

# STARTERS & SHARERS

<b>OLIVES</b> <b>V</b> .....	<b>4</b>
A selection of Italian olives. <b>GF</b>	
<b>DOUGH BITES*</b> <b>V</b> .....	<b>4.5/6.5</b>
Bites of baked dough served with garlic or chilli dipping oil. Regular or large.	
<b>GARLIC BREAD*</b> <b>V</b> .....	<b>5.5</b>
Garlic, extra virgin olive oil & fresh rosemary.	
• With mozzarella	<b>6.8</b>
• With balsamic & tomato <b>V</b>	<b>6.2</b>
<b>ANTIPASTI CARNI*</b> .....	<b>13.1</b>
Burrata, Prosciutto di San Daniele, spianata piccante, rocket & cherry tomatoes. Served with our homemade walnut pesto, balsamic glaze & homemade ciabatta.	
<b>ANTIPASTI VERDURE*</b> .....	<b>12</b>
Burrata, roasted aubergine, roasted courgette & roasted peppers seasoned with garlic, parsley & black pepper. Served with our homemade walnut pesto, balsamic glaze & ciabatta.	
<b>BURRATA*</b> .....	<b>7</b>
A seductive pouch of mozzarella with a rich & creamy soft centre, drizzled with balsamic glaze & nestled on a bed of fresh tomato & rocket. Served with homebaked ciabatta.	
<b>ARANCINO</b> .....	<b>5.9</b>
A classic Sicilian street food served as one generously sized saffron risotto ball with Parmigiano Reggiano & fior di latte mozzarella, encased in a crispy Panko breadcrumb shell.	
• Filled with a slow cooked beef & pork ragu	
• Filled with walnut pesto & provola	

<b>BRUSCHETTA*</b> .....	<b>7</b>
Toasted homemade ciabatta with bufala mozzarella & rocket. Served with either;	
• Fresh chopped tomatoes combined with garlic, basil & olive oil	
• Roasted truffled mushrooms	
<b>PARMIGIANA DI MELANZANE</b> .....	<b>8.3</b>
Baked aubergine with fior di latte mozzarella, Parmigiana Reggiano, San Marzano D.O.P. tomatoes, & fresh basil.	
<b>ITALIAN FRIES</b> <b>V</b> .....	<b>4</b>
Crispy fries, seasoned to perfection with oregano & salt.	
<b>CROCCHÈ</b> <b>V</b> .....	<b>5.3</b>
Originating in Naples, this Italian street food has a crisp coating of breadcrumbs on the outside, & a centre oozing with the cheesy goodness of fior di latte mozzarella plus potato, peas, mint & basil. Expect a spectacular cheese pull!	
<b>SALADS</b>	
<b>RUCOLA</b> .....	<b>4.2</b>
Fresh rocket with shavings of Parmigiano Reggiano, finished with extra virgin olive oil & balsamic vinegar. <b>GF</b>	
<b>GIARDINO</b> <b>V</b> .....	<b>4.5</b>
Seasonal lettuce, cherry tomatoes, cucumber, onion, peppers, olives & finished with our Proove dressing. <b>GF</b>	
<b>CAPRESE</b> .....	<b>4.5</b>
Bufala mozzarella & fresh tomatoes topped with extra virgin olive oil & fresh basil. <b>GF</b>	

\*Can be made gluten free, ask your server **+1**

# NEAPOLITAN PIZZA

Our dough is made on-site daily using the finest 00-grade flour then long proved at a controlled temperature for a minimum of 24 hours. Once ready, it's given the 'Neapolitan Slap' (yes really - Google it), then topped with the finest ingredients & cooked to perfection in our Neapolitan ovens.

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

<b>MARINARA</b> <b>V</b> .....	<b>8.9</b>
San Marzano D.O.P. tomatoes, garlic, oregano, basil & extra virgin olive oil.	
<b>MARGHERITA</b> .....	<b>9.9</b>
San Marzano D.O.P. tomatoes, fior di latte mozzarella, Parmigiano Reggiano, fresh basil & extra virgin olive oil.	
<b>PESTO ROYALE</b> <b>V</b> .....	<b>14.7</b>
Homemade walnut pesto base, fior di latte mozzarella, fresh chillies, red onions, artichoke, portobello mushrooms roasted in truffle oil & extra virgin olive oil.	
<b>AMERICANA</b> .....	<b>13.6</b>
San Marzano D.O.P. tomatoes, fior di latte mozzarella, pepperoni & roasted peppers.	

<b>VESUVIO</b> .....	<b>13</b>
Arrabbiata sauce, provola, spianata piccante, nduja & fresh chilli.	
<b>FUNGHI</b> <b>V</b> .....	<b>12.3</b>
San Marzano D.O.P. tomatoes, fior di latte mozzarella, portobello mushrooms roasted in truffle oil & extra virgin olive oil.	
<b>ORTOLANA</b> <b>V</b> .....	<b>11.9</b>
San Marzano D.O.P. tomatoes, fior di latte mozzarella, roasted aubergine, roasted courgette & roasted peppers seasoned with garlic, parsley & black pepper.	
<b>NEPTUNA</b> .....	<b>11.6</b>
San Marzano D.O.P. tomatoes, anchovies, capers, oregano, olives & fresh basil.	

<b>DIAVOLA</b> .....	<b>14.6</b>
San Marzano D.O.P. tomatoes, fior di latte mozzarella, nduja, fennel salami & chillies.	
<b>MELANZANE</b> <b>V</b> .....	<b>11.9</b>
San Marzano D.O.P. tomatoes, fior di latte mozzarella, fresh basil, fried aubergine & basil infused olive oil.	
<b>QUATTRO STAGIONI</b> .....	<b>14.9</b>
San Marzano D.O.P. tomatoes, fior di latte mozzarella, pepperoni, ham, portobello mushrooms roasted in truffle oil & olives.	
<b>SAN DANIELE</b> .....	<b>14.9</b>
San Marzano D.O.P. tomatoes, fior di latte mozzarella, Prosciutto di San Daniele, rocket, shavings of Parmigiano Reggiano & extra virgin olive oil.	

# DOLCE

<b>TIRAMISÙ</b> .....	<b>5.9</b>
There's an art to making this rich & elegantly layered Italian dessert & we've got it down to perfection.	
<b>NOCCIOLA CHEESECAKE</b> .....	<b>5.6</b>
Lovingly made in house, our deliciously hazelnutty cheesecake is a Proove fave!	
<b>BISCOFF CHEESECAKE</b> <b>VG</b> .....	<b>5.6</b>
Homemade to chef Gio's secret recipe, this creamy, indulgent cheesecake with a Biscoff base will have you begging for more, more more!	
<b>CHOCOLATE BROWNIE</b> <b>GF</b> .....	<b>5.6</b>
This could be one of the best chocolate brownies you'll ever taste - why? Because we blend quality ingredients with rich dark chocolate, bake to perfection & serve it with a scoop of creamy gelato (it's gluten free too!)	
<b>AFFOGATO</b> .....	<b>4.6</b>
A scoop of vanilla gelato with an espresso poured over. <b>Add a shot of your favourite liqueur +2.5</b>	
<b>BOMBOLONI</b> .....	<b>5</b>
This addictive treat is eaten all over Italy. Small, sweet balls of dough made with citrus zest & dusted with cinnamon sugar. Dip in Nutella for pure indulgence.	

<b>PIZZA DOLCE</b> .....	<b>5</b>
Our Proove pizza base with your choice of toppings. • Available gluten free <b>+1</b>	
<b>Choose a base;</b>	
• Nutella	-
• Biscoff <b>VG</b>	-
<b>Choose your toppings;</b>	
• Banana <b>+0.5</b>	• Raspberries <b>+0.5</b>
• Pistachio <b>+0.5</b>	• Kinder Bueno White <b>+1</b>
• Strawberries <b>+0.5</b>	• Crushed Oreo <b>+1</b>
• Blueberries <b>+0.5</b>	• White chocolate sauce <b>+1</b>
<b>GELATO</b> .....	<b>2.1/3.4/4.5</b>
Vanilla • Hazelnut • Belgian Chocolate • Ask for specials.	
<b>SORBET</b> .....	<b>2.1/3.4/4.5</b>
Lime • Lemon • Strawberry • Ask for specials.	
<b>ANGIOLETTI DOLCE</b> .....	<b>5</b>
Aptly named after 'Angels' these tasty strips of dough are delicately fried & bathed in Nutella.	

**KIDS CLUB**  
Weekdays 4-6pm  
Free kids pizza with every full paying adult.

**LUNCH MENU**

**Panini from £5.50**  
**10" pizza, side & drink from £11.90**  
Weekdays 12-3pm

**ALLERGEN MENU**

Scan the QR code opposite to view our allergen menu.

## TRY A DIFFERENT BASE

*Switch to a Gluten Free base .....	<b>1</b>
Switch from San Marzano to our Arrabbiata or Walnut Pesto sauce .....	<b>1</b>

## EXTRA TOPPINGS

Feel free to personalise your pizza.

<b>MEATS</b> .....	
Roast Ham	<b>2</b>
Fennel Salami	
San Daniele	
Nduja	
Spianata	
Pepperoni	
Anchovies	
<b>CHEESE</b> .....	
Extra fior di latte	<b>2</b>
Provola	<b>2.5</b>
Switch to Bufala mozzarella	<b>2.5</b>
Add a whole Burrata	<b>5</b>
<b>VEGETABLES</b> .....	<b>0.5</b>
Fried aubergine	
Roast onion	
Mushrooms	<b>1</b>
Artichoke	
Olives	
Peppers	
Courgette	
Rocket	

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

**V** Suitable for vegetarians **VG** Suitable for vegans **GF** Gluten free

Please let our team know if you have allergies, or dietary requirements. As our dishes are handmade in our busy kitchens, unfortunately we can't guarantee they'll be 100% free of allergens or contaminants.

# DRINKS

## DRAUGHT BEER

	HALF / PINT	
<b>PROOVE PALE</b> 4.1%	.....	<b>3.1 / 6</b>
<b>PERONI</b> 5.1%	.....	<b>3.5 / 6.6</b>

## BOTTLED BEER

	330ml	
<b>PERONI</b> 5.1%	.....	<b>4.9</b>
<b>PERONI GLUTEN FREE</b> 5.1%	.....	<b>4.9</b>
<b>PERONI LIBERA</b> 0%	.....	<b>4.2</b>
<b>BIRRA ICHNUSA</b> 4.7%	.....	<b>5.0</b>

## CIDER

	330ml	
<b>THISTLY CROSS</b> 4.4%	.....	<b>5.9</b>
<b>THISTLY CROSS ELDERFLOWER</b> 3.4%	.....	<b>5.9</b>

## GIN

	Includes mixer	
<b>JJ WHITLEY LONDON DRY</b> 38%	.....	<b>7.1</b>
<b>MALFY</b> 41%	.....	<b>7.7</b>
Original • Lemon • Pink Grapefruit • Blood Orange		
<b>SIPSMITH ORIGINAL</b> 41.6%	.....	<b>7.8</b>
<b>WARNER EDWARDS ELDERFLOWER</b> 40%	.....	<b>7.5</b>
<b>WARNER EDWARDS RHUBARB</b> 40%	.....	<b>7.5</b>

## VODKA

	Includes mixer	
<b>STOLICHNAYA</b> .....		<b>7.8</b>
Original (40%) • Salted Caramel (37.5%) Vanilla (40%) • Raspberry (37.5%)		
<b>JJWHITLEY ARTISAN</b> 38%	.....	<b>7.4</b>
<b>BELDEVERE</b> 40%	.....	<b>8.5</b>

## BOURBON & WHISKEY

	Includes mixer	
<b>WOODFORD RESERVE BOURBON</b> 40%	.....	<b>8.0</b>
<b>JOHNNIE WALKER BLACK LABEL</b> 40%	.....	<b>7.9</b>

## RUM

	Includes mixer	
<b>HAVANA CLUB 3 YEAR WHITE</b> 40%	.....	<b>6.9</b>
<b>KRAKEN BLACK SPICED</b> 40%	.....	<b>7.2</b>
<b>MOUNT GAY ECLIPSE</b> 40%	.....	<b>7.2</b>

## LIQUEURS

<b>BAILEYS</b> 17%	.....	<b>3.0</b>
<b>CAMPARI</b> 25%	.....	<b>3.0</b>
<b>FRANGELICO</b> 20%	.....	<b>3.8</b>
<b>DISARONNO</b> 28%	.....	<b>3.8</b>
<b>MONTENEGRO</b> 23%	.....	<b>3.8</b>
<b>LIMONCELLO</b> 27%	.....	<b>4.0</b>
<b>PATRON SILVER TEQUILA</b> 40%	.....	<b>5.5</b>

## CLASSIC COCKTAILS

<b>ESPRESSO MARTINI</b> .....	<b>9.5</b>
Bittersweet favourite. <b>Choose Salted Caramel or Vanilla.</b>	
<b>ITALIAN SPRITZ</b> .....	<b>9.5</b>
Classic Italian tippie. <b>Choose Aperol or Limoncello.</b>	
<b>MOJITO</b> .....	<b>9.5</b>
Unbelievably refreshing. Rum & mint: a perfect pairing.	
<b>NEGRONI</b> .....	<b>9.5</b>
An Italian favourite. <b>Choose Classic or Sbagliato.</b>	
<b>CUBAN</b> .....	<b>9.9</b>
Spiced rum, lime & mint, topped with Prosecco.	

<b>PORN STAR MARTINI</b> .....	<b>9.9</b>
A sweet, aromatic crowd-pleaser. Served with Prosecco.	
<b>OLD FASHIONED</b> .....	<b>9.9</b>
Bourbon & Rye whiskey, with sugar syrup & bitters.	

## COCKTAILS

<b>APPLE &amp; GINGER FIZZ</b> .....	<b>5.5</b>
<b>MANGO &amp; PASSIONFRUIT COLLINS</b> .....	<b>5.5</b>
<b>MINT &amp; RASPBERRY COOLER</b> .....	<b>5.5</b>
<b>TUTTI FRUITY</b> .....	<b>5.5</b>

# WINE

## RED

175ML / 250ML / BOTTLE

<b>LUIGI LEONARDO SANGIOVESE</b> .....	<b>5.9 / 7.7 / 22.5</b>
Full & Fruity, with undertones of soft red fruits. Harmoniously smooth. <b>12.5%</b>	
<b>VINEA MERLOT VENETO</b> .....	<b>6.8 / 9 / 26</b>
A full-bodied ruby red, easy drinking wine. Has a pleasantly fruity profile & raspberry notes. <b>12%</b>	
<b>SUSUMANIELLO SERRE SALENTO</b> .....	<b>8.6 / 12 / 34</b>
Elegant & rich, with dark fruits & a hint of smokiness. Ruby red & silky smooth. <b>13.5%</b>	

## FIZZ & ROSÉ

125ML / BOTTLE

<b>PROSECCO PERLINO DOC EXTRA DRY</b> .....	<b>5.6 / 33</b>
Clean & fresh with delicate notes of lime & pear. <b>11%</b>	
<b>CAMPO DEL PASSO PROSECCO ROSATO</b> .....	<b>36.5</b>
Fruity & soft, with a delightful sparkle. <b>11%</b>	
<b>VINEA PINOT GRIGIO PUGLIA BLUSH</b> .....	<b>6.8 / 9 / 26</b>
Light pink in colour, this rose is floral on the nose with raspberry & black currant notes. <b>12%</b>	
<b>BARDOLINO ROSE LA QUERCIA</b> .....	<b>8.3 / 10.9 / 32</b>
A fabulous, dry & crisp Rosé blend from Northern Italy. <b>12%</b>	

## WHITE

175ML / 250ML / BOTTLE

<b>LUIGI LEONARDO CHARDONNAY-TREBBIANO</b> .....	<b>5.9 / 7.7 / 22.5</b>
Clean & bright with Trebbiano dominating the palate. <b>12.5%</b>	
<b>INTRIGO SAUVIGNON BLANC</b> .....	<b>7 / 9.5 / 27.5</b>
More Sancerre than Malborough, this is a clean & zesty delight. <b>12%</b>	
<b>PINOT GRIGIO I GADI</b> .....	<b>7.6 / 10.5 / 29.5</b>
Dry & light bodied with fresh kiwi undertones & a touch of skin contact. <b>12%</b>	
<b>GAVI CA' BIANCA</b> .....	<b>8.6 / 12 / 34</b>
This great Piedmont white displays a pale-yellow hue with greenish highlights. It's dry, delicate aromas combine with floral notes for a full flavour in the mouth. <b>12.5%</b>	

### ALL DAY BOTTOMLESS LUNCH £33

Choose any pizza from our menu & free flowing drinks. Drinks include Prosecco, Bellini's, Mimosas, house wines, beer & soft drinks.  
All Day, Every day! 1.5 hr time slots.  
T&C's apply.

@ProovePizza Follow us on Instagram!

## SOFT DRINKS & MIXERS

<b>COCA COLA</b> .....	<b>3.3</b>
Original • Diet Coke • Coke Zero	
<b>APPLETISER</b> .....	<b>3.3</b>
<b>SAN PELIGINO</b> .....	<b>3.3</b>
Lemon • Orange • Blood Orange	
<b>SCHWEPES</b> .....	<b>2</b>
Tonic • Skinny Tonic • Elderflower Tonic • Lemonade • Soda Water • Ginger Beer • Ginger Ale	
<b>FIUGGI STILL WATER</b> 50cl .....	<b>4.2</b>
<b>FIUGGI SPARKLING WATER</b> 50cl .....	<b>4.2</b>
<b>FRUIT JUICE</b> .....	<b>3.2</b>
Orange • Pineapple • Apple • Cranberry • Mango	

## HAPPY HOUR

WEEKDAYS 4 - 6.30PM

GREAT OFFERS ON OUR COCKTAILS, WINES & BEERS!

<b>MILKSHAKES</b> .....	<b>5.5</b>
Made with the finest Italian Gelato & served with cream. <b>Ask your server about special flavours;</b>	
<b>VANILLA</b>	<b>STRAWBERRY</b>
<b>CHOCOLATE</b>	<b>HAZELNUT</b>

## HOT DRINKS

Dairy free alternatives available.

<b>AMERICANO</b> .....	<b>3.4</b>	<b>ESPRESSO</b> .....	<b>2.6/3.1</b>
<b>LATTE</b> .....	<b>3.5</b>	<b>MACCHIATO</b> ...	<b>2.6/3.1</b>
<b>CAPPUCCINO</b> .....	<b>3.5</b>	<b>FLAT WHITE</b> ....	<b>3.6</b>
<b>TEA</b> .....	<b>2.7</b>		
Breakfast • Earl Grey • Green Tea • Peppermint • Blackberry & Raspberry			
<b>HOT CHOCOLATE</b> .....	<b>3.4</b>	<b>DELUXE</b> .....	<b>4.6</b>
		Contains Nutella	

## BECOME A PROOVIE

**Sign up & receive a 10% discount voucher!**  
Start collecting loyalty points today  
100 POINTS = FREE PIZZA

SCAN HERE  
TO JOIN US

