

STARTERS & SHARERS

OLIVES V	4
A selection of Italian olives. GF	
DOUGH BITES* V	4.5/6.5
Bites of baked dough served with garlic or chilli dipping oil. Regular or large.	
GARLIC BREAD* V	5.5
Garlic, extra virgin olive oil & fresh rosemary.	
• With mozzarella	6.8
• With balsamic & tomato V	6.2
ANTIPASTI CARNI*	13.1
Burrata, Prosciutto di San Daniele, spianata piccante, rocket & cherry tomatoes. Served with our homemade walnut pesto, balsamic glaze & homemade ciabatta.	
ANTIPASTI VERDURE*	12
Burrata, roasted aubergine, roasted courgette & roasted peppers seasoned with garlic, parsley & black pepper. Served with our homemade walnut pesto, balsamic glaze & ciabatta.	
BURRATA*	7
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.	

BRUSCHETTA*	7
Toasted homemade ciabatta with bufala mozzarella & rocket. Served with either;	
• Fresh chopped tomatoes combined with garlic, basil & olive oil	
• Roasted truffled mushrooms	
PARMIGIANA DI MELANZANE	8.3
Baked aubergine with fior di latte mozzarella, Parmigiana Reggiano, San Marzano D.O.P. tomatoes, & fresh basil.	
*Can be made gluten free, ask your server +1	

SALADS

RUCOLA	4.2
Fresh rocket with shavings of Parmigiano Reggiano, finished with extra virgin olive oil & balsamic vinegar. GF	
GIARDINO V	4.5
Seasonal lettuce, cherry tomatoes, cucumber, onion, peppers, olives & finished with our Proove dressing. GF	
CAPRESE	4.5
Bufala mozzarella & fresh tomatoes topped with extra virgin olive oil & fresh basil. GF	

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.

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

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

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

DOLCE

TIRAMISÙ	5.9
There's an art to making this rich & elegantly layered Italian dessert & we've got it down to perfection.	
NOCCIOLA CHEESECAKE	5.6
Lovingly made in house, our deliciously hazelnutty cheesecake is a Proove fave!	
BISCOFF CHEESECAKE VG	5.6
Homemade to chef Gio's secret recipe, this creamy, indulgent cheesecake with a Biscoff base will have you begging for more, more more!	
CHOCOLATE BROWNIE GF	5.6
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!)	
AFFOGATO	4.6
A scoop of vanilla gelato with an espresso poured over. Add a shot of your favourite liqueur +2.5	



PIZZA DOLCE	5
Our Proove pizza base with your choice of toppings. • Available gluten free +1	
Choose a base;	
• Nutella	-
• Biscoff VG	-
Choose your toppings;	
• Banana +0.5	• Raspberries +0.5
• Pistachio +0.5	• Kinder Bueno White +1
• Strawberries +0.5	• Crushed Oreo +1
• Blueberries +0.5	• White chocolate sauce +1
GELATO	2.1/3.4/4.5
Vanilla • Hazelnut • Belgian Chocolate • Ask for specials.	
SORBET	2.1/3.4/4.5
Lime • Lemon • Strawberry • Ask for specials.	

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	1
Switch from San Marzano to our Arrabbiata or Walnut Pesto sauce	1

SPECIALS

Ask your server for this week's specials.

EXTRA TOPPINGS

Feel free to personalise your pizza.


MEATS	
Roast Ham	2
Fennel Salami	
San Daniele	
Nduja	
Spianata	
Pepperoni	
Anchovies	
CHEESE	
Extra fior di latte	2
Provola	2.5
Switch to Bufala mozzarella	2.5
Add a whole Burrata	5
VEGETABLES	0.5
Fresh chillies	
Fried aubergine	
Roast onion	
Mushrooms	1
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

BEERS

PROOVE PALE 4.1% 	440ml	5.9
PERONI 5.1%	330ml	4.9
PERONI GLUTEN FREE 5.1%		4.9
PERONI LIBERA 0%		4.2
BIRRA ICHNUSA 4.7%		5
PERONI 5.1%	620ml	7.9

CIDER

THISTLY CROSS 4.4%	330ml	5.9
THISTLY CROSS ELDERFLOWER 3.4%		5.9

VODKA

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

BOURBON & WHISKEY

WOODFORD RESERVE BOURBON 40%	Includes mixer	8
JOHNNIE WALKER BLACK LABEL 40%		7.9

RUM

HAVANA CLUB 3 YEAR WHITE 40%	Includes mixer	6.9
KRAKEN BLACK SPICED 40%		7.2
MOUNT GAY ECLIPSE 40%		7.2

GIN

JJ WHITLEY LONDON DRY 38%	Includes mixer	7.1
MALFY 41%		7.7
Original • Lemon • Pink Grapefruit • Blood Orange		
SIPSMITH ORIGINAL 41.6%		7.8
JJ WHITLEY ELDERFLOWER 38.6%		7.5
WARNER EDWARDS RHUBARB 40%		7.5

LIQUEURS

BAILEYS 17%	3
CAMPARI 25%	3
FRANGELICO 20%	3.8
DISARONNO 28%	3.8
MONTENEGRO 23%	3.8
LIMONCELLO 27%	4
PATRON SILVER TEQUILA 40%	5.5

WINE

RED

175ML / 250ML / BOTTLE

LUIGI LEONARDO SANGIOVESE	5.9 / 7.7 / 22.5
Full & Fruity, with undertones of soft red fruits. Harmoniously smooth. 12.5%	
BARBERA CORNALE	7 / 9.5 / 27.5
Medium bodied with some lovely black cherry notes & a delicate finish. 12%	
SUSUMANIELLO SERRE SALENTO	8.6 / 12 / 34
Elegant & rich, with dark fruits & a hint of smokiness. Ruby red & silky smooth. 13.5%	

FIZZ & ROSÉ

125ML / BOTTLE

PROSECCO PERLINO DOC EXTRA DRY	5.6 / 33
Clean & fresh with delicate notes of lime & pear. 11%	
CAMPO DEL PASSO PROSECCO ROSATO	36.5
Fruity & soft, with a delightful sparkle. 11%	
BARDOLINO ROSE LA QUERCIA	8.3 / 10.9 / 32
A fabulous, dry & crisp Rosé blend from Northern Italy. 12%	



WHITE

175ML / 250ML / BOTTLE

LUIGI LEONARDO CHARDONNAY-TREBBIANO	5.9 / 7.7 / 22.5
Clean & bright with Trebbiano dominating the palate. 12.5%	
INTRIGO SAUVIGNON BLANC	7 / 9.5 / 27.5
More Sancerre than Malborough, this is a clean & zesty delight. 12%	
PINOT GRIGIO I GADI	7.6 / 10.5 / 29.5
Dry & light bodied with fresh kiwi undertones & a touch of skin contact. 12%	
GAVI CA' BIANCA	8.6 / 12 / 34
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. 12.5%	

BOTTOMLESS LUNCH £33

Choose any pizza from our menu & free flowing drinks. Drinks include Prosecco, Bellini's, Mimosas, house wines, beer & soft drinks.

12-3pm Daily. 1.5hr time slots. Last booking 3pm. T&C's apply.

 @ProovePizza Follow us on Instagram!

CLASSIC COCKTAILS

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

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

COCKTAILS

APPLE & GINGER FIZZ	5.5
MANGO & PASSIONFRUIT COLLINS	5.5
MINT & RASPBERRY COOLER	5.5
TUTTI FRUITY	5.5

SOFT DRINKS & MIXERS

COCA COLA	3.3
Original • Diet Coke • Coke Zero	
SAN PELLEGRINO	3.3
Lemon • Orange • Blood Orange	
DOUBLE DUTCH	2
Tonic • Skinny Tonic • Soda Water • Ginger Beer • Ginger Ale	
FIUGGI STILL WATER 50cl	4.2
FIUGGI SPARKLING WATER 50cl	4.2
FRUIT JUICE	3.2
Orange • Pineapple • Apple • Cranberry • Mango	

HAPPY HOUR

MONDAY - FRIDAY 4 - 6.30PM

GREAT OFFERS ON OUR COCKTAILS, WINES & BEERS!

MILKSHAKES	5.5
Made with the finest Italian Gelato & served with cream.	
Ask your server about special flavours:	
VANILLA	STRAWBERRY
CHOCOLATE	HAZELNUT

HOT DRINKS

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

BECOME A PROOVIE

Sign up & receive a 10% instant discount!

PLUS A FREE pizza on your birthday
Start collecting loyalty points today
100 POINTS = FREE PIZZA

SCAN HERE
TO JOIN US

