

# MAYFAIR PIZZA CO

## FOR THE TABLE

**Nocellara Olives & Salted Almonds (v)** 4.5  
**Black Truffle & Mozzarella Arancini (v)** 5

**Pecorino & Prosciutto Croquettes** 6  
**Bolognese Bites** 5

## STARTERS

**Bruschetta (v)** 5.5  
tomato-basil-ex virgin olive oil

**Garlic Prawns** 8  
tiger prawns-chilli-samphire

**Beef Carpaccio** 8  
rocket-parmesan-balsamic vinegar

**Salt & Pepper Squid** 7  
chilli tartare sauce

## PIZZAS

**Quattro Formaggi (v)** 12  
gorgonzola-parmesan-fior di latte mozzarella  
scarmoza

**Vesuvius** 15 🌶️🌶️  
tomato-The Rib Man hot sauce-scotch bonnet chilli  
parmesan-n'duja sausage-chorizo-rocket-mozzarella

**Crudo e Rucola Pizza** 13  
tomato-prosciutto-rocket-mozzarella

**Don Giuseppe** 13  
bbq sauce-pulled pork-red onion  
mozzarella-parmesan-crackling

**Pepperoni** 14.5  
tomato-mozzarella-pepperoni

**Mayfair Pizza Co Truffle (v)** 15  
mozzarella-porcini mushroom  
black truffle-truffle oil

## MAIN COURSES

**Chicken Milanese** 14  
black truffle mayonnaise-cherry tomato salad

**Chicken Caesar Salad** 14  
gem lettuce-soft boiled egg-bacon-parmesan  
**With Lobster** 21

**Penne Arrabbiata (v)** 10  
tomato-sicillian chilli-basil

**Linguini Carbonara** 14  
garlic foccacia

**Rigatoni Al Funghi (v)** 12  
black truffle-porcini mushrooms

**Grilled Goat's Cheese Salad (v)** 13  
baby kale-super green pesto-walnuts

## SIDES

**Shoestring Fries** 4.5  
**Tomato & Red Onion Salad** 4.5

**Black Truffle & Parmesan Chips** 6  
**Rocket & Parmesan Salad** 5.5

## DESSERTS

**Salted Chocolate Oreo Tart** 6  
**Nutella Sweet Pizza** 7  
raspberries-vanilla ice cream

**Trio of Ice Cream & Sorbet** 5  
**Affogato** 6  
vanilla ice cream-espresso coffee

## Saturday Brunch Menu – Available 11am – 4.30pm

### STARTERS

**Mozzarella & Garlic Pizza Bread (v)**  
buffalo mozzarella-rosemary

**Quartirolo Lombardo Cheese (v)**  
shaved pear-truffle honey

**Eggs Royale**  
poached egg-smoked salmon  
breakfast muffin-hollandaise sauce

**Baked Beetroots (v)**  
burrata-pin enuts-watercress

**Eggs Florentine (v)**  
poached egg-spinach-breakfast muffin  
hollandaise sauce

**Eggs Benedict**  
poached egg-prosciutto-breakfast muffin  
hollandaise sauce

**Brunch Waffle**  
pancetta-napoli sausage-cherry tomatoes  
mozzarella

**Lamb Meatballs**  
tomato-oregano-taleggio cheese

### MAIN COURSES

**Margherita Pizza (v)**  
tomato-mozzarella-parmesan  
basil

**Buttermilk Fried Chicken Waffle**  
smashed avocado-chilli

**Porcini Gnocchi (v)**  
rocket-parmesan

**Diavola Pizza** 🌶️  
tomato-mozzarella-n'duja sausage-fresh chilli

**Brunch Pizza**  
tomato-mozzarella-pancetta-n'duja  
porcini mushroom-free range egg

**Caprina Pizza (v)**  
tomato-goat's cheese-red peppers-rocket  
parmesan

**Napoli Sausages**  
rosemary potatoes-red wine sauce

**Pulled Pork Brioche Bun**  
bbq sauce-coleslaw-shoestring fries

**Fish & Chips**  
crushed peas-tartare sauce

### DESSERTS

**Strawberry Cheesecake**  
basil-ice cream

**Nutella & Marshmallow Calzone**

**Chocolate Ice Cream Sundae**

**Vanilla Waffle**  
chocolate sauce-popcorn

**Tiramisu**

**Banoffee Pie**

### BOTTOMLESS BRUNCH

2 Courses for £22

3 Courses for £26

Add bottomless bloody mary's-bellini's-sparkling wine & mimosas  
when you choose a minimum of 2 courses for an additional £15

Bottomless beverages available while you dine for a maximum of 1.5 hours from first order. Maximum of 16 covers

**APERITIFS** (125 ML)

Aperol Spritz 6

Bellini 7

Kir Royal 7

**DRAFT****LAGER**

Half Pint 3.5

Pint 5.5

**BOTTLE**

Peroni 330ml 4.5

Peroni Gran Reserva 330ml 5.5

**NON ALCOHOLIC****SOFT DRINKS**

Lemonade-Tonic-Ginger Ale-Soda 2.5

Coca-Cola-Diet Coca Cola 330ml 3.5

**JUICES**

Cranberry-Tomato-Pineapple 3

Freshly Squeezed:

Orange-Apple-Carrot 4.5

**BOTTLE OF MINERAL WATER**

330ml 2.5

750ml 4.5

**NESPRESSO COFFEE**

Espresso 3.5

Americano 3.5

Double Espresso 4.5

Cappuccino 4.5

Latte 4.5

Macchiato 4.5

**TEAS**

Peppermint-Camomile-Fresh Mint-Green Tea

Earl Grey-English Breakfast-Lotus Flower 4

MPC Hot Chocolate 4.5

GLASS  
175MLCARAFE  
500MLBOTTLE  
750ML

MAGNUM

**HOUSE WINES**

White-Red

6

16

22

**WHITE WINES**

Trebbiano

Pieno Sud-Sicily '15

Verdicchio dei Castelli di Jesi Classico

Pinot Grigo

Ca'Lunghetta-Venetto '15

Chardonnay Terre del Noce

Dolomiti '15

Fiano

Sauvignon Blanc

Castel Firman-Trentino '15

Masseria Surani' Arthemis-Puglia '15

Gavi di Gavi

La Contessa-Piedmont '14

Cervaro

Castello della Sala-Umbria '14

**RED WINES**

Nero d'Avola Frappato

Pieno Sud-Sicily '15

Cabernet Sauvignon

Cielo-Veneto '15

Primitivo

Visconti della Rocca Puglia '15

Barbera Vistamonti

Ricossa-Piemonte '14

Montepulciano

D'Abruzzo-Itynera '15

Valpolicella Classivo Superiore 'Rafael'

Tommasi-Veneto '14

Barolo

Pio Cesare-Piedmont '12

Tignanello

Antinori-Tuscany '13

**ROSE WINE**

Pinot Grigio

Mannara-Veneto '15

Côtes de Provence

St Roch les Vignes-France '14

7.5

20

29

8.5

24

35

**SPARKLING & CHAMPAGNE**

GLASS CARAFE BOTTLE MAGNUM

House Sparkling

7

22

35

65

Sergio Rosato-Brut NV

45

Pommery-Brut NV

70

Veuve Clicquot-Brut NV

70

135

Krug-Brut NV

140

**COCKTAILS**

Bloody Mary 7

Mimosa 7

Staibano Collins 7

Staibano Lemon Liqueur-Gin-Lemon Juice-Soda Water

Fresh Mint

Lipari 7

Port-Peach Liqueur-Prosecco-Orange

Sangria 7

Margarita 7

Mojito 7

Classic-Strawberry-Raspberry

**SPIRITS & LIQUEURS**

Amaretto-Nocello-Mirfilli-Fragoli-Staibano

250ml 4

50ml 5

House Gin-Vodka-Whisky-Rum-Tequila

250ml 5

500ml 7

**AFTER DINNER**

Espresso Martini 7

Irish Coffee 7

**DESSERT WINES**

Moscato-Veneto '14

75ml 7.5

375ml 35

Recioto della Valpolicella-Veneto '12

375ml 45

Vonto Santo-Antinori Tuscany '11

500ml 65

Don a chef's hat & get your  
hands doughy at our**PIZZA MAKING CLASS**

Please ask our server for more information