

pizzologist

Starters

Arancini al Ragu'	£5.50
Arancini Vegetariani	£5.50
Savoury Vegan Muffin	£5.00
Caprese salad	£7.00
Mixed salad	£6.00
rocket, cherry tomatoes, grilled zucchini	
Caponata	£6.00
Focaccia	£4.00
Cerignola Olives	£4.00

Mini Calzone £4 (2 x bite size calzone)

Carbonara - Pecorino Romano DOP, guanciale, egg
Cacciucco - seafood stew
Caponata - mixed sauteed vegetables
'Nduja e Burrata - spicy Calabrian sausage and Burrata cheese
Cantabrian Anchovies e Burrata
Goat cheese, walnut e truffle honey

Dips £2

Salsa
Spicy Salsa
Aubergine
Peppers
Mushrooms

Desserts

Tiramisu	£5.00
Pizza Nutella	£8.00
Panna Cotta ai frutti di bosco	£5.00
Vegan Chocolate Brownie	£6.00

Pizze

If you have any allergy please let our staff know.
Thank you !

Classics:

Marinara Tomato sauce, oregano, garlic, basil & EVO Oil	£7.50
Margherita Tomato sauce, mozzarella fior di latte, ham, mushrooms, basil & EVO Oil	£9.50
Regina con Bufala Tomato sauce, buffalo mozzarella, basil & EVO Oil	£11.00
Salame Piccante Tomato sauce, mozzarella fior di latte, spianata calabra, basil & EVO Oil	£11.50
Prosciutto e Funghi Tomato sauce, mozzarella fior di latte, ham, mushrooms, basil & EVO Oil	£12.00
Capricciosa Tomato sauce, mozzarella fior di latte, ham, mushrooms, artichokes, black olives, basil & EVO Oil	£12.50
Quattro Formaggi Parmigiano, mozzarella fior di latte, asiago, gorgonzola, EVO Oil	£12.00
Crudo di parma Parma ham DOP, mozzarella fiordilatte, rocket, Parmigiano Reggiano DOP shaves, yellow datterino tomatoes	£14.00
Calzone Ricotta base, parmigiano, mozzarella fior di latte, ham, mushrooms, tomato sauce splash, EVO Oil	£13.00
Salsiccia e friarelli Tomato sauce, mozzarella fiordilatte, Tuscan sausage, Neapolitan broccoli	£13.00

Our Creations:

Siciliana Tomato sauce, mozzarella fior di latte, Cantabrian anchovies, capers, black olives, basil & EVO Oil	£13.00
Diavola Tomato sauce, mozzarella fior di latte, spianata calabra, black olives, fresh chilli, basil & EVO Oil	£12.50
Maialina Tomato sauce, mozzarella fior di latte, ham, Tuscan sausage, nduja, basil & EVO Oil	£13.00
Gavi Tomato sauce, mozzarella fior di latte, Tuscan sausage, sundried tomatoes, red onion, basil & EVO Oil	£13.00
Gorgonzola Tomato sauce, mozzarella fior di latte, gorgonzola, Tuscan sausage, basil, EVO Oil	£12.50
Ortolana Tomato sauce, mozzarella fior di latte, aubergines, courgettes, mixed peppers, basil & EVO Oil	£12.00
Parmigiana Tomato sauce, Parmigian Reggiano DOP, mozzarella fior di latte, aubergines, basil, EVO Oil	£12.00
Mortazza Mozzarella, mortadella, burrata, pistacchio granola	£14.00
Rustica Scamorza, roast potatoes, guanciale, rosemary	£13.00
Caprina Mozzarella, Elrick Log goat cheese, truffle honey, walnuts	£14.00
Cacciucco Seafood salsa, octopus, squid, white fish, Shetland mussels, langoustine	£18.00

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— DRINKS MENU —

About us

The best things in life come in circles

From joyful evenings gathered with loved ones around the dining table and groups of friends that feel like family, to pizza (everyone's favourite food), we believe the best things in life come in circles.

Pizzologist was dreamt up by a group of Italian friends with a passion for pizza and spreading joy, wanting to share the exquisite magnificence of their homeland's sacred dish with everyone.

We make our dough with just four ingredients: water, yeast, flour and salt. Our dough rises for 48 hours at a controlled temperature to ensure fantastic flavour and optimal digestion.

Seasonality and using natural, fresh ingredients are culturally ingrained in us as Italians, so we take great care to choose the highest-quality products, sourcing them locally whenever possible.

From creamy fior di latte mozzarella and indulgent burrata to refreshing and sweet tomatoes and aromatic EVOO, the simplistic beauty of quality products, balanced by the skilled hand of the pizzaiolo, will transport you to the sun-drenched shorelines of Italy.

We are happy when everybody is happy!

And you can't be happy without pizza, right?

Wines

Sparkling

125ml / Btl

Prosecco BRUT DOC "Le Dolci Colline"	£4.50 / £27
Franciacorta BRUT DOCG Traditional Method	£45

White

175ml / Btl

Chardonnay/Garganega Veneto IGP 2023 Il Casone	£6.25 / £25
Grillo Sicilia DOC 2023 Rupe Secca	£7.00 / £27
Falanghina Campania IGT Terre di Valter 2023	£7.50 / £29
Verdeca Puglia IGP "Talo" 2023 San Marzano	£29
Ciro' Bianco DOC 2022 Ippolito 1845	£31
Gavi di Gavi DOCG "Fossili" 2023 San Silvestro	£29
Passerina Marche IGP "Casta" 2023 Carminucci	£32

Rose' and Orange

175ml / Btl

Primitivo Salento Rose' IGP 2023 San Marzano	£7.00 / £28
Bucciato Soave Classico Superiore DOC 2022 Ca' Rugate	£35

Red

175ml / Btl

Montepulciano d'Abruzzo DOC 2023 Feudi d'Albe Bove	£6.25 / £25
Nero d'Avola Sicilia DOC 2023 Rupe Secca	£7.00 / £27
Negroamaro Salento IGP 2023 "Il Pumo" San Marzano	£7.00 / £28
Aglianico Irpinia DOC 2022 Terre di Valter	£7.50 / £29
Valpolicella Classico DOC 2022 "Rio Albo" Ca' Rugate	£32
Cannonau di Sardegna DOC 2022 Poderi Parpinello	£34
Dogajolo Toscana IGP 2021 Carpineto	£35
Barolo DOCG 2019 "Patres" San Silvestro	£52

Beers

Draught

Menabrea Italy

Half £3.00

Pint £5.90

Bottles

Peroni Nastro Azzurro 33Cl Bottle Italy	£4.00
Augustiner Lager Helles 50cl Bottle Germany	£8.90
Schlenkerla Marzen Rauch 50Cl Bottle Germany	£9.00
Schneider Weisse Tap 7 50Cl Bottle Germany	£9.30
Westmalle Dubbel 33Cl Bottle Belgium	£7.80
Brugsee Zot Blonde 33Cl Bottle Belgium	£8.10
Tempest Long White Cloud 44Cl Scotland	£9.50
Cromarty Whiteout Session White IPA 44Cl Scotland	£8.50

Cocktails & Spirits

Cocktails

Aperol Spritz(Aperol, Prosecco, Soda Water)	£8.50
Campari Spritz(Campari, Prosecco, Soda Water)	£8.50
Negroni(Bitter, Red Vermouth, Gin)	£9.00
Negroni Sbagliato(Bitter, Red Vermouth, Prosecco)	£9.00
Americano(Bitter, Red Vermouth, Soda Water)	£8.50
Gin Basil(Gin, Basil Leaves, Lemon Juice, Sugar Syrup)	£9.00

Limoncello	£4.00
Grappa di Moscato Giallo Pilzer	£6.00
Grappa di Barolo Vite Colte	£7.00

Gin Add mixer for £1.50

Tanqueray London Dry Gin 43%	£4.00
Malfy Rosa Grapefruit Gin 41%	£4.70
Bathtub Gin 43.3%	£5.80
The Botanist Islay Dry Gin 46%	£5.90

Rum Add mixer for £1.50

Don Papa 7yo Rum 40%	£5.80
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Whisky

Balvenie Doublewood 12yo Speyside 40%	£5.20
Bunnahabhain 12yo Islay 46.3%	£4.50
Talisker 10yo Skye 43%	£4.90
Highland Park 12yo Highlands 40%	£4.70
Barrel Hunter Port Dundas 23yo Grain Whisky 56.9%	£7.00

Soft & Hot Drinks

Soft Drinks

Coca-Cola	£2.00
San Pellegrino Aranciata	£2.00
San Pellegrino. Limonata	£2.00
San Pellegrino. Arancia Rossa	£2.00
IRNBRU	£2.00
Water Still/Sparkling	£2.00

Hot Drinks

Espresso	£2.00
Double Espresso	£2.50
Americano	£2.50
Cappuccino	£3.20
Latte	£3.20
Tea	£2.50
Hot Chocolate	£4.00

(Ask staff for available flavours)

Let us know how satisfied you are

THANK YOU

for being with us today

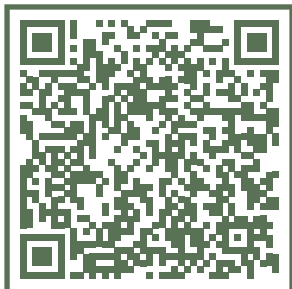
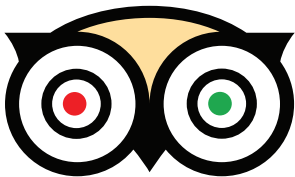
We have a quick favor to ask you.

Would you take a moment to let us know: How did we do?

Your opinion matters to us.

We will use your feedback to improve our operations and serve you better in the future.

Please share your thoughts here:



I NEED YOUR GOOGLE
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EH125LQ, Edinburgh, Scotland



**FREE
PIZZA
OF YOUR CHOICE**

From the 14th of June until the 21st of June