

WINES:

WHITE WINE

Rometta, Trebbiano Rubicone: Emilia Romagna, Italy 15.95
Crisp and delicate white with scents of pear, grapefruit and a hint of sage.

Il Molo, Pinot Grigio: Veneto-Italy 19.00
Straw in colour with an intensely floral fragrance and a ripe green fruit character and aroma.

Umani Ronchi, Verdicchio: Classico-Villa Bianchi, Italy 24.00
A fine and intense bouquet of fruity and floral aromas characterise this dry white. The palate is vibrant and fresh, with a lingering, nutty aftertaste. **Vegan**

Les Mougottes Chardonnay: Languedoc, France 22.00
Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character. **Vegan**

Fern Bird, Sauvignon Blanc Marlborough - New Zealand 21.00
Deliciously crisp and fresh, packed full of vibrant and long-lasting notes of lime, gooseberry and tropical fruit. Zesty, tangy and wonderfully bright.

ROSÉ

Sospino, Rosato Rubicone: Emilia-Romagna, Italy 15.95
A fruity bouquet leads this refreshingly crisp wine. Delicate flavours of crushed strawberries lead the palate.

Desert Rose, White Zinfandel: California, USA 19.00
Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing White Zinfandel with a smooth, sweet finish

RED WINE

Sospino, Rosso d'Italia: Emilia Romagna, Italy 15.95
Fresh and well-balanced, with flavours of blackcurrant and dark berries on the palate.

Il Molo, Merlot: Veneto, Italy 19.00
Intense flavours of ripe fruit such as strawberry, plum and cherry are abundant in this Merlot. Hints of oak notes come through to provide a spicy, soft structure.

Volpi, Barbera Amonte: Piemonte, Italy 22.00
Deliciously fruity with notes of blueberries, cherries and raspberries. **Vegan**

I Somelieri, Dolcetto: Piemonte, Italy 21.00
Bursting with cherries and raspberries on the nose. On the palate it is soft and velvety with a pleasing bitter finish.

Trapiche, Melodias Winemakers Selection Malbec 24.00
Mendoza, Argentina. A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice. **Vegan**

Bottle

BEERS & CIDERS

Peroni Nastro Azzurro (small)	4.00
Peroni Nastro Azzurro (large)	6.95
Peroni Red Label (small)	4.00
Moretti (small)	4.00
Moretti (large)	6.95
Kopparberg - mixed fruit	4.95
Savanna Cider	4.95
Budweiser	4.00
Becks Blue Alcohol-Free	4.00

PROOF OF AGE MAY BE REQUIRED IF ORDERING ALCOHOL

SOFT DRINKS:

Coca-Cola (glass bottle)	2.70
Diet Coca-Cola (glass bottle)	2.70
Fanta Orange	2.70
Sprite	2.70
Appetizer	2.80
Fruit Juices - orange / apple / cranberry	2.80
J2O - Orange & passion fruit / apple & raspberry	2.95
San Benedetto Lemon	2.75
San Benedetto Orange	2.75
San Pellegrino Sparkling Water 750ml	3.70
San Pellegrino Sparkling Water 500ml	2.50
Acqua Panna Still Water 750ml	3.70
Acqua Panna Still Water 500ml	2.50
Fruit Shoot orange / summer fruits / apple & blackcurrant (no added sugar)	1.80

TEL: 01733 902233

Our Restaurant Opening Times

Monday - Thursday 11.30am - 10.00pm
Friday 11.30 - 11pm Saturday 11.00am - 11pm
Sunday 11.30am - 9.00pm

Please be aware that closing times may change slightly depending on the level of custom

PLEASE NOTE:

Last orders for food is 15 minutes before closing

 [The Pizza Parlour & Music Cafe](#) 

contactus@pizzaparlourpb.co.uk

www.thepizzaparlourpeterborough.co.uk

If you enjoyed your meal please mention us on



KEY: V = VEGETERIAN VE= VEGAN GF=GLUTEN FREE

PLEASE ASK IF YOU WOULD LIKE A GLUTEN FREE PIZZA BASE

THE PIZZA PARLOUR & MUSIC CAFÉ 

AT LAST!!

YOUR FAVOURITE PIZZA & PASTA

DELIVERED OR CALL & COLLECT

TEL: 01733 902233



EVERY DAY FROM 12 TO 9pm

DELIVERY AREAS

Cardea, Dogsthorpe, Eastgate, Fletton, Gunthorpe, Longthorpe, Millfield
New England, Orton Brimbles, Orton Longueville, Orton Southgate, The Hamptons
Orton Waterville, Orton Wistow, Stanground, Walton, Werrington, Woodston

Minimum order £20.00 - £2.50 Delivery Charge.

LAST ORDERS 8.45pm



Cambridgeshire's only Italian restaurant awarded the

H Healthier Options accreditation **H**

ANTIPASTI

PANE ITALIANO V/VE	3.00
Italian bread with extra virgin olive oil & balsamic vinegar for dipping	
OLIVE MISTE H V/VE/GF	3.75
Marinated mixed olives	
PANE ALL'AGLIO H V/VE	4.20
Our own freshly made sourdough pizza base infused with garlic and extra virgin olive oil. <i>Add cheese +50p</i>	
FUNGHI CON CREMA ALL'AGLIO V/GF	5.25
Sautéed mushrooms with garlic & cream served with slices of toasted ciabatta	
POLPETTE	6.25
Our homemade meatballs (includes Parmesan) cooked in it's own tomato sauce and served with garlic ciabatta crostini	
AFFETTATO MISTO GF	6.00
Platter of Milano and Napoli salami, Pecorino and Provolone cheese, served with marinated vegetables & focaccia	

SECONDI

BISTECCA DELLA CASA H GF	17.00
Prime sirloin steak served with our gourmet chunky chips or salad <i>Add a sauce: pepper, white wine & mushroom or Neapolitan +£1.50</i>	
POLLO ALLA CREMA H GF	13.00
Chicken breast cooked in a white wine, cream & mushroom sauce served with a fresh rocket & Parmesan salad.	

INSALATE

INSALATA DI POLLO E FORMAGGIO DI CAPRA H GF	10.25
Succulent chicken breast (breaded or grilled), creamy goat's cheese, crunchy red pepper, fresh tomatoes, black olives & croutons with seasonal mixed leaves & balsamic dressing	
NEW INSALATA SPECIALE H V/VE/GF	
Large mixed salad of fresh leaves, halved sweet cherry tomatoes, crunchy red pepper, cucumber and your choice of: Breaded chicken, grilled chicken or roasted mushrooms	
	10.25

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PIZZA PARLOUR SOURDOUGH PIZZA'S

The leading brand of Italian flour is used to make our unique sourdough, which is slowly fermented for up to 72 hours. When it hits our 500° traditional wood-burning oven, the intense heat chars the base and shapes a crisp cornicione (edge) which locks in moisture giving it a soft and easily digestible crust.

NEW LA MIA PIZZA(Create your own) **H V/VE/GF**
A traditional base with cheese and tomato, with a choice of 3,4 or 5 toppings from any pizza below **10.95 - 11.95 - 12.95**

NEW QUATTRO FORMAGGI v/GF	10.75
Tomato base with four different cheeses and topped with basil	
MARGHERITA GF/V	9.25
Tomato base with grated mozzarella and slices of fresh mozzarella topped with basil: EXTRA GRATED VEGAN MOZZARELLA VE	
POLLO RUSTICO GF	11.75
Mozzarella & tomato base with pieces of chicken breast, sliced peppers, fresh chillies & crunchy red onions	
LA NAPOLITANA GF	10.75
Slices of pepperoni on our mozzarella & tomato base with mushrooms, ham and slices of peppers	
HAWAII CINQUE ZERO GF	9.75
Mozzarella & tomato base with ham and pieces of pineapple	
PICCANTE	10.25
Traditional base with slices of pepperoni and fresh mixed chillies	
VEGETARIANA V/VE/GF	10.25
Our traditional base with slices of crunchy red onion, black olives, sweet peppers & mushrooms	
BOSCAIOLA	10.25
Traditional base with chopped italian sausage and ham, finished with fresh rocket & parmesan shavings	
TOSCANA	11.50
Mozzarella & tomato base with chopped sausage, pancetta and sliced pepperoni	
QUATTRO STAGIONI GF	10.25
Our traditional mozzarella & tomato base with ham, sliced mushrooms, black olives and a choice of artichokes or anchovies	
CALZONE	10.75
Originated in Naples in the 18th Century; a folded pizza filled with ham, sliced mushrooms, pepperoni, mozzarella and tomato	

BEE STING: *Our best-selling creation* GF **10.75**
Traditional base topped with hot Calabrian salami, chilli flakes and olives then drizzled with honey



"It's not personal - it's for sharing"
20" pizza made from up to
4 pizzas (excluding Calzone) 23.50
Vegan & Vegetarian

Additional pizza toppings are charged extra please ask as prices may vary

NB: Prices are for a full size 12" pizza. Side dishes are charged separately.
Small pizza plus a side = same price as full pizza.

PASTA

NEW PAPPARDELLE DI PRIMAVERA H V	10.00
Ribbons of pappardelle tossed with sprouting broccoli greens, Mediterranean extra virgin olive oil, chilli & garlic, sprinkled with Pecorino cheese	
CANNELLONI	10.00
A vegetarian delight of long pasta tubes filled with ricotta and spinach covered with Neapolitan sauce and baked in the oven	
PENNE ARRABBIATA H V/GF	10.00
Penne with Neapolitan sauce, chilli & fresh sliced cherry tomatoes topped with mozzarella and basil. Add chicken or pepperoni +1.50	
LASAGNE AL FORNO	11.00
Centuries-old traditional Neapolitan dish; Sheets of pasta layered with our homemade ragu sauce made with prime minced beef, mozzarella & Parmesan	
SPAGHETTI ALLA CARBONARA GF	10.00
Made in the traditional way-without cream! spaghetti tossed with egg, Parmesan cheese and pancetta. Please ask if you want cream <i>Add chopped mushrooms +£1.00</i>	
LINGUINE CON POLPETTE	11.00
Linguine with homemade meatballs (includes parmesan) in our Neapolitan sauce	

CONTORNI (SIDES)

PATATE FRITTE <i>cooked in rapeseed oil</i> V/VE/GF	4.00
Gourmet chunky chips served with rocksalt and rosemary Make it cheesy + 50p	
PATATE DOLCI <i>cooked in rapeseed oil</i> V/VE/GF	4.20
Sweet potato fries served with rocksalt and rosemary	
INSALATA MISTA H V/GF	3.90
Fresh mixed salad of green leaves, halved cherry tomatoes & cucumber drizzled with balsamic glaze over the top or on the side	
NEW INSALATA DI POMODORO E CIPOLLA H V/VE/GF	3.70
Sliced tomatoes topped with fresh onion & basil drizzled with Mediterranean extra virgin olive oil	
NEW CAVOLFIORI OR ZUCCHINE FRITTI	4.00
Coated florets of cauliflower or courgettes deep fried in rapeseed oil (inc Parmesan)	

DOLCI

TIRAMISU (meaning 'pick me up' or cheer me up') V	5.50
A classic Italian light dessert made of layers of brandy and coffee syrup soaked sponge, filled and topped with zabaglione flavour mousse and finished with a heavy dusting of cocoa powder	

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