ham, black olives, mozzarella, tomato passata topped with fresh rocket and shaved Gran Milano cheese

Quattro Formaggi 11.50

- Gorgonzola DOP, mozzarella, goat's cheese and Gran Milano on a tomato passata base

American 11.50

- Pepperoni, tomato passata and mozzarella

Cotto e Funghi 12.55

- Italian ham, cup & chestnut mushrooms, black olives, tomato passata and mozzarella

Hawaiian 12.55

- Italian ham, fresh juicy pineapple, fresh red chillies, basil, garlic oil, tomato passata and mozzarella

Boscaiola 13.60

- Calabrian spiced sausage, fresh baby spinach, black olives, cup & chestnut mushrooms, tomato passata and mozzarella

Tonno 12.55

- Tuna, anchovies, red onion, capers, black olives, tomato passata and mozzarella

Verdure (v) 12.85

- Grilled mix of aubergines & courgettes, roasted peppers, red onion chutney, tomato passata, goat's cheese and mozzarella

Manzo 13.60

- BBQ beef, pepperoni, roasted mixed red & yellow peppers, red onion, fresh red chillies, tomato passata and mozzarella

Pollo Cajun 13.05

- Cajun chicken, bacon, sweet Peppadew peppers, goat's cheese, tomato passata and mozzarella

Trifolata (v) 12.55

- A mix of cup & chestnut mushrooms and mozzarella on a béchamel base, finished with black truffle oil

Giardiniera (v) 12.85

- Spinach, artichoke, olives, roasted red & yellow peppers, garlic oil, tomato passata and mozzarella

Tropean Hot (new recipe) 13.60

- Hot 'nduja sausage, Calabrian spiced sausage, pepperoni, roasted red & yellow peppers, Roquito chilli peppers, red onion, tomato passata and mozzarella

Pollo Spinach 12.55

- Baby spinach, chicken, goat's cheese, tomato passata and mozzarella

Margherita (v) 9.25

- Mozzarella and tomato passata

Create your own Masterpiece!

£0.75 Toppings

Red Onion, Black Olives, Aubergine, Fresh Red Chilli, Capers, Peppadew, Courgette, Baby Plum Tomatoes

£1.50 Toppings

Roquito Chilli Peppers, Red Onion Chutney, Roasted Red & Yellow Peppers, Mix of Cup & Chestnut Mushroom, Artichokes, Baby Spinach

£2.25 Toppings

Diced Mozzarella, Goat's Cheese, Egg, Pepperoni, Italian Ham, Rocket

Tag us on instagram with your creation (and of course its Italian name!) for a chance to win a meal for two! (T's and C's apply)

@GourmetPizzaCo

Cocktails

Aperol Spritz - Prosecco served with Aperol over ice and an orange slice	7.75	Hugo St-Germain - St-Germain elderflower liqueur, lemon and mint over ice, topped with prosecco	7.25
Chambord Royale - Prosecco, Chambord black raspberry liqueur and fresh raspberry	7.00	Peach Bellini - Prosecco with white peach liqueur	7.00
Espresso Martini (ABV 14.9%) - Shot of rich espresso, vodka, Bols coffee liqueur and vanilla, shaken over ice	7.25	Bloody Mary - Vodka with Tomato juice, with ice, lemon and celery. Served with condiments.	6.00

White Wine

Chardonnay, Australia (ABV 13.5%) - A fresh, unoaked and crisp Chardonnay from South Eastern Australia. Packed full of the citrus and tropical fruit	6.25 / 7.60 / 20.95
Soave, Veneto, Italy (ABV 12%) - Light and delicate with a soft straw colour and gentle almond notes	6.45 / 8.35 / 23.05
Pinot Grigio, Veneto, Italy (ABV 12%) - Features a dry, crisp, vibrant texture and delicate aromas of apple, flowers	6.90 / 8.55 / 25.15
Sauvignon Blanc, New Zealand (ABV 12.5%) - Notes of crushed herbs and blackcurrant give way to a palate bursting with flavours of lychee, that follow through to a zingy citrus finish	7.60 / 9.40 / 27.25
Chablis AC, Burgundy, France (ABV 12.5%) - This classic wine has a golden texture with some green hints with a fruit filled intensity of peach preserves and fruit drops that is enhanced by sweet aromas of anise	31.45

Red Wine

Shiraz, Australia (ABV 14%) - This Southern Australia Shiraz has a delicate cedar wood nose with a polish and bright berries	6.25 / 7.60 / 20.45
Montepulciano d'Abruzzo D.O.C. (ABV 12.5%) Abruzzo, Italy - This is a soft, fruity, approachable red wine produced from Montepulciano grapes grown in the rustic central Italian region of Abruzzo. With notes of warm plum and blackberry fruit	6.45 / 8.35 / 23.05
Chianti Riserva, Tuscany, Italy (ABV 13%) - Smooth, ripe fruit flavours with a hint of spice	6.90 / 8.55 / 25.15
Malbec, Argentina (ABV 14%) - A deep inky red hint of black and red berries	7.60 / 9.40 / 27.25
Cabernet Sauvignon, D.O.C. (ABV 12%) Friuli Grave, Italy - This full bodied ruby red wine has notes of forest fruits	31.45

Rosé

Pinot Grigio Blush (ABV 12%) - A delicate pink colour which has crisp, clean, summer fruit flavours and a style which is on the sweeter side of dry	6.45 / 8.35 / 23.05
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Bubbles

Prosecco, Veneto, Italy (ABV 11%) - The Italian classic. Apple and fresh cream flavours, our prosecco is a dry and light fizz with a hint of minerality	5.75 / 27.25
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Beer & Cider

Peroni 330ml / 660ml (ABV 5.1%) - Light, crisp and refreshing Italian lager	4.95 / 7.30
Camden Hells Lager 330ml (ABV 4.6%) - Easy drinking, crisp and dry with a refreshing dry hop finish	4.95
Camden Pale Ale 330ml (ABV 4%) - Bold blend of British brewing with American hops, giving a citrus and tropical fruit, a round body and twist of bitterness	4.95
Thatchers Gold Cider 500ml (ABV 4.8%) - Refreshing cider blended from the highest quality apples from the orchards at their Myrtle farm	6.25
Peroni Libera (ABV 0%) (new) - The crisp, refreshing taste of Peroni, without the alcohol	4.95

Champagne Brut, Linard Gontier (ABV 12.5%) - This award winning dry Champagne is a light mix of white fruits and floral notes on the nose	49.95
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Spumante Rosé, Veneto, Italy (ABV 12%) - This intense and fruity fizz with hints of wild flowers and berries	28.30
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Spirits & Liqueurs (25ml unless otherwise stated)

Standard - Red Griffin Vodka (ABV 40.6%), Rokeby Half Crown Gin (ABV 40.6%), Bacardi Rum (ABV 37.5%), Jack Daniel's (ABV 40%), Jameson Irish Whiskey (ABV 40%), Grappa (ABV 41%), Amaretto (ABV 28%), Tia Maria (ABV 20%), Campari 50ml (ABV 25%), Baileys 50ml (ABV 17%), Pimms 50ml (ABV 25%), Limoncello (ABV 25%)	3.75
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Premium - Sipsmith London Dry Gin (ABV 41.6%) - Glenfiddich 12 Scotch Whisky (ABV 40%) - Courvoisier Cognac (ABV 40%)	4.25
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Mixers - Schweppes Soda Water, Lemonade, Tomato Juice - Fever-Tree Light Tonic	1.95
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Soft Drinks

Coca-Cola	2.95
Coke Zero / Diet Coke / Fanta / Sprite	2.85
Sicilian Lemonade	2.95
Orange Juice / Apple Juice / Cranberry Juice	2.85
San Pellegrino Limonata	2.85
San Pellegrino Sparkling Water 500ml / 1ltr	2.95 / 4.95
Acqua Panna Still Water 500ml / 1ltr	2.95 / 4.95

All our prices include VAT.

We accept all major credit cards including contactless (for transactions under £30) and Apple pay. An optional 12.5% service charge will be added to parties of 7 or more adults when dining with us.

The ABV% on alcoholic drinks are correct at the time of printing this menu, however may be subject to change. Please speak to your waiter for more details.
125ml glasses of wine and prices are available on request.

At Gourmet Pizza Co we care about your experience and our teams. If you want to thank our teams for your experience today, rest assured cash tips go directly to your waiter. All electronic card transactions are shared between the waiter and all the other team members who helped create your experience with no deductions made by the business.

Head Office: Gourmet Pizza Company, Hunton House, Highbridge Estate, Oxford Road, Uxbridge, UB8 1LX

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