

NEAPOLITAN 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. 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!

MARINARA ✓

San Marzano D.O.P tomatoes, garlic, oregano, basil, extra virgin olive oil.

MARGHERITA

San Marzano D.O.P tomatoes, mozzarella, Parmigiano Reggiano, fresh basil, extra virgin olive oil.

BUFALA MARGHERITA

San Marzano D.O.P tomatoes, Bufala mozzarella, Parmigiano Reggiano, fresh basil, extra virgin olive oil.

PESTO ROYALE

Homemade pesto base, mozzarella, fresh chillies, red onions, jackfruit, portobello mushrooms roasted in truffle oil, extra virgin olive oil.

AMERICANA

San Marzano D.O.P tomatoes, mozzarella, pepperoni, and roasted peppers.

NEPTUNA

San Marzano D.O.P tomatoes, anchovies, capers, oregano, olives, fresh basil.

FUNGHI

San Marzano D.O.P tomatoes, mozzarella, portobello mushrooms roasted in truffle oil, extra virgin olive oil.

CARNI

San Marzano D.O.P tomatoes, mozzarella, pepperoni, nduja, fennel salami, ham, chillies.

MELANZANE

San Marzano D.O.P tomatoes, mozzarella, fresh basil, fried aubergine, basil infused olive oil.

DIAVOLA

San Marzano D.O.P tomatoes, mozzarella, nduja, fennel salami, and chillies.

SAN DANIELE

San Marzano D.O.P tomatoes, mozzarella, Prosciutto di San Daniele, rocket, shavings of Parmigiano Reggiano, extra virgin olive oil.

VERDURE

San Marzano D.O.P tomatoes, mozzarella, courgette ribbons, roasted peppers, red onion, olives.

SPINACI PICCANTI

Homemade arrabbiata sauce, mozzarella, spinach, fresh leeks, white onion, roasted cauliflower.

THE ART BEET

Homemade arrabbiata sauce, mozzarella, artichokes, fresh beetroot, basil infused olive oil.



QUATTRO STAGIONI

San Marzano D.O.P tomatoes, mozzarella, pepperoni, ham, portobello mushrooms roasted in truffle oil, olives.

IL PIRATA ✓

San Marzano D.O.P tomatoes, olives, fresh basil, oregano, capers, jackfruit, extra virgin olive oil, strips of seaweed.

CALZONE

Mozzarella, fennel salami, roast ham, nduja, roasted onions, Parmigiano Reggiano, fresh basil. Served alongside rocket and San Marzano D.O.P. tomatoes.

CALZONE VERDURE

Mozzarella, courgette ribbons, roasted peppers, red onion, olives. Served alongside rocket and San Marzano D.O.P. tomatoes.

EXTRA TOPPINGS

Fresh chillies	Olives
Extra cheese	Bufala Mozzarella
Artichoke	Jackfruit
Aubergine	Ham
Courgette	Pepperoni
Mushroom	San Daniele
Onion	

WHAT'S COOKIN'?

✓ Suitable for vegetarians

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

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]

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


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.


SMALL 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.


* Unavailable at Broomhill

OLIVES 
A selection of Italian olives.


BREAD BASKET 
A selection of our homemade bread, baked fresh daily in our pizza oven.


DOUGH BITES 
Bites of baked dough served with garlic or chilli dipping oil. Regular or large.


GARLIC BREAD 
Garlic, extra virgin olive oil, fresh rosemary
• **With mozzarella**
• **With balsamic and tomato** 

ITALIAN FRIES* 
Crispy fries, seasoned to perfection with oregano and salt.

POLPETTE*
Handcrafted pork and beef meatballs smothered in our arrabbiata sauce with shavings of Parmigiano Reggiano and served with homebaked ciabatta. Grazie Mamma x

ARANCINO* 
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** 

CROCCHETTE* 
Originating in Naples, this Italian street food is made simply from mashed potato and egg, covered in breadcrumbs and fried to perfection.

BRUSCHETTA
Toasted homemade ciabatta, with bufala mozzarella and rocket, with your chosen toppings
• **With tomato**
• **With roasted truffled mushroom**

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**

PARMIGIANA DI MELANZANE
Baked aubergine with Fior di Latte mozzarella, Parmigiano Reggiano, San Marzano D.O.P tomatoes, and fresh basil.

SHARING


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

ANTIPASTI CARNI
Cured meats, cheeses, marinated vegetables, olives.


ANTIPASTI VERDURE
Grilled and marinated vegetables, cheeses, olives.

SALADS

RUCOLA
Fresh rocket with shavings of Parmigiano Reggiano, topped with extra virgin olive oil and balsamic vinegar.

GIARDINO 
Seasonal lettuce, cherry tomatoes, cucumber, onion, peppers and olives topped with our Proove dressing.

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

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 **PROOVE**

CLICK+COLLECT

Are you lucky enough to live close to one of our restaurants? Why not pop in and collect your 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, CityGrab or GoGetters and we'll get your fresh pizza to you!

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