



Rudy's
PIZZA NAPOLETANA

APERITIVO

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

KIMBO COFFEE

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

Coffee served as a double shot unless requested otherwise

Follow us on insta

For all the latest rudy's news
@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

SOAVE, FOLONARI	175ML	4.90
(Veneto, Italy) 12% abv	BOTTLE	19.90
Soft and fruity. Flavours of pear and lemon, delicious with a Margherita		
SAUVIGNON BLANC, IL CAGGIO	175ML	5.60
(Venezie, Italy) 12%	BOTTLE	21.50
Crisp and fragrant with citrus fruit and a refreshing finish		
GAVI, ALASIA	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

MONTEPULCIANO, VERSARE	175ML	4.90
(Abruzzo, Italy) 12%	BOTTLE	19.90
Easy drinking with soft berry flavours.		
Actually made for pizza		
SANGIOVESE, LUIGI LEONARDO	175ML	5.60
(Emilia Romagna) 13%	BOTTLE	21.50
Smooth red wine from northern Italy. Warm and mellow with lots of fruit		
PRIMITIVO, AMANTI	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

PINOT GRIGIO BLUSH, VILLA DEL LAGO	175ML	5.90
(Lombardia, Italy) 12%	BOTTLE	20.90

125ml wine measures are available on request

PROSECCO

PROSECCO, SANTA ELENI	125ML	6.10
(Veneto, Italy) 11%	BOTTLE	26.00
Crisp and fruity with fresh green apple flavours		
PROSECCO ROSÉ, CA BELLI	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

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

GARLIC BREAD

Mozzarella and garlic butter (v) 961kcal 7.90

Tomato and garlic 988kcal 5.90

BURRATA 534kcal 7.25

Whole burrata, vine tomatoes, wild rocket and our house baked bread

CAMPANA 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

VEGGIE CAMPANA** (v) 1133kcal, serves two 10.50

Vegetarian bufala, roasted peppers and artichokes, toasted almonds, mixed olives, wild rocket, oven-dried tomato and house bread

CAESAR SALAD 275kcal 3.90

Baby gem lettuce, Caesar dressing, rosemary and garlic croutons, parmesan shavings, chives

ROCKET & PARMESAN*** 153kcal 3.90

Rocket, oven-dried tomato, red onion, parmesan shavings and balsamic honey vinaigrette

CAPRESE SALAD 192kcal 3.90

Beef tomatoes, cherry tomatoes, bufala mozzarella, fresh basil, e.v olive oil and balsamic glaze

NOCELLARA OLIVES 304kcal 3.50

MIXED OLIVES 172kcal 3.50

BOWL OF SALTED CRISPS 201kcal 1.20

DIPS

GARLIC AIOLI (v) 393kcal 1.85

'NDUJA AIOLI 383kcal 1.85

CHILLI HONEY (v) 250kcal 1.85

Adults need 2000kcals per day.
Please ask your server for the
most up to date allergen information

PIZZA

MARINARA (ve) 787kcal 5.90

San Marzano tomato, garlic, oregano, basil, e.v olive oil

MARGHERITA*** 963kcal 8.35

San Marzano tomato, fior di latte mozzarella, basil, parmesan, e.v olive oil

Bufala mozzarella switch +2.50 Add parmesan (The Lorenzo) +1

PORTOBELLO*** 990kcal 9.90

San Marzano tomato, fior di latte, portobello mushroom, basil, oregano, sea salt, parmesan, garlic oil

Great as a white pizza*

TARANTINA** 1064kcal 10.25

San Marzano tomato, fior di latte, anchovies, capers, kalamata olives, oregano, parmesan, basil, e.v olive oil

SALAME 1190kcal 10.25

San Marzano tomato, fior di latte, parmesan, salame Napoli, basil, e.v olive oil

MERIDIO* (ve) 1074kcal 10.25

White pizza. Vegan mozzarella topped with butternut squash, red onion, sundried tomato, green chilli, oregano, chilli flakes

PARMIGIANA*** 1383kcal 10.25

San Marzano tomato, fior di latte, roasted aubergine, pecorino, basil, e.v olive oil

CALABRESE 1170kcal 10.25

San Marzano tomato, fior di latte, basil, e.v. olive oil, parmesan, spicy 'nduja sausage
(Soft calabrian sausage that melts into the pizza - beware, it's hot!)

TONNO 1229kcal 10.75

San Marzano tomato, fior di latte, parmesan, tuna, fresh chilli, red onions, roquito peppers, oregano, basil, e.v olive oil

PORCHETTA* 1022kcal 10.90

White pizza. Fior di latte, roast porchetta, sage roasted potatoes, smoked mozzarella, caramelised white onions, cracked black pepper, rosemary oil

CINGHIALE 1169kcal 10.90

San Marzano tomato, fior di latte, wild boar salame, 'nduja, roquito peppers, parmesan, fresh chilli, basil, e.v olive oil

CAPRICCIOSA** 1159kcal 10.90

San Marzano tomato, fior di latte, parmesan, prosciutto, cotto, kalamata olives, portobello mushrooms, artichoke hearts, basil & e.v olive oil

ROMAGNOLA 1015kcal 10.90

San Marzano tomato, fior di latte, parmesan, Emilia Romagna aged prosciutto, rocket, parmesan shavings, e.v olive oil

CARNI 1237kcal 11.25

San Marzano tomato, fior di latte, parmesan, salame finocchiona, salame picante, wild boar salame, basil, e.v olive oil (add fresh chilli on us)

ADDITIONAL TOPPINGS

PLEASE ASK YOUR SERVER FOR INDIVIDUAL TOPPING KCALS

VEGGIES

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

MEATS

2.00 EACH
Wild boar salame, salame picante, n'duja, porchetta, cotto

CHEESE

Smoked mozzarella or vegan cheese 2.50
Switch to bufala mozzarella 2.50

ADD A WHOLE BURRATA

265kcal 3.50

TRUFFLE OIL

82kcal 0.50

GARLIC OIL

76kcal 0.50

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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