



Cooked to perfection in a wood-fired oven, these handmade pizzas have a puffed up pillowy edge that is fluffy and light, blistered from the intense heat.

Every pizza is made on the spot and is a testament to Jeremy Barragan's dedication for fresh produce.

A selection of 9 pizzas have been curated for dining from the comforts of your home.

La Pizza

ROSSA & BIANCA





La Pizza Rossa

RED BASE PIZZA (TOMATO)



MARGHERITA

Fior di latte, pomodori semi secchi, oregano, fresh basil

\$26



NAPOLETANA

Fior di latte , anchovy, garlic, taggiasca olive, oregano

\$26



DIAVOLA

Smoked provola , spicy salami, capers, pickled Calabrian chillies

\$26



MEAT LOVERS

Mozzarella, Fennel sausage, spicy salami, bacon, guanciale

\$26



La Pizza Bianca

WHITE BASE PIZZA



DELICATA SQUASH & SPECK

Castelmagno , radicchio agrodolce, sage

\$26

MUSHROOM & CARAMELISED ONION

Mozzarella, fontina, thyme

\$24

CLAMS & POTATO

Pecorino, garlic, chilli, crème fraiche, chives, potato chips

\$26

BACCALA & BROCCOLINI

Creamed leeks, roasted cherry tomato, bottarga

\$26

EGGS & BACON

Mozzarella, truffle cheese, spring onion, baby potatoes, sunnyside egg

\$26

