NEAPOLTAN PIZZA



Made with only the best Italian OO-grade Caputo flour then slow-proved for 20 hours, our dough is hand-stretched, topped with the finest ingredients, and cooked to perfection.

FRESHLY MADE

Just like our favourite foodie spots in Naples, each dish is served as soon as it's ready, ensuring it's super fresh. This means that some dishes may arrive at different times so just tuck in as soon as you can, and enjoy.

VEGAN & GLUTEN-FREE

A full vegan-friendly menu is available, featuring all of our dishes suitable for vegetarians, but cooked with our vegan mozzarella.

All of our pizza bases are also available using gluten-free pizza flour at no extra cost.

ORDER ON THE APP

Get yourself set up on our Proove app where you can find our full menu at your fingertips, order and pay, then let us come to you. You'll even earn yourself some loyalty points, and points make pizzas!

Con Marrows D O D townstoon modifie
San Marzano D.O.P tomatoes, garlic,
oregano, basil, extra virgin olive oil.
MARGHERITA 9.3
San Marzano D.O.P tomatoes, mozzarella, Parmigiano
Reggiano, fresh basil, extra virgin olive oil.
BUFALA MARGHERITA 10.3
San Marzano D.O.P tomatoes, Bufala mozzarella,
Parmigiano Reggiano, fresh basil, extra virgin olive oil.
PESTO ROYALE 13.4
Homemade pesto base, mozzarella, fresh chillies,
red onions, jackfruit, portobello mushrooms
roasted in truffle oil, extra virgin olive oil.
AMERICANA 11.6
San Marzano D.O.P tomatoes, mozzarella,
pepperoni, and roasted peppers.
NEPTUNA 10.5
San Marzano D.O.P tomatoes, anchovies,
capers, oregano, olives, fresh basil.
FUNGHI 10.9
San Marzano D.O.P tomatoes, mozzarella,
portobello mushrooms roasted in truffle oil,
extra virgin olive oil.

San Marzano D.O.P tomatoes, mozzarella, pepperoni, nduja, fennel salami, ham, chillies.	14.9
MELANZANE San Marzano D.O.P tomatoes, mozzarella, fresh basil, fried aubergine, basil infused olive oil.	10.5
San Marzano D.O.P tomatoes, mozzarella, nduja, fennel salami, and chillies.	13.9
SAN DANIELE San Marzano D.O.P tomatoes, mozzarella, Prosciutto di San Daniele, rocket, shavings of Parmigiano Reggiano, extra virgin olive oil.	13.6
VERDURE	10.7
SPINACI PICCANTI Homemade arrabbiata sauce, mozzarella, spinach, fresh leeks, white onion, roasted cauliflower.	11.9
THE ART BEET Homemade arrabbiata sauce, mozzarella, artichokes, fresh beetroot, basil infused olive oil.	10.9

G	San Marzano D.O.P t	omatoes	s, mozzarella, peppero roasted in truffle oil, c	ni,
II	San Marzano D.O.P t basil, oregano, cape virgin olive oil, strips	omatoes rs, jackfr	uit, extra	. 12.2
c	Mozzarella, fennel sa onions, Parmigiano I	alami, roa Reggiand	ast ham, nduja, roaste o, fresh basil. Served orzano D.O.P. tomatoes	d
c	Mozzarella, courgett peppers, red onion, rocket and San Marz	e ribbon olives. S	erved alongside	11.2
E	XTRA TOPPINGS			
	Fresh chillies	0.5	Olives	1.8
	Extra cheese	1.8	Bufala Mozzarella	2.3
	Artichoke	1.8	Jackfruit	2.3
	Aubergine	1.8	Ham	2.3
	Courgette	1.8	Pepperoni	2.3
	Mushroom	1.8	San Daniele	2.3

WHAT'S COOKIN'?



Allergy Information Please let the team know if you have any allergen or dietary requirements, including nuts. As our dishes are handmade in our busy kitchens, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants. Please note, not all dish ingredients are listed on the menu.

An optional 10% service charge will be applied to the bill. 100% of this goes to our team.

San Marzano D.O.P. tomatoes

The most famous plum tomato to come out of Italy, with "protected designation of origin status (D.O.P), the only choice for our Neapolitan base sauce

White pizz

MADINADA

A classic Italian style pizza which doesn't use a tomato base sauce.

Fior di Latte mozzarella

Delivered to our restaurants fresh twice a week, an Italian mozzarella made with cow's milk - the traditional choice on pizza.

Bufala mozzarella

A superior mozzarella made from the milk of Italian water buffalo.

Parmigiano Reggiano

"The King of Cheese", we only use the finest authentic Italian parmesan with D.O.P status.

Prosciutto di San Daniele

San Daniele is a unique prosciutto, the result of centuries of tradition that have made San Daniele a product of excellence.

Nduja [en-DOO-ya]

Onion

A spicy, spreadable sausage from southern Italy spiked with fiery Calabrian chillies.

1.8

Other toppings from 1.8

Jackfruit

A versatile vegetable, and one of the biggest food trends among vegetarians, vegans and even meat lovers. Technically a fruit, its consistency is similar to that of chicken or pork.

SMAL PLATES

Inspired by the streets of Naples, our small plates are perfect as a side to a pizza, or try ordering a few small plates and a couple of pizzas for your table.

OLIVES V	3.6
A Selection of Italian onves.	
BREAD BASKET 👽	1.9
A selection of our homemade bread,	
baked fresh daily in our pizza oven.	
DOUGH BITES W 3.9	/5.5
Bites of baked dough served with garlic	
or chilli dipping oil. Regular or large.	
GARLIC BREAD V	4.6
Garlic, extra virgin olive oil, fresh rosemary	
With mozzarella	5.8
• With balsamic and tomato ♥	5.1
ITALIAN FRIES V	3.9
Crispy fries, seasoned to perfection	
with oregano and salt.	
POLPETTE	7.9
Handcrafted pork and beef meatballs	
smothered in our arrabbiata sauce with	
shavings of Parmigiano Reggiano and served with homebaked ciabatta. Grazie Mamma x	

Our new recipe for this classic Sicilian street food. Served as one large ball of risotto, coated in panko breadcrumbs and delicately fried to perfection. • With meat • With vegetables V	. 5.5
Originating in Naples, this Italian street food is made simply from mashed potato and egg, covered in breadcrumbs and fried to perfection.	5.0
BRUSCHETTA Toasted homemade ciabatta, with bufala mozzarella and rocket, with your chosen toppings With tomato With roasted truffled mushroom	. 6.3
BURRATA Sublime, creamy mozzarella that oozes upon its bed of fresh tomatoes and rocket, drizzled with a balsamic glaze and served with homebaked ciabatta. • With Prosciutto di San Daniele	10.9
PARMIGIANA DI MELANZANE Baked aubergine with Fior di Latte mozzarella, Parmigiano Reggiano, San Marzano D.O.P tomatoes, and fresh basil.	. 7.9

SHARING

A selection of antipasto representing the regional tastes of Italy served with homemade ciabatta. Plated to share.

ANTIPASTI CARNI	15.9
Cured meats, cheeses, marinated	
vegetables, olives.	
ANTIPASTI VERDURE 🔮	13.9
Grilled and marinated vegetables, cheeses, olives.	

SALADS			
UCOLA			
Fresh rocket v	vith shavings	of Parmigi	ano

Reggiano, topped with extra virgin olive oil and balsamic vinegar.

1	ARDINO W	4.5/0.0
	Seasonal lettuce, cherry tomatoes,	
	cucumber, onion, peppers and olives	
	topped with our Proove dressing.	

Side / Main

4.2/6.3

Bufala mozzarella and fresh tomatoes topped with extra virgin olive oil and fresh basil.



PROOVE@HOME

Fridge it, cook it, eat it. Proove@Home offers all the convenience of a shop-bought pizza with the high-quality ingredients that we're famous for.

Not sure what to expect? Basically, you'll get a par-cooked pizza dough and a mix-and-match selection of any toppings from our menu, all boxed up in a convenient little parcel, ready to pop in the fridge and cook later. Gluten-free? Vegan? Don't sweat it -you're covered.

CLICK+COLLECT

Are you lucky enough to live close to one of our restaurants? Why not pop in and collect you food?

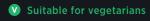
All you'll need to do is visit

prooveit.proove.co.uk

to build your pizzas, select the kitchen you'd like to collect from, and then come to pay us a visit. We'll cook up the pizza of your dreams, and you'll earn yourself some loyalty points - it's a win-win!

DELIVERY

Get Proove pizzas delivered fresh to your door. Simply place your order on Deliveroo and we'll get your fresh pizza to you!



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