

## 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

### 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

## Salads

### Nicoise 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

### 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

### Bolognese 13.95

- Beef bolognese ragù with penne pasta, garlic and fennel seeds, parsley 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 (new recipe)

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

### Pollo Cajun 13.05 (new recipe)

- Cajun chicken, bacon, sweet red 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, Sweet Red Peppers, 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

<b>Aperol Spritz</b> - Prosecco served with Aperol over ice and an orange slice	7.75	<b>Hugo St-Germain</b> - St-Germain elderflower liqueur, lemon and mint over ice, topped with prosecco	7.25
<b>Chambord Royale</b> - Prosecco, Chambord black raspberry liqueur and fresh raspberry	7.00	<b>Peach Bellini</b> - Prosecco with white peach liqueur	7.00

## White Wine

<b>Chardonnay, Australia (ABV 13.5%)</b> - A fresh, unoaked and crisp Chardonnay from South Eastern Australia. Packed full of the citrus and tropical fruit	6.25 / 7.60 / 20.95
<b>Soave, Veneto, Italy (ABV 12%)</b> - Light and delicate with a soft straw colour and gentle almond notes	6.45 / 8.35 / 23.05
<b>Pinot Grigio, Veneto, Italy (ABV 12%)</b> - Features a dry, crisp, vibrant texture and delicate aromas of apple, flowers	6.90 / 8.55 / 25.15
<b>Sauvignon Blanc, New Zealand (ABV 12.5%)</b> - 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
<b>Chablis AC, Burgundy, France (ABV 12.5%)</b> - 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

<b>Shiraz, Australia (ABV 14%)</b> - This Southern Australia Shiraz has a delicate cedar wood nose with a polish and bright berries	6.25 / 7.60 / 20.45
<b>Montepulciano d'Abruzzo D.O.C. (ABV 12.5%)</b> - 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
<b>Chianti Riserva, Tuscany, Italy (ABV 13%)</b> - Smooth, ripe fruit flavours with a hint of spice	6.90 / 8.55 / 25.15
<b>Malbec, Argentina (ABV 14%)</b> - A deep inky red hint of black and red berries	7.60 / 9.40 / 27.25
<b>Cabernet Sauvignon, D.O.C. (ABV 12%)</b> - This full bodied ruby red wine has notes of forest fruits	31.45

## Rosé

<b>Pinot Grigio Blush (ABV 12%)</b> - 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

<b>Prosecco, Veneto, Italy (ABV 11%)</b> - 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
<b>Champagne Brut, Linaud Gontier (ABV 12.5%)</b> - This award winning dry Champagne is a light mix of white fruits and floral notes on the nose	49.95
<b>Spumante Rosé, Veneto, Italy (ABV 12%)</b> - This intense and fruity fizz with hints of wild flowers and berries	28.30

## Beer & Cider

<b>Peroni 330ml / 660ml (ABV 5.1%)</b> - Light, crisp and refreshing Italian lager	4.95 / 7.30
<b>Meantime Anytime IPA 330ml (ABV 4.7%) (new)</b> - Mosaic, Ekuanot, Cascade and Centennial hops create the ultimate session IPA. It's tropical refreshment from the heart of London	4.95
<b>Cornish Orchards Gold Cider 500ml (ABV 4.0%) (new)</b> - Immensely refreshing cider with fruity apple tones. Made using a blend of bittersweet and dessert apples to give the cider body and crispness.	6.25
<b>Peroni Libera (ABV 0%) (new)</b> - The crisp, refreshing taste of Peroni, without the alcohol	4.95

## Spirits & Liqueurs (25ml unless otherwise stated)

<b>Standard</b>	3.75
<b>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%)</b>	
<b>Premium</b>	4.25
- Sipsmith London Dry Gin (ABV 41.6%) - Glenfiddich 12 Scotch Whisky (ABV 40%) - Kettle One Premium Vodka (ABV 40.0%)	
<b>Mixers</b>	1.95
- Schweppes Soda Water, Lemonade, - Fever-Tree Light Tonic	

## Soft Drinks

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