



## APERITIVO

<b>APEROL SPRITZ</b>	7.20
Classic Aperol mixed with prosecco	
<b>CAMPARI SODA</b> 100ml 10%	5.50
Bitter and refreshing, the perfect pre-pizza drink served with salted crisps	
<b>NEGRONI</b>	7.20
Rosso vermouth, Campari, gin	
<b>BLOOD ORANGECELLO MIMOSA</b>	7.20
Rudy's blood orangecello, orange juice, prosecco	
<b>HUGO SPRITZ</b>	7.20
Elderflower, Tanqueray gin, prosecco	
<b>MALFY GIN &amp; TONIC</b>	7.20
Malfy gin & San Pellegrino tonica. Choose from grapefruit, limone or blood orange	
<b>SOSPIRI</b>	7.20
Malfy blood orange, elderflower, peach, prosecco, fresh strawberry	
<b>ESPRESSO MARTINI</b>	7.20
Kimbo espresso, Kahlua, vodka	
<b>AMARETTO SOUR</b>	7.20
Lazzaroni, limoncello, lemon, fresh basil	
<b>RUDY'S BLOOD ORANGECELLO</b> 50ml 26%	3.90
Our very own blood orangecello	
<b>CRODINO</b>	3.50
Non-alcoholic blonde aperitivo	

## KIMBO COFFEE

<b>SINGLE</b> <small>3KCAL</small> <b>OR DOUBLE</b> <small>6KCAL</small> <b>SHOT ESPRESSO</b>	2.00/2.50
<b>AMERICANO</b> <small>6KCAL</small>	2.50
<b>MACCHIATO</b> <small>10KCAL</small>	2.70
<b>LATTE</b> <small>102KCAL</small> / <b>CAPPUCINO</b> <small>97KCAL</small> / <b>FLAT WHITE</b> <small>56KCAL</small>	3.00

Coffee served as a double shot unless requested otherwise

## Follow us on insta

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**@wearerudyspizza**

Adults need 2000kcal per day

**SERVICE CHARGE:** 100% of all tips go directly to our team.

A discretionary 10% service charge is added to parties of six or more

## WHITE WINE

<b>SOAVE, FOLONARI</b>	175ML	4.90
(Veneto, Italy) 12% abv		BOTTLE 19.90
Soft and fruity. Flavours of pear and lemon, delicious with a Margherita		
<b>SAUVIGNON BLANC, IL CAGGIO</b>	175ML	5.60
(Venezie, Italy) 12%		BOTTLE 21.50
Crisp and fragrant with citrus fruit and a refreshing finish		
<b>GAVI, ALASIA</b>	175ML	6.50
(Piemonte, Italy) 13%		BOTTLE 23.50
Clean and crisp elegant classic with plenty of fruit and a hint of vanilla. True Italian style		

## RED WINE

<b>MONTEPULCIANO, VERSARE</b>	175ML	4.90
(Abruzzo, Italy) 12%		BOTTLE 19.90
Easy drinking with soft berry flavours. Actually made for pizza		
<b>SANGIOVESE, LUIGI LEONARDO</b>	175ML	5.60
(Emilia Romagna) 13%		BOTTLE 21.50
Smooth red wine from northern Italy. Warm and mellow with lots of fruit		
<b>PRIMITIVO, AMANTI</b>	175ML	6.50
(Puglia, Italy) 13%		BOTTLE 23.50
Superb example of primitivo with jammy flavours of blackberry and plum. Velvety smooth and delicious		

## ROSÉ WINE

<b>PINOT GRIGIO BLUSH, VILLA DEL LAGO</b>	175ML	5.90
(Lombardia, Italy) 12%		BOTTLE 20.90
Lovely pale rose. Notes of fresh strawberry with raspberries on the finish		

125ml wine measures are available on request

## PROSECCO

<b>PROSECCO, SANTA ELENi</b>	125ML	6.10
(Veneto, Italy) 11%		BOTTLE 26.00
Crisp and fruity with fresh green apple flavours		
<b>PROSECCO ROSÉ, CA BELLI</b>	125ML	6.10
(Veneto, Italy) 11%		BOTTLE 26.00
Light and clean on the palate. Flavours of soft red fruit balanced with a fresh finish		

## BEER

<b>MENABREA</b>	330ML	4.85
(Biella, Italian Alps) 4.8%		
citrus, floral and fruity		
<b>PORETTI DRAUGHT</b>	SCHOONER	3.80
(Varese, Italy) 4.8%		PINT 5.60
Citrusy lager with a hoppy lingering finish		
<b>RUDY'S PALE DRAUGHT</b>	SCHOONER	3.90
(Manchester, UK) 4%		PINT 5.70
Light, refreshing, fruity pale ale made with In collaboration with Runaway Brewery		
<b>ANGIOLETTI SECCO CIDER</b>	500ML	5.90
(Trentino, Italy) 5%		
Made using 'charmat-method', the same method as prosecco, for a delicious sparkling cider		
<b>PERONI, ALCOHOL FREE</b>	330ML	4.00
(Vigevano, Italy) 0.0%		
Hoppy, floral flavour. Clean and crisp		

## ROTATING BEER, APERITIVO & WINE SPECIALS

See board for details

## SOFT DRINKS ALL 3.00

**SAN PELLEGRINO** Lemon / blood orange / chinotto  
**ORANGE JUICE**  
**APPLE JUICE**  
**SAN PELLEGRINO SPARKLING WATER**  
**ACQUA PANNA STILL WATER**  
**PEPSI / DIET PEPSI**



STARTERS & SHARERS

<b>GARLIC BREAD</b>	
Mozzarella and garlic butter (v) 961kcal	7.90
Tomato and garlic 988kcal	5.90

<b>BURRATA</b> 534kcal	7.25
Whole burrata, vine tomatoes, wild rocket and our house baked bread	

<b>CAMPANA</b> 1043kcal, serves two	10.50
Bufala mozzarella, prosciutto crudo (cured ham), finocchiona salame, salame picante and wild boar Salame, wild rocket, oven-dried tomato and house bread	

<b>VEGGIE CAMPANA</b> ** (v) 1133kcal, serves two	10.50
Vegetarian bufala, roasted peppers and artichokes, toasted almonds, mixed olives, wild rocket, oven-dried tomato and house bread	

<b>CAESAR SALAD</b> 275kcal	3.90
Baby gem lettuce, Caesar dressing, rosemary and garlic croutons, parmesan shavings, chives	

<b>ROCKET &amp; PARMESAN</b> *** 153kcal	3.90
Rocket, oven-dried tomato, red onion, parmesan shavings and balsamic honey vinaigrette	

<b>CAPRESE SALAD</b> 192kcal	3.90
Beef tomatoes, cherry tomatoes, bufala mozzarella, fresh basil, e.v olive oil and balsamic glaze	

<b>NOCELLARA OLIVES</b> 304kcal	3.50
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<b>MIXED OLIVES</b> 172kcal	3.50
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<b>BOWL OF SALTED CRISPS</b> 201kcal	1.20
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DIPS

<b>GARLIC AIOLI</b> (v) 393kcal	1.85
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<b>‘NDUJA AIOLI</b> 383kcal	1.85
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<b>CHILLI HONEY</b> (v) 250kcal	1.85
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Adults need 2000kcal per day.  
Please ask your server for the most up to date allergen information

PIZZA

<b>MARINARA</b> (ve) 787kcal	5.90
San Marzano tomato, garlic, oregano, basil, e.v olive oil	

<b>MARGHERITA</b> *** 963kcal	8.35
San Marzano tomato, fior di latte mozzarella, basil, parmesan, e.v olive oil	
<b>Bufala mozzarella switch +2.50</b>	
<b>Add parmesan (The Lorenzo) +1</b>	

<b>PORTOBELLO</b> *** 990kcal	9.90
San Marzano tomato, fior di latte, portobello mushroom, basil, oregano, sea salt, parmesan, garlic oil	
<b>Great as a white pizza*</b>	

<b>TARANTINA</b> ** 1064kcal	10.25
San Marzano tomato, fior di latte, anchovies, capers, kalamata olives, oregano, parmesan, basil, e.v olive oil	

<b>SALAME</b> 1190kcal	10.25
San Marzano tomato, fior di latte, parmesan, salame Napoli, basil, e.v olive oil	

<b>MERIDIO</b> * (ve) 1074kcal	10.25
White pizza. Vegan mozzarella topped with butternut squash, red onion, sundried tomato, green chilli, oregano, chilli flakes	

<b>PARMIGIANA</b> *** 1383kcal	10.25
San Marzano tomato, fior di latte, roasted aubergine, pecorino, basil, e.v olive oil	

<b>CALABRESE</b> 1170kcal	10.25
San Marzano tomato, fior di latte, basil, e.v. olive oil, parmesan, spicy ‘nduja sausage <b>(Soft calabrian sausage that melts into the pizza – beware, it’s hot!)</b>	

<b>TONNO</b> 1229kcal	10.75
San Marzano tomato, fior di latte, parmesan, tuna, fresh chilli, red onions, roquito peppers oregano, basil, e.v olive oil	

<b>PORCHETTA</b> * 1022kcal	10.90
White pizza. Fior di latte, roast porchetta, sage roasted potatoes, smoked mozzarella, caramelised white onions, cracked black pepper, rosemary oil	

<b>CINGHIALE</b> 1169kcal	10.90
San Marzano tomato, fior di latte, wild boar salame, ‘nduja, roquito peppers, parmesan, fresh chilli, basil, e.v olive oil	

<b>CAPRICCIOSA</b> ** 1159kcal	10.90
San Marzano tomato, fior di latte, parmesan, prosciutto, cotto, kalamata olives, portobello mushrooms, artichoke hearts, basil & e.v olive oil	

<b>ROMAGNOLA</b> 1015kcal	10.90
San Marzano tomato, fior di latte, parmesan, Emilia Romagna aged prosciutto, rocket, parmesan shavings, e.v olive oil	

<b>CARNI</b> 1237kcal	11.25
San Marzano tomato, fior di latte, parmesan, salame finocchiona, salame picante, wild boar salame, basil, e.v olive oil <b>(add fresh chilli on us)</b>	

ADDITIONAL TOPPINGS

PLEASE ASK YOUR SERVER FOR INDIVIDUAL TOPPING KCALS

<b>VEGGIES</b>	1.00 EACH
Roasted aubergine, roasted pepper, sundried tomato, mushroom, olives, artichoke hearts, cherry tomato, red onion, rocket, capers, roquito peppers, butternut squash, roasted potatoes	

<b>MEATS</b>	2.00 EACH
Wild boar salame, salame picante, n’duja, porchetta, cotto	

<b>CHEESE</b>	
Smoked mozzarella or vegan cheese	2.50
Switch to bufala mozzarella	2.50

<b>ADD A WHOLE BURRATA</b> 265kcal	3.50
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<b>TRUFFLE OIL</b> 82kcal	0.50
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<b>GARLIC OIL</b> 76kcal	0.50
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ABOUT OUR DOUGH

We make our dough on site every day with just four ingredients: flour, water, salt and yeast. The dough is double fermented for a minimum of 20 hours at room temperature which makes it soft light and easy to digest.

All our pizzas are roughly 14” and cooked for just 60 seconds, keeping them light and floppy. The crust will have small leoparding spots from the caramelisation of the sugars in the pizza dough as it is cooked.

Eat it with a knife and fork, or cut, fold and use your hands!

\*White pizzas come with no tomato base

\*\*Our olives may contain stones

\*\*\*Our parmesan and pecorino are not vegetarian. Please let us know if you would like any ingredients removed

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