



Pizza Place is borne from the finest Italian ingredients created with passion to provide unforgettable moments rich in flavour and emotion.

Crafted from the Calabrian, Sicilian and Neapolitan traditions, Pizza Place offers recipes rich in heritage; perfect for indulgence with our fine selection of wines and craft beers.

Buon appetito!

DESSERT

Sweet Pizza	£ 4.75	V
Nutella, Walnuts and Chocolate Sauce		
Ice Cream 3 scoops	£ 4.50	V
Strawberry, Vanilla and Chocolate		
Sorbet 3 scoops	£ 5.25	V/VG
Choose from our Cheshire Farm Sorbets Lemon, Mango, Passion Fruit and Raspberry		
Fudge Cake	£ 5.25	V/VG
Chocolate Fudge Cake served warm with Vanilla Ice Cream or Lemon sorbet		
Cannoli & Aragostine	£ 4.50	
Chocolate, Pistacchio and White Cream		

HOT DRINKS

Espresso	£ 1.50
Double Espresso	£ 2.00
Cappuccino	£ 3.00
Latte	£ 3.00
Americano	£ 3.00
Hot Chocolate	£ 3.00
Tea	£ 2.50



**Gluten-free options available.
Ask your server***

*Our gluten-free options are prepared in the same facility and ovens as our regular pizzas. We cannot guarantee that our pizzas and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering from our menu.

*Due to the gluten free dough cost this option is subjected to £2 additional charge



PIZZA PLACE

KING STREET

PIZZA PLACE
MENU

PIZZAS

Our dough is produced daily with Stone-Ground Flour.
For the vegan options we use mozzarisella cheese.

Margherita £ 5.50 V/VG

Pomodori San Marzano, Fior d’Agerola (cheese) and Basil

Marinara £ 6.50

Pomodori San Marzano, Capers
Cantabrian Anchovies, Olives
Garlic and Oregano

Veneziana £ 8.00

Pomodori San Marzano, Fior d’Agerola (cheese)
Ham and Mushrooms

Giardinera £ 8.00 V/VG

Pomodori San Marzano, Fior d’Agerola (cheese)
Grilled Veggies

Diavola £ 8.00

Pomodori San Marzano, Fior d’Agerola (cheese)
Spicy Salami

Quattro Formaggi £ 8.00 V

Fior d’Agerola, Smoked Fior d’Agerola
Gorgonzola and Parmesan

Quattro Stagioni £ 8.50

Pomodori San Marzano, Fior d’Agerola (cheese)
Ham, Artichokes, Olives and Mushrooms

Nocina £ 10.50

Fior d’Agerola (cheese), Gorgonzola
Walnuts and Speck (Smoked Ham)

Alpina £ 10.50

Pomodori San Marzano, Fior d’Agerola (cheese)
Speck (Smoked Ham), Rocket
and Parmesan Shaves

Tonnata £ 8.50

Pomodori San Marzano, Fior d’Agerola (cheese)
Yellowfin Tuna and Onion

Calzone Classico £ 8.00

Pomodori San Marzano, Fior d’Agerola (cheese)
Ham and Seasonal Mushrooms

ADDITIONAL
TOPPINGS

Mushrooms, Olives, Onions, Artichokes
Grilled Veggies, Capers and Parmesan.....£ 1.20

Yellowfin Tuna, Spicy Salami, Gorgonzola
Ham, Speck (Smoked Ham)
Cantabrian Anchovies.....£ 2.00

Change to Buffalo Mozzarella.....£ 2.00

STARTERS

Caprese Salad £ 6.40 V
Fresh Tomato, Buffalo Mozzarella and Basil

Marinated Carpaccio £ 5.50
Sirloin Carpaccio aged for 25 days

Antipasto Misto to share £ 15.00
Selection of Cheeses and Cured Meats

Garlic Bread £ 3.50 V
Add Parmesan for £ 1.00

Cheese Board to share £ 10.00 V
Cheese Selection

Cured Meat Board to share £ 12.00
Selection of Cured Meats

DRINKS LIST

DRAUGHT BEERS

	Pint	Half
Quattro Mori	£ 4.30	£ 2.20
Moretti	£ 4.95	£ 2.50
Amstel	£ 4.85	£ 2.45

ALCOPOPS & CIDER

Rekorderlig £ 4.50
Pear or Strawberry & Lime

Stella Cidre £ 4.50

BOTTLED BEERS

Ichnusa Non Filtrata £ 4.20

Libco Pale Ale £ 5.90

Brewed to the original 1979 recipe in Ancoats
what was Manchester's little Italy at the start of
the 20th century, Libco embeds traditions of
high-end artisanship and small batch production.

BOTTLED MINERAL

	Small	Large
Still	£ 2.30	£ 3.40
Sparkling	£ 2.30	£ 3.40

SOFT DRINKS

	Small	Large
Coke	£ 2.75	£ 3.75
Coke Diet	£ 2.50	£ 3.50
Lemonade	£ 2.50	£ 3.50
Orange	£ 2.50	£ 3.50
Juices	£ 2.75	£ 3.75

Orange – Pineapple – Cranberry
Apple – Mango – Passion Fruit

Ginger Beer £ 2.50

Tonic £ 2.25

Slim Tonic £ 2.25

Bitter Lemon £ 2.25

San Pellegrino £ 2.75

Aranciata – Limonata

Coca Cola 330ml £ 3.75

Coca Cola – Coca Cola Zero – Diet Coke



PIZZA ROLETTA

All for one set price £ 14.95

Enter Pizza Heaven and enjoy 2 hours of
unlimited slices of your favourite flavours!
Available every Sunday.

Kids eat free!*

*Up to 10 years old, when accompanied by a paying adult.

WINES

Wine by the glass is served in 175ml measures.
125ml is available on request.

WHITE

	GLASS	BOTTLE
Terre del Sole Chardonnay (11.5%)	£ 4.25	£ 16.00

Real light straw color. Butter, lemon, floral and herbs on the nose.

Victoria Pinot Grigio DOC (12.5%) £ 6.25 £ 23.00

Very pale lemon, clean stoney on the nose.
Rich fruity wine with lots of grapefruit and good acidity.

La Boatina Sauvignon DOC (13%) £ 26.00

Floral and fruity aroma, citrus and elderberry flowers, releasing anise and wisteria flowers into the glass.
In the mouth it is satisfying for its softness, roundness and complexity.

Santa Barbara Verdicchio dei Castelli di Jesi (13%) £ 28.00

Rich of fresh fruit and white flowers with an aftertaste of sweet almond
slender and lively body, fairly good persistence.

Serragrilli Gavi di Gavi DOCG (13%) £ 35.00

Hints of ripe apples, pears and wild flowers.
Well-structured, with good acidity and an excellent long finish.

RED

	GLASS	BOTTLE
Terre del Sole Nero D’Avola (12%)	£ 4.25	£ 16.00

Fruity, Smooth, cherry on the nose.

Marca Trevigiana Merlot IGT (13%) £ 6.25 £ 23.00

Red ruby with hints of garnet. Bouquet of blackberry and blackcurrant, elegant with
notes of natural softness. Youthful taste of fruit in full bloom.

Poggio Campeï Chianti DOCG (12%) £ 26.00

Clear rubi red color.
Nice and intense red fruit aromas with notes of tobacco, toffee candy and chocolate.

La Boatina Cabernet DOC (13%) £ 28.00

Aromas of hickory, smoke, raspberries, persimmon, and earth.
Taste that has cherry/ raspberry and medium plus acid and tannins.

Serragrilli Barbera d’Alba DOC (13%) £ 35.00

Clear garnet red. Rich and intense, with a good concentration of delicate, crisp fruity aromas.
Warm and soft, with rich acidity and a nice, clean finish.

ROSE E PROSECCO

	GLASS	BOTTLE
Poggio del Guelfo Pinot Grigio Blush DOC (12.5%)	£ 6.50	£ 24.00

Blackberries aromas.
On the palate, cherries and berries, light and easy to drink.

	125ml	
Il Castelli Prosecco DOC	£ 5.00	£ 26.00

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent
and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.

COCKTAILS

Espresso Martini £ 8.00 Negroni £ 8.00

Vodka, Kahlúa, Vanilla Syrup and Coffee

Dry gin, Campari and Vermouth Rosso

Bellini £ 7.50 Margarita £ 8.00

Pick your own flavour with a Prosecco top

Tequila, Cointreau and Lime Juice

Mojito £ 8.00 Bramble £ 8.00

Bacardi, Cointreau, Mint, Lime,
Sugar and Soda

Gin, Lemon Juice, Sugar Syrup
and Crème de Mure

Amaretto Sour £ 8.00 Daiquiri £ 8.00

Amaretto, Egg White, Sugar Syrup
and Lime Juice

Bacardi, Lime Juice, Sugar Syrup
with one of our many flavours

Cosmopolitan £ 8.00 Pornstar Martini £ 8.50

Vodka, Cointreau, Cranberry Juice,
Lime Juice and Sugar Syrup

Vanilla Vodka, Passoa , Vanilla Syrup,
Pineapple Juice, Passion Fruit Puree
and a Prosecco Shot Side

SPIRITS, LIQUEURS & DIGESTIVES

Ask your server about our selection