

BITES, STARTERS AND SIDES

CRUST DIPPERS

GLUTEN FREE

GARLIC MAYO / 'NDUJA CREAM / HUMMUS

VEGAN

MUSHROOMS AND TRUFFLE CREAM

VEGAN

PANE G' OLIO

VEGAN

Our own Bread with EVO Oil and Balsamic Vinegar

MIXED MARINATED OLIVES

VEGAN

GLUTEN FREE

Marinated in EVO Oil, Lemon Juice, Thyme, Parsley and Garlic

FOCACCIA OLIVES & DIPS

GLUTEN FREE AVAILABLE

Garlic focaccia served with Garlic Mayo, Mixed Olives and Hummus

GARLIC FOCACCIA

GLUTEN FREE AVAILABLE

Flat Oven-baked Pizza Dough Bread with Oregano and EVO Oil, available as following

- CLASSIC
- ONION & BLACK OLIVES
- MOZZARELLA - with Mozzarella Fiordilatte

VEGAN

VEGAN

BRUSCHETTA

Grilled thick slices of our own Bread, topped with:

- CLASSIC
- BURRATA & 'NDUJA

VEGAN

Fresh chopped Vine Tomatoes, Garlic, Oregano, EVO Oil and Basil
ADD HUMMUS FOR £1.95

with Fresh Burrata Pugliese and 'Nduja Calabrese

BURRATA PUGLIESE

GLUTEN FREE AVAILABLE

with Wild Rocket, Cherry tomatoes and our own Bread

AUBERGINE PARMIGIANA

GLUTEN FREE AVAILABLE

Layers of Aubergine slices cooked in EVO Oil, Tomato sauce, Mozzarella Fiordilatte, Parmesan and Basil. Served with our own Bread

MEATBALLS

GLUTEN FREE AVAILABLE

Portion of three meatballs, made with beef, parmesan, olive oil and basil, slowly cooked in tomato sauce. Served with our own bread.

SALADS

RUCOLINA

GLUTEN FREE

Wild Rocket, Cherry Tomatoes and Parmesan shavings, dressed in EVO Oil and Balsamic Vinegar

MEDITERRANEAN SALAD

VEGAN

GLUTEN FREE

Wild Rocket, Black Olives, Artichokes, Cucumbers, Red Onions and chopped Vine Tomatoes, with Lemon dressing (served as main course)

BEETROOT AND GOAT CHEESE SALAD

GLUTEN FREE

Wild Baby Spinach, Caramelised Onions, Beetroots, Hummus and Goat Cheese, with EVO Oil and Balsamic Vinegar. (served as main course)

"LONDON'S BEST PIZZA"
- TIME OUT

PIZZA

All our Pizzas are topped with Extra Virgin
Olive Oil and fresh Basil leaves.

GLUTEN FREE DOUGH* AVAILABLE

SANTA MARIA

VEGAN

Tomato Sauce, Garlic and Oregano (No Mozzarella)

SANTA MARGHERITA

Tomato Sauce, Mozzarella Fiordilatte and Parmesan

SAN GENNARO (NAPOLI)

Tomato Sauce, Mozzarella Fiordilatte, Anchovies, Black Olives, Capers and Oregano

SANTA CARMELA

Tomato Sauce, Mozzarella Fiordilatte, Cotto Ham, Mushrooms and Parmesan

SANTA CATERINA

Tomato Sauce, Mozzarella Fiordilatte, Salame Napoli, Fresh Chilli and Parmesan

SAN FILIPPO

Tomato Sauce, Mozzarella Fiordilatte, Peppers, Courgettes, Aubergines and Parmesan

SANTA BUFALINA

Tomato Sauce, Buffalo Mozzarella DOP and Parmesan

SANT'ANNA

Tomato Sauce, Mozzarella Fiordilatte, Cotto Ham, Artichokes, Black Olives and Parmesan

SAN ROCCO

Tomato Sauce, Aubergines, Wild Rocket, Burrata Pugliese and Parmesan Shavings

SAN NICOLA

Mozzarella Fiordilatte, Caramelised Onions, Baby Spinach and Goat Cheese. No Tomato Sauce

SANTA PAOLA

Smoked Mozzarella, Mushrooms, Yorkshire Sausage, 'Nduja and Parmesan. No Tomato Sauce

SAN MATTIA

Buffalo Mozzarella DOP, Mushrooms, Truffle Oil and Parmesan shaving. No Tomato Sauce

CALZONE SAN SALVATORE

Folded Pizza with Tomato Sauce, Mozzarella Fiordilatte, Buffalo Ricotta, Cotto Ham, Salame Napoli and Parmesan

SANTA FILOMENA

Mushrooms and Truffle Cream, Yorkshire Sausage, Smoked Mozzarella and Parmesan

SAN GIUSEPPE

Mozzarella Fiordilatte, Smoked Mozzarella, Friarielli (Wild Broccoli), Yorkshire Sausage and Parmesan.
No Tomato Sauce

SAN DANIELE

Mozzarella Fiordilatte, Cherry tomatoes, Wild Rocket, Parma Ham and Parmesan Shavings.
No Tomato Sauce

* HANDLED IN AN ENVIRONMENT WHERE NON-GF FLOUR IS HANDLED. FLOUR MAY CONTAIN TRACES OF SOY.
FOR FULL ALLERGENS LIST AND DIETARY REQUIREMENTS, PLEASE ASK A MEMBER OF OUR STAFF.
*MOZZARELLA FIORDILATTE AND PARMESAN NORMALLY CONTAIN RENNET, THEREFORE CANNOT BE CONSIDERED VEGETARIAN

+ PIZZA EXTRAS +

PARMA HAM • BUFFALO MOZZARELLA • DOP SMOKED MOZZARELLA
BURRATA • FRIARIELLI • YORKSHIRE SAUSAGE

'NDUJA • CARAMELISED ONIONS • HUMMUS • TRUFFLE OIL • SALAME NAPOLI
VEGAN MOZZARELLA • MOZZARELLA FIORDILATTE • PARMESAN SHAVINGS
GOAT CHEESE • WILD ROCKET • MUSHROOMS • ARTICHOKE • COURGETTES
MUSHROOMS & TRUFFLE CREAM • ANCHOVIES • CHERRY TOMATOES • RICOTTA
COTTO HAM • AUBERGINES • MIXED PEPPERS • BABY SPINACH • BEETROOTS

BLACK OLIVES* • GARLIC • CAPERS • TOMATO SAUCE • FRESH CHILLI • RED ONIONS
*WATCH OUT FOR THE OCCASIONAL OLIVE STONE

SOFT DRINKS

- WATER (STILL/SPARKLING)** 500ml
- COCA COLA (CLASSIC/ZERO)** 330ml
- SANTA MARIA LIMONATA** 275ml
- SANTA MARIA ARANCIATA** 275ml
- SANTA MARIA ARANCIATA ROSSA** 275ml
- SANTA MARIA CHINOTTO** 275ml
- JUICE (APPLE/ORANGE)** 200ml

DIGESTIVES/MIXERS

LIMONCELLO • GRAPPA • VODKA • BAILEYS • AMARO DEL CAPO 40ml
AMARO MONTENEGRO • GIN • JACK DANIELS • AMARETTO

Wines

PROSECCO

175ml / Bottle

PROSECCO - ZONIN DOC 1821
Fruity and aromatic, with hints of flowers and apples

WHITE WINES

175ml / Bottle

SOAVE - DOC VENTITERRE
Scents of white flowers and green apples

SAUVIGNON BLANC - TENUTA CA' VESCOVO
A mix of citrus and tropical fruit aromas

GAVI - GELSOMORA
Fresh and persistent aroma with hints of floral and fresh fruit

TEMPRANILLO - SANCHO GARCES
It's a combination of Viura & Tempranillo blanco grapes, sweetish and fresh, with notes of pears and citrus fruits

RED WINES

175ml / Bottle

MONTEPULCIANO - DOC VENTITERRE
Smooth, full-bodied with notable personality and outstanding persistence

CHIANTI - DOCG SANT'ILARIO
Full-bodied with morello cherry, forest fruit and violet scents

MALBEC - PROEMIO
Medium body with a bright red colour. Enticing aromas of red fruit, cherries and plum

TEMPRANILLO - SANCHO GARCES
Soft tannins, fresh fruit flavours, very well- balanced and easy-drinking

ROSE'

175ml / Bottle

ROSATO - CASAMIA
Pleasantly light and fruity with a touch of spice

Cocktails

APEROL SPRITZ
Aperol, Prosecco, Soda

CAMPARI SPRITZ
Campari, Prosecco, Soda

MIMOSA
Prosecco, Orange Juice

GIN TONIC
Gin, Tonic water

NEGRONI
Gin, Martini Rosso, Campari

GODFATHER
Jack Daniels, Amaretto

BEERS

MORETTI DRAFT 2/3 pint

PERONI 33cl

ESTRELLA GLUTEN FREE 33cl

MORETTI 0% ALCOHOL 33cl

BIRRA SANTA MARIA IPA 44cl
A fruity and refreshing craft IPA, packed with blood orange juice and orange zest for genuinely fruit aromas. Brewed exclusively for Santa Maria Pizzeria by Bianca Road Brew Co.

COFFEES

Also available as decaf

ESPRESSO

DOUBLE ESPRESSO

MACCHIATO

DOUBLE MACCHIATO

LATTE

CAPPUCCINO

FLAT WHITE

AMERICANO

DESSERTS

AWARD WINNING JUDE ICE CREAM
FLAVOURS: VANILLA / CHOCOLATE / STRAWBERRY / ROSE
SALTED CARAMEL / MINT & CHOCOLATE

AFFOGATO AL CAFFE' **GLUTEN FREE**
A scoop of vanilla gelato from Madagascar drowned in a shot of espresso

TIRAMISÙ
Delicate Savoiardi biscuits dipped in Espresso Coffee and Maraschino, layered with fresh Mascarpone Cream

TORTINO AL CIOCCOLATO E SALTED CARAMEL
Chocolate soufflé with a molten salted caramel core. Served with a scoop of vanilla gelato from Madagascar

CREMOSO AL PISTACCHIO
Soft hazelnut biscuit base with ricotta cheese cream and pistachios cream on the top, filled with pistachios core, decorated with white chocolate curls and crushed pistachios.

PAN DI STELLE
A Mascarpone and Nutella Chocolate Mousse topped with Classic Pan di Stelle Italian Biscuit

SEMIFREDDO ALLA NOCCIOLA **GLUTEN FREE**
Soft hazelnut cream cake topped with crunchy crushed hazelnut

CROSTATA DI BACCHE **VEGAN**
Traditional Italian tart with Elderberries and Raspberry jam, like Nonna used to make.

VEGAN MENU

BITES, STARTERS AND SIDES

CRUST DIPPERS GLUTEN FREE

MUSHROOMS AND TRUFFLE CREAM / HUMMUS

PANE G' OLIO

Our own Bread with EVO Oil and Balsamic Vinegar

MIXED MARINATED OLIVES GLUTEN FREE

Marinated in EVO Oil, Lemon Juice, Thyme, Parsley and Garlic

GARLIC FOCACCIA GLUTEN FREE AVAILABLE +£3.00

Flat Oven-baked Pizza Dough Bread with Oregano and EVO Oil, available as following:

- CLASSIC
- ONION & BLACK OLIVES
- MOZZARELLA - with Vegan Mozzarella

BRUSCHETTA CLASSIC

Grilled thick slices of our own Bread, topped with:

Fresh chopped Vine Tomatoes, Garlic, Oregano, EVO Oil and Basil

SALAD

MEDITERRANEAN SALAD GLUTEN FREE

Wild Rocket, Black Olives, Artichokes, Cucumbers, Red Onions and chopped Vine Tomatoes, with Lemon dressing. (served as main course)

SPINACH AND BEETROOT SALAD GLUTEN FREE

Wild Baby Spinach, Caramelised Onions, Beetroots, and Hummus with EVO Oil and Balsamic Vinegar. (served as main course)

PIZZA

All our Pizza are topped with EVO Oil and fresh Basil leaves.

GLUTEN FREE DOUGH* AVAILABLE FOR £3.00 EXTRA

+ PIZZA EXTRAS +

FRIARIELLI

CARAMELISED ONIONS • HUMMUS • TRUFFLE OIL
VEGAN MOZZARELLA • WILD ROCKET • MUSHROOMS
ARTICHOKES • COURGETTES • BABY SPINACH •
MUSHROOMS & TRUFFLE CREAM • CHERRY TOMATOES
AUBERGINES • MIXED PEPPERS • BEETROOTS

BLACK OLIVES* • GARLIC • CAPERS
TOMATO SAUCE • FRESH CHILLI • RED ONIONS

*WATCH OUT FOR THE OCCASIONAL OLIVE STONE

SANTA MARIA

Tomato Sauce, Garlic and Oregano (No Mozzarella)

VEGAN SANTA MARGHERITA

Tomato Sauce and Vegan Mozzarella

VEGAN SAN FILIPPO

Tomato Sauce, Vegan Mozzarella, Peppers, Courgettes and Aubergines

SANT'ALBA

Mushrooms and Truffle cream base, Vegan Mozzarella, Fresh Chilli, Artichokes and Black Olives.
No Tomato Sauce

SAN POPEYE

Vegan Mozzarella, Caramelised Onions, Baby Spinach and Beetroots. No Tomato Sauce

SANT'ANTONIO

Tomato Sauce, Vegan Mozzarella, Mushrooms, Artichokes and Black Olives

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SOFT DRINKS

WATER (STILL/SPARKLING) 500ml

COCA COLA (CLASSIC/ZERO) 330ml

SANTA MARIA LIMONATA 275ml

SANTA MARIA ARANCIATA 275ml

SANTA MARIA ARANCIATA ROSSA 275ml

SANTA MARIA CHINOTTO 275ml

JUICE (APPLE/ORANGE) 200ml

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Wines

175ml / Bottle

TEMPRANILLO RED - SANCHO GARCES

Soft tannins, fresh fruit flavours, very well- balanced and easy-drinking

TEMPRANILLO WHITE - SANCHO GARCES

It's a combination of Viura & Tempranillo blanco grapes, sweetish and fresh, with notes of pears and citrus

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BEERS

MORETTI DRAFT 2/3 pint

PERONI 33cl

ESTRELLA GLUTEN FREE 33cl

MORETTI 0% ALCOHOL 33cl

BIRRA SANTA MARIA IPA 44cl

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DIGESTIVES MIXERS

LIMONCELLO • GRAPPA • VODKA • GIN
AMARO DEL CAPO • AMARO MONTENEGRO
JACK DANIELS • AMARETTO

40ml.....

Cocktails

APEROL SPRITZ

Aperol, Prosecco, Soda

CAMPARI SPRITZ

Campari, Prosecco, Soda

MIMOSA

Prosecco, Orange Juice

GIN TONIC

Gin, Tonic water

NEGRONI

Gin, Martini Rosso, Campari

GODFATHER

Jack Daniels, Amaretto

COFFEES

Also available as decaf

(Milk replaced with a dairy free version)

ESPRESSO

DOUBLE ESPRESSO

MACCHIATO

DOUBLE MACCHIATO

LATTE

CAPPUCCINO

FLAT WHITE

AMERICANO

DESSERTS

AWARD WINNING JUDE ICE CREAM

FLAVOURS:

VANILLA / CHOCOLATE / STRAWBERRY / MINT & CHOCOLATE

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