



Handmade, Honest Neapolitan Pizza

Our signature dough is lovingly crafted each day from scratch and proved for 24 hours before being hand stretched and stone baked, resulting in a thin base and a light and fluffy crust. Whilst our cheese is authentically Italian, being from Brighton we pride ourselves on sourcing most of our ingredients within Sussex.

Pizza

CHEESE THE DAY (V)

Fior Di Latte and fresh basil leaves on a rich tomato base

£9

SUCH A FUNGI (V)

Sautéed closed cup and portobello mushrooms on fior di latte on a garlic & pesto base

£10

FROM MY VEG TOMATOES (V)

Fior Di Latte, slow roasted bell peppers, cherry tomatoes & rocket leaves on a garlic & pesto base

£10

SLICE TO MEAT YOU

Fior Di Latte topped with a double portion of pepperoni on a rich tomato base

£11

A REAL PIZZA WORK

Fior Di Latte, cured prosciutto, fresh rocket leaves and pine nuts, finished with grated parmesan cheese on a rich tomato base

£12

HELLO, HAWAII YOU?

Succulent ham, rich gorgonzola, fior di latte and fresh pineapple on a parmesan cream base

£12.5



Sauces

Garlic (v)	£1
Special Tomato (ve)	£1
BBQ (v)	£1
Mayo	£1
Mayo (ve)	£1

Allergens

Menu items contain or may have come into contact with **cereals, milk, eggs, soy, mustard, sulphites, peanuts, nuts & sesame**. Please check our allergen information before ordering with a member of staff.

Extras

Olives	£3.5
Garlic Pizza Bread (ve)	£4
Cheesy Garlic Pizza Bread	£5
Add Vegan Cheese	£1/1.5

Info

Monday - Closed
Tuesday - Thursday 5-10pm
Friday - 2-10pm
Saturday - 2-10pm
Sunday - Closed

For Group Bookings call 01273 721 501
Contact: info@pizzako.co.uk



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