MICHAEL MCANGELO'S PIZZERIA

We're not Italian...but the ingredients are
12" slow proved & wood fired sourdough semolina pizzas
in the traditional Neapolitan style.

MARGHERITA **£12**
Tomato base, buffalo mozzarella, fresh basil leaves & Extra Virgin Olive Oil (EVOO) V

DIAVOLO **£13**
Tomato base, buffalo mozzarella, ventricina salami, spicy pepperoni, red chilli flakes & EVOO

FUNGHI E AGLIO **£12**
Creamy roasted garlic base, buffalo mozzarella, spinach, sliced baby button mushrooms & balsamic syrup V

QUATTRO FORMAGGI **£13**
Tomato base, buffalo Mozzarella, Provolone, Gorgonzola & Parmigiano Reggiano DOP V

HAWAIANA **£13**
Tomato base, buffalo mozzarella, Proscuitto Cotto & fresh pineapple

BURRATA GENOVESE **£14**
Tomato base, buffalo mozzarella, creamy burrata, basil pesto, toasted pine nuts, fresh basil leaves, EVOO, balsamic syrup & rocket V

Add red chilli flakes to any pizza **25p**

MICHAEL MCANGELO'S PIZZERIA

Allergen Pizza

Please note that our allergen friendly pizzas take slightly longer to cook as they're baked in a seperate oven and she's a bit slower at cooking than our pizza oven

VEGAN PIZZA **£12**
Vegan pizza base, tomato sauce, vegan cheese, fresh basil, EVOO & balsamic syrup V GF DF

GLUTEN FREE PIZZA **£12**
Gluten free pizza base, tomato sauce, buffalo mozzerella, fresh basil, EVOO & balsamic syrup V GF DF