

LA VERA PIZZA NAPOLETANA

ROUND PIZZA

The iconic Neapolitan Pizza for one. 'La Ruota Di Carro' is a Neapolitan term that literally translates as "cartwheel". A pizza that will most likely overflow the edges of your dinner plate (30-33cm) it's round and soft with a thinner crusty edge.

PIZZA BY THE METER

Traditionally from the province of Naples and the Sorrento Peninsula. This style of pizza brings families, parties, and large gatherings together with a tasty multi-topping experience. In fact, a half meter can feature 2 different sets of toppings.

STARTERS

ZUCCHINI FLOWERS *Veggie*

Stuffed with ricotta and smoked mozzarella.

MARINATED MEDITERRANEAN OLIVES *Vegan*

With garlic, roasted peppers and mushrooms.

FRITTATINA DI PASTA *Meat*

Pasta fritter filled with cheese, sausage and friarielli.

DESSERTS

GIANT RUM BABÀ *Veggie*

Soaked in rum and topped with cream and cherry.

DELIZIA A LIMONE *Veggie*

An Amalfi Coast lemon and cream cake.

SICILIAN CANNOLI *Veggie*

Filled with ricotta cheese, chocolate and orange zest.

Quality is key to what we do. If some items on the menu are not available, please bear with us. It's likely that we are waiting on a delivery that meets our standards, or – more likely – we've actually sold out of today's fresh delivery because it's such a hit. Either way, apologies for the inconvenience. Hopefully we can have a chat and figure out an alternative for you.

DRINKS

5 PORETTI 5.5 / 3 / 3.5
Pint / Half / Bottle

4 CERADELLO *Organic Prosecco* 6 / 27
Flute / Bottle

5 AGLIANICO *Red Wine* 5 / 6.5 / 26
125ml / 175ml / Bottle

FALANGHINA *White Wine* 5 / 6.5 / 25
125ml / 175ml / Bottle

SALTIMBOCCA — 7

Vegetarian Option • Vegan Option

A delicious pizza dough sandwich made fresh every day until 5pm

Check the counter, or ask us for today's fillings.

Turnover for authentic / fresh stone-baked Neapolitan pizzas

MON • TUE • WED • THU: 11.30AM – 08.00PM // FRI: 11.30AM – 09.00PM // SAT: 12.00PM – 09.00PM // SUN: CLOSED

ALLERGY & DIETARY

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGY / OR SPECIFIC DIETARY NEEDS

VEGETARIANS & VEGANS: most of our pizzas can be adapted to your dietary requirements for a little extra. Look out for "vegetarian option" or "vegan option" on the menu / or ask us at the counter.

GLUTEN FREE & ALLERGIES: despite having a separate prep area and oven for gluten free pizza / we use a lot of flour in our open kitchen. As a result we cannot guarantee the complete absence of gluten. If you have an extreme gluten allergy please let us know before ordering.

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AVAILABLE ON DELIVEROO

AUTHENTIC NEAPOLITAN PIZZA:

	UNTIL 5PM	UNTIL SELL OUT		
	Slice	Round	½ Meter	Meter
MARGHERITA <i>Veggie (Available Vegan)</i> San Marzano Tomato / Grana Padano / Fior Di Latte / Extra Virgin Olive Oil / Basil	2.5	9.5	19	38
MARINARA <i>Vegan</i> San Marzano Tomato / Garlic / Oregano / Extra Virgin Olive Oil / Basil	2.5	8	16	32
DIAVOLA <i>Meat (Available Veggie/Vegan)</i> San Marzano Tomato / Fior Di Latte / Salame Piccante / Grana Padano / Extra Virgin Olive Oil / Basil	2.5	12	24	48
BIANCA <i>Veggie</i> White Base - Fior Di Latte / Smoked Provola / Grana Padano / Black Pepper / Extra Virgin Olive Oil / Basil	2.5	9.5	19	38
RUCOLA <i>Meat</i> White Base - Fresh Cherry Tomatoes / Fior Di Latte / Parma Ham / Rocket / Parmesan Shavings / Extra Virgin Olive Oil / Basil	•	14	28	56
ORTOLANA <i>Veggie (Available Vegan)</i> White Base - Zucchini / Aubergines / Peppers / Grana Padano / Cherry Tomatoes / Fior Di Latte / Extra Virgin Olive Oil / Basil	•	12	24	48
CAPRICCIOSA <i>Meat</i> San Marzano Tomato / Fior Di Latte / Salame / Prosciutto Cotto / Mushrooms / Grana Padano / Extra Virgin Olive Oil / Basil	•	13.5	27	54
PRIMAVERA <i>Meat</i> White Base - Fior Di Latte / Cream / Grana Padano / Prosciutto Cotto / Sweetcorn / Extra Virgin Olive Oil / Basil	•	12	24	48
NAPOLI <i>Meat</i> White Base - Fior Di Latte / Italian Sausage / Grana Padano / Neapolitan Friarielli (Our Signature Broccoli) / Extra Virgin Olive Oil / Basil	•	13.5	27	54
PARMIGIANA <i>Veggie (Available Vegan)</i> Ricotta Stuffed Crust / Homebaked Aubergine Parmigiana / Smoked Provola / Grana Padano / Black Pepper / Extra Virgin Olive Oil / Basil	•	14	28	56
ROMANA <i>Pescatarian</i> San Marzano Tomato / Fior Di Latte / Grana Padano / Marinated Black Olives / Anchovies / Capers / Extra Virgin Olive Oil / Basil	•	12	24	48
QUATTRO STAGIONI <i>Meat (Available Veggie/Vegan)</i> San Marzano Tomato / Fior Di Latte / Grilled Artichokes / Olives / Prosciutto Cotto / Mushrooms / Grana Padano / Olive Oil / Basil	•	13.5	27	54
QUATTRO FORMAGGI <i>Veggie</i> Smoked Provola / Grana Padano / Gorgonzola / Mozzarella / Olive Oil / Basil	•	13.5	27	54
CORTE CAMPANA <i>Veggie</i> San Marzano Tomato / Garlic Oil / Oregano / Buffalo Mozzarella / Grana Padano / Olive Oil / Basil / Cherry Tomatoes	•	12.5	25	50
BUFALINA <i>Meat</i> Semi Dried Yellow Tomato / Marinated Cherry Tomatoes / Buffalo Mozzarella / Cured Italian Beef Bresaola / Balsamic Vinegar Glaze / Grana Padano / Olive Oil / Basil	•	15	30	58
PISTACCHIOSA <i>Meat</i> Indulgent Burrata / Mortadella / Mozzarella / Ground Pistachio / Olive Oil / Basil	•	15	30	58
CALZONE <i>Meat (Veggie/Vegan Available)</i> San Marzano Tomato / Smoked Provola / Salame / Ricotta / Black Pepper / Extra Virgin Olive Oil / Basil	•	13.5	•	•
GLUTEN FREE BASE	•	+ 3	•	•
ADD BUFFALO MOZZARELLA	•	+3	+5	+8