NEAPOLTAN PIZZA



Made with only the best Italian 00-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.

Our whole menu is 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!

MARINARA San Marzano D.O.P tomatoes, garlic, oregano, basil, extra virgin olive oil	7.3
MARGHERITA San Marzano D.O.P tomatoes, mozzarella, fresh basil, extra virgin olive oil	8.5
BUFALA MARGHERITA San Marzano D.O.P tomatoes, Bufala mozzarella, fresh basil, extra virgin olive oil	9.6
PESTO ROYALE Homemade pesto base, mozzarella, fresh chillies, red onions, jackfruit, portobello mushrooms roasted in truffle oil, extra virgin olive oil	12.6
AMERICANA San Marzano D.O.P tomatoes, mozzarella, pepperoni, and roasted peppers	10.6
LA CONTADINA Green pea base sauce, mozzarella, sautéed cabbage, capers, breadcrumbs, crushed pistachios, extra virgin olive oil	9.8
NEPTUNA San Marzano D.O.P tomatoes, anchovies, capers, oregano, olives	9.9
FUNGHI San Marzano D.O.P tomatoes, mozzarella, roasted portobello mushrooms, truffle-infused extra virgin olive oil	9.9

San Marzano D.O.P tomatoes, mozzarella, pepperoni, nduja, fennel salami, ham, chillies	14.2
MELANZANE San Marzano D.O.P tomatoes, mozzarella, fresh basil, fried aubergine, basil infused olive oil	9.7
San Marzano D.O.P tomatoes, mozzarella, nduja, fennel salami, and chillies	12.8
SAN DANIELE San Marzano D.O.P tomatoes, mozzarella, Prosciutto di San Daniele, rocket, shavings of Parmigiano Reggiano, extra virgin olive oil	12.8
VERDURE San Marzano D.O.P tomatoes, mozzarella, courgette ribbons, roasted peppers, red onion, olives	9.9
A white pizza with mozzarella, cherry tomatoes, portobello mushrooms roasted in truffle oil, capers, fresh marinated kale	9.9
Homemade arrabbiata sauce, mozzarella, spinach, fresh leeks, white onion, roasted cauliflower	11.2
THE ART BEET Homemade arrabbiata sauce, mozzarella, artichokes, fresh beetroot, basil infused olive oil	10.7

CALZONE VER Mozzarella, cour peppers, red oni rocket and San N	gette ribbo on, olives. S	ns, roasted Served alongside	10.9
CALZONE VER	RDURE	• • • • • • • • • • • • • • • • • • • •	10.
Mozzarella, fenn	el salami, ro giano, fresh	past ham, roast onion, basil. Served alongside D.P. tomatoes	
San Marzano D.C).P tomatoe	s, olives, fresh basil, or n olive oil, strips of sea	egano,
A classic Neapol	itan white p	RIELLI	12.3
riairi, roasted po	rtobello mu	shrooms, olives	ni,

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.

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 pizza

A classic Italian style pizza which doesn't use a 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. Available on any pizza at no extra cost.

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 [n-DOO-ya]

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

Salsiccia

Artichoke

Aubergine

Courgette

Mushroom

Onion

An Italian sausage made from fresh pork with fennel, garlic, fresh chilli pepper, bits of sun-dried tomato.

1.6

1.6

1.6

1.6

Jackfruit

Pepperoni

San Daniele

Other toppings from 1.6

Ham

2.1

2.1

2.1

riarielli

A wild green leaf found in abundance around Naples, which pairs perfectly with chilli and smoked mozzarella.

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	3.1
A selection of Italian olives	
BREAD BASKET 👽	1.9
A selection of our homemade bread,	
baked fresh daily in our pizza oven	
DOUGH BITES 👽	3.5
Bites of baked dough served with	
garlic or chilli dipping oil	
GARLIC BREAD V*	4.3
Garlic, extra virgin olive oil, fresh rosemary	
 With mozzarella With balsamic and tomato V 	5.1 4.3
With passanic and tomato w	4.3
ITALIAN FRIES 🦞	3.9
Crispy fries, seasoned to perfection with oregano and salt	
VEGGIE FRITTE 🔮	4.2
Aubergine and courgette strips dipped in a	
tempura batter and fried to perfection	
POLPETTE	7.9
Handcrafted pork and beef meatballs smothered	
in our arrabbiata cauca Crazia Mamma v	

ARANCINI V	5.5
A very moreish Sicilian street food! Arancini are balls	
of risotto, coated with breadcrumbs and delicately fried.	
With meat	
• With vegetables 💟	
CROCCHETTE V	5.6
Originating in Naples, this Italian street food is	
made simply from mashed potato and egg, covered	
in bread crumbs and fried to perfection.	
BRUSCHETTA	5.7
Toasted home-made bread, with bufala mozzarella	
and rocket, with your chosen toppings	
With tomato	
With roasted truffled mushroom	
With fig and San Daniele + 1.50	
BEET, KALE + ORANGE	6.5
Beetroot combined with kale and oranges,	
drizzled with a honey lemon dressing, and	
finished with creamy bufala mozzarella	
PARMIGIANA DI MELANZANE	7.5
Baked aubergine with Fior di Latte	
mozzarella, Parmigiano Reggiano, San	
Marzano D.O.P tomatoes, and fresh basil	

ARANCINI V*

MARINATED MOZZARELLA The finest bufala mozzarella simply marinated, with: • Chilli oil, parsley, mint and salt • Garlic oil, thyme, oregano and lemon	7.
BURRATA	7.
Sublime creamy mozzarella that oozes	
upon it's bed of fresh tomatoes	
SALADS	Side / Ma
RUCOLA	. 4.2/6.
Fresh rocket with shavings of Parmigiano Reggiano, topped with extra virgin olive oil and balsamic vineg	ar
GIARDINO V	4.2/6.
Seasonal lettuce, cherry tomatoes, cucumber	
and olives, topped with our Proove dressing CAPRESE Bufala mozzarella and fresh tomatoes topped	6.5/8.

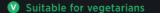
with extra virgin olive oil and fresh basil

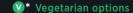
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PROOVE@HOME

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 mixand-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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