

## For the Table

**OLIVES** <sup>v</sup> 4.5  
Marinated Italian olives

**GARLIC BREAD** <sup>v</sup> 8  
add mozzarella 2.50

**ARANCINI AL TARTUFO** <sup>v</sup> 8  
Truffle dipper

**MOZZARELLINE** <sup>v</sup> 8  
Crispy mozzarella, tomato dipper

**ZUCCHINE FRITTE** <sup>v</sup> 9  
Nduja dipper

## Starters

**BRUSCHETTA CON BUFALA** <sup>v</sup> 13  
Whole buffalo mozzarella, cherry tomato, garlic, basil

**POLPETTE** 10  
Beef meatballs, tomato ragu, parmesan

**CALAMARI** <sup>v</sup> 13  
Fried squid, fresh lemon, garlic dipper

**PARMIGIANA** <sup>v</sup> 10  
Oven baked aubergines, tomato, parmesan, mozzarella, basil

**FOCACCIA CRUDO & BURRATA** 19  
Whole burrata, cherry tomatoes, Parma ham (Ideal for sharing)

**FOCACCIA PESTO & BURRATA** <sup>v</sup> 19  
Whole burrata, artichokes, olives, cherry tomatoes, pesto (Ideal for sharing)

**ROCKET SALAD** <sup>v</sup> 8  
Balsamic glaze, cherry tomatoes, parmesan shavings

## Pasta

**SPAGHETTI CARBONARA** 16  
Guanciale, egg, pecorino

**METRO PENNE** 16  
Cherry tomatoes, aubergines parmigiana, beef meatballs, mozzarella

**SPAGHETTI AI POMODORINI** <sup>v</sup> 15  
Cherry tomato, garlic, fresh basil

**SCIALATIELLI PESCIOSA** 22  
Fresh pasta, garlic, squids, king prawns, clams, mussels, cherry tomato

**TAGLIATELLE AI FUNGHI** <sup>v</sup> 17  
Fresh pasta, garlic, wild mushrooms, parmesan, butter sauce

**SPAGHETTI ALLA BOLOGNESE** 16  
Mince beef, tomato, parmesan

**RIGATONI ALLA GENOVESE** 18  
Beef, onions, pecorino

**GNOCCHI ALLA SORRENTINA** <sup>v</sup> 16  
Fresh gnocchi, tomato, buffalo mozzarella, parmesan, basil

## Pizza

**MARGHERITA** <sup>v</sup> 13  
Tomato, mozzarella, basil, parmesan, EVO oil

**DIAVOLA** 15  
Tomato, mozzarella, spicy spianata Calabrese

**PROSCIUTTO & FUNGHI** 15  
Tomato, mozzarella, ham, mushrooms

**CALZONE** 15  
Tomato, mozzarella, ricotta, salame Napoli, pepper, basil

**NAPOLI** 16  
Tomato, mozzarella, anchovy, olives, capers, oregano

**VEGETARIANA** <sup>v</sup> 15  
Cherry tomatoes, mozzarella, olives, sweet peppers, aubergines parmigiana

**SALSICCIA & FRIARIELLI** 16  
Mozzarella, sausages, wild broccoli

**CAPRICCIOSA** 17  
Tomato, mozzarella, ham, olives, artichokes, mushrooms

**RUCOLA & PARMA** 18  
Mozzarella, cherry tomatoes, rocket, Parma ham, parmesan flakes

**PARMIGIANA & BURRATA** <sup>v</sup> 18  
Margherita with aubergine parmigiana and whole burrata

**PIZZA METRO PIZZA** 18  
Tomato Ragu, mozzarella, beef meatballs, aubergine parmigiana

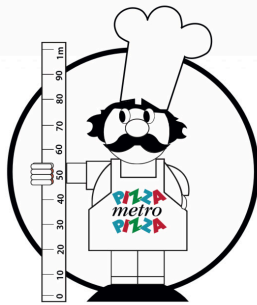
**BUFALINA** <sup>v</sup> 15  
Margarita with buffalo mozzarella

**NDUJA & BURRATA** 18  
Tomato, Mozzarella, Nduja, caramelised red onions, whole burrata

**DIEGO'S PEPPERONI** 20  
Tomato, mozzarella, sausage, nduja, peppadew, caramelized red onions, pepperoni, rocket, ricotta

**TATUFATA** <sup>v</sup> 20  
Mozzarella, truffle cream, rocket, parmesan flakes, whole burrata

**SPICY KISS** <sup>v</sup> 20  
Tomato, mozzarella, basil pesto, peppadew, rocket, whole burrata



## Beer

|                                 |           |             |
|---------------------------------|-----------|-------------|
| Moretti                         | Pint 7.50 | Half Pint 4 |
| Peroni Nastro Azzurro 0.0% 33ml |           | 5           |

## Cocktails

|                                        |    |
|----------------------------------------|----|
| Gin Tonic 50ml                         | 10 |
| Aperol Spritz                          | 10 |
| Hugo Spritz                            | 10 |
| Dirty Martini                          | 10 |
| Negroni                                | 10 |
| Negroni Sbagliato                      | 10 |
| Espresso Martini                       | 10 |
| Crodino Non Alcoholic Bitter Aperitivo | 10 |

## Soft Drinks

|                        |     |
|------------------------|-----|
| San Pellegrino - Panna | 3.5 |
| Limonata / Aranciata   | 3.5 |
| Coke / Coke Zero       | 3.5 |
| Apple / Orange Juice   | 3.5 |

## Sparkling

|                             |                |
|-----------------------------|----------------|
| Prosecco spumante extra dry | Bt 175ml 250ml |
|                             | 29 9 11        |

## White Wines

|                                         |                |
|-----------------------------------------|----------------|
| House White                             | Bt 175ml 250ml |
|                                         | 23 7 9         |
| Falanghina Sannio                       | 28 9 11        |
| Pinot Grigio Terre Del Noce Mezzacorona | 30 10 12       |
| Sauvignon Castel Firmian Mezzacorona    | 36 11 13       |
| Gavi Di Gavi La Contessa                | 45 13 16       |

## Rosé

|                                              |                |
|----------------------------------------------|----------------|
|                                              | Bt 175ml 250ml |
| Pinot Grigio Rose Terre del Noce Mezzacorona | 30 10 12       |

## Red Wines

|                                               |                |
|-----------------------------------------------|----------------|
|                                               | Bt 175ml 250ml |
| House Red                                     | 23 7 9         |
| Aglianico Sannio                              | 28 9 11        |
| Montepulciano Umani Ronchi                    | 35 10 12       |
| Chianti Classico Ponticello                   | 38 11 13       |
| Primitivo Appassito Masso Antico              | 40 12 15       |
| Valpolicella Ripasso Cantine di Ora           | 45 13 16       |
| Barbera D'alba Superiore lo Zoccolaio Sucule  | 47             |
| Rosso Di Montalcino Pian Delle Vigne Antinori | 75             |
| Barbaresco Prunotto                           | 80             |
| Amarone Riserva Masi Costasera                | 110            |
| Brunello di Montalcino Poggio Antico          | 130            |

### THE LONGEST PIZZA IN LONDON - SINCE 1993

At Pizza Metro Pizza we honour the best London pizzeria welcoming three generations of London families over the last 30 years.

Seeing our regular customers return with their extended families through the years is a great source of pride.

Our menu is inspired by traditional Neapolitan cuisine with some of Diego's signature pizzas.

Over 30 years we have strived to set the standard for Italian pizza in London.

Pizza Metro Pizza reflects the journey that authentic pizza has taken in London from traditional Neapolitan to contemporary style.

Our dough is made fresh daily and matured for a minimum of 72 hours with particular emphasis to the lightness and easy digestibility.

All of our dishes are crafted on-site using top quality ingredients including Italian tomatoes, mozzarella and meats.

Buon Appetito, Diego



020 7228 3812

pizzametropizza.com