

The Aviary Pizzas

Our pizzas are handcrafted using fresh dough prepared daily in-house and crafted in the Rustica style. Topped with carefully selected ingredients and finished with our family-sourced extra virgin olive oil, each pizza is baked for a light, crisp crust that showcases simplicity, quality, and flavour.

Garlic Bread

Freshly baked Rustica dough with garlic butter, finished with olive oil and basil.

£6.⁹⁵

Garlic Bread with Cheese

Freshly baked Rustica dough with garlic butter and melted mozzarella, finished with olive oil and basil.

£8.⁵⁰

Margherita Classica (GFA, Vegan Av)

Tomato sauce, Fior di Latte mozzarella, fresh basil, finished with our family-sourced extra virgin olive oil and flaky sea salt.

£12.⁹⁵

Pepperoni Classica (GFA)

Tomato sauce, Fior di Latte mozzarella, premium pepperoni, oregano, finished with Parmesan shavings.

£14.⁵⁰

The Inferno (GFA)

Tomato sauce, Fior di Latte mozzarella, salame piccante, pepperoni, nduja, jalapeños, mascarpone, finished with fresh rocket and a drizzle of hot honey.

£16.⁵⁰

Mediterranean Garden (GFA, Vegan Av)

Tomato sauce, Fior di Latte mozzarella, charred courgette, roasted red peppers, slow-roasted red onion and cherry tomatoes, finished with basil pesto, toasted pine nuts and fresh basil.

£15.⁵⁰

Truffle Bianca (GFA)

Fior di Latte mozzarella, delicate prosciutto crudo, truffle mascarpone, and fresh rocket, finished with Parmesan shavings and a drizzle of truffle oil.

£17.⁵⁰

Pizza of the Day (GFA) please ask your server

A seasonal creation inspired by the best available ingredients, finished with our family-sourced extra virgin olive oil.

£15.⁵⁰

Premium Toppings

Chillies • Fresh Rocket • Jalapeños • Sun-Dried Tomatoes
Kalamata Olives • Hot Honey • Roasted Red Peppers
Shaved Parmesan **£1.00**

Wild Mushrooms • Fior di Latte Mozzarella
Truffle Oil • Nduja • Salame Piccante **£2.00**

Prosciutto Crudo **£3.50**

Burrata **£3.50**

Notice

Please Allow Extra Time as We Freshly Prepare our Food and Cook to Order
Any Allergies or Dietary Requirements Please Speak to a Member of Staff

