

Rudy's

APERITIVO

CAMPARI SODA (10CL) 10.0% ABV	3.90
BITTER AND REFRESHING, THE PERFECT PRE-PIZZA DRINK. SERVED WITH SALTED CRISPS	
NEGRONI	6.90
ROSSO VERMOUTH, CAMPARI & GIN	
BLOOD ORANGECELLO MIMOSA	6.90
RUDY'S BLOOD ORANGECELLO, ORANGE JUICE, PROSECCO	
APEROL SPRITZ	6.90
CLASSIC APEROL MIXED WITH PROSECCO	
HUGO SPRITZ	6.90
ELDERFLOWER, TANQUERAY GIN & PROSECCO.	
MALFY GIN & TONIC	6.90
MALFY GIN & SAN PELLEGRINO TONICA. CHOOSE FROM GRAPEFRUIT, LIMONE OR BLOOD ORANGE	
SOSPIRI	6.90
MALFY BLOOD ORANGE, ELDERFLOWER, PEACH, PROSECCO, FRESH STRAWBERRY	
ESPRESSO MARTINI	6.90
KIMBO ESPRESSO, KAHLUA, VODKA	
AMARETTO SOUR	6.90
LAZZARONI, LIMONCELLO, LEMON & FRESH BASIL	
RUDY'S BLOOD ORANGECELLO	3.50
50ML 26.0% ABV OUR VERY OWN BLOOD ORANGECELLO	

KIMBO COFFEE

SINGLE OR DOUBLE SHOT ESPRESSO	1.90/2.30
AMERICANO	2.50
MACCHIATO	2.70
LATTE / CAPPUCINO / FLAT WHITE	3.00
COFFEE SERVED AS A DOUBLE SHOT UNLESS REQUESTED OTHERWISE	

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@RUDYSPIZZASOHO

ALLERGEN INFORMATION

PLEASE ASK YOUR SERVER FOR THE MOST UP TO DATE
ALLERGEN INFORMATION BEFORE ORDERING

WHITE WINE

TERRE ALLEGRE, TREBBIANO	175ML 4.90
(PUGLIA, ITALY) 11.0% ABV	BOTTLE 18.50
SOFT, JUICY EMINENTLY DRINKABLE AND ALWAYS DELICIOUS WITH A MARGHERITA PIZZA.	
CASA DEFRA, 'ALTA VITA' SAUVIGNON BLANC	175ML 5.60
(TREVENEZIE, ITALY) 12.0% ABV	BOTTLE 19.90
WORKING WITH LOCAL GRAPE GROWERS TO SUPPORT BOTH THE ENVIRONMENT AND THE LOCAL ECONOMY, CASA DEFRA HAVE PRODUCED A LIP-SMACKING SAUVIGNON BLANC.	
FABRIZIO BELLA UNFILTERED ORGANIC CATARRATTO BIANCO	175ML 5.80
(SICILY) 12.0% ABV	BOTTLE 20.90
THIS NATIVE SICILIAN IS ORGANIC AND UNFILTERED. APPLE AND LEMON ON THE PALATE. IT WILL APPEAR A LITTLE HAZY - WHICH IS A GOOD THING!	

RED WINE

TERRE ALLEGRE, SANGIOVESE	175ML 4.90
(PUGLIA, ITALY) 12.0% ABV	BOTTLE 18.50
SOFT & MELLOW WITH SMOKY OVERTONES.	
PALAZZO DEL MARE, ROSSO	175ML 5.60
(SICILY, ITALY) 12.5% ABV	BOTTLE 19.90
A TRUE SICILIAN. RICH, RUSTIC AND BORN TO PARTNER TOMATO BASED PIZZAS.	
BELLA MODELLA PRIMITIVO	175ML 5.80
(PUGLIA, ITALY) 13.0% ABV	BOTTLE 20.90
THE SIGNATURE GRAPE OF PUGLIA, FULL AND OOZING GRAVITAS. OUR FINEST RED WINE!	

ROSÉ WINE

LA DELFINA, PINOT GRIGIO BLUSH	175ML 5.60
(DELLE VENEZIE, ITALY) 11.5% ABV	BOTTLE 19.90
CRISP, LIFTED AND REFRESHING.	

125ML WINE MEASURES ARE AVAILABLE ON REQUEST

PROSECCO

LA VITA SOCIALE PROSECCO BRUT	125ML 5.20
(VENETO, ITALY) 11.5% ABV	BOTTLE 24.00
ARCHETYPAL PROSECCO. CRISP, FRUITY, VIBRANT.	
CIELO PROSECCO ROSE	125ML 5.20
(VENETO, ITALY) 11% ABV	BOTTLE 25.00
FRUITY AND FRAGRANT BOUQUET WITH HINTS OF STRAWBERRY AND CHERRY.	

BEER

PORETTI 4	330ML 4.30
(INDUNO OLONA, ITALY) 5.0% ABV FOUR HOPS - LIGHT, FRUITY AND HOPPY	
PORETTI DRAUGHT	SCHOONER 3.70
(VARESE, ITALY) 4.8% ABV	PINT 5.50
CITRUSY LAGER WITH A HOPPY LINGERING FINISH	
ANGIOLETTI SECCO CIDER	500ML 5.50
(TRENTINO, ITALY) 5.0% ABV MADE USING 'CHARMAT-METHOD', THE SAME METHOD AS PROSECCO, FOR A DELICIOUS SPARKLING CIDER	
BIRRA MORETTI ZERO	330ML 3.90
(VIGEVANO, ITALY) 0.05% ABV BLONDE BEER, LIGHT AND AROMATIC TASTE	

ROTATING BEER, APERITIVO & WINE SPECIALS

SEE BOARD FOR DETAILS

SOFT DRINKS

SAN PELLEGRINO	2.75
LEMON / BLOOD ORANGE / CHINOTTO	
ORANGE JUICE	2.75
APPLE JUICE	2.75
SAN PELLEGRINO SPARKLING WATER	2.75
ACQUA PANNA STILL WATER	2.75
COKE / DIET COKE	2.75

SERVICE CHARGE

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO
THE BILL. ALL TIPS ARE SPLIT EVENLY BETWEEN
OUR TEAM.



STARTERS & SHARERS

GARLIC BREAD

MOZZARELLA & GARLIC BUTTER (V) 6.50

TOMATO & GARLIC 5.50

BURRATA

WHOLE BURRATA, CHERRY TOMATOES,
WILD ROCKET & OUR HOUSE BAKED BREAD 6.50

CAMPANA

BUFALA MOZZARELLA, PROSCIUTTO
CRUDO (CURED HAM), FINOCCHIONA
SALAME, SALAME PICANTE & WILD BOAR
SALAME, WILD ROCKET, SEMI-DRIED
TOMATO & HOUSE BREAD 9.50

VEGGIE CAMPANA** (V)

VEGETARIAN BUFALA, ROASTED
PEPPERS & ARTICHOKES, TOASTED
ALMONDS, MIXED OLIVES, WILD ROCKET,
SEMI-DRIED TOMATO & HOUSE BREAD 9.50

ROCKET & PARMESAN***

ROCKET, SEMI DRIED TOMATO, RED ONION,
PARMESAN SHAVINGS & BALSAMIC HONEY
VINAIGRETTE 3.50

CAPRESE SALAD***

BEEF TOMATOES, CHERRY TOMATOES,
BUFALA MOZZARELLA, FRESH BASIL, E.V.
OLIVE OIL & BALSAMIC GLAZE 3.50

CACIO E PEPE***

BABY GEM, GRATED PECORINO, LEMON,
E.V. OLIVE OIL, BLACK PEPPER, CHIVES 3.50

NOCELLARA OLIVES

MIXED OLIVES 3.50

BOWL OF SALTED CRISPS

0.80

DIPS

GARLIC AIOLI (V)

1.50

MASCARPONE, ROQUITO & PARMESAN

1.50

SUNDRIED TOMATO & CHILLI (VE)

1.50

**NEW - VEGAN CHEESE AVAILABLE
PLEASE ASK YOUR SERVER**

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NEAPOLITAN PIZZA

MARINARA (VE)

SAN MARZANO TOMATO, GARLIC, OREGANO, BASIL & E.V OLIVE OIL 5.60

MARGHERITA***

SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA, BASIL, PARMESAN & E.V OLIVE OIL 7.25
BUFALA MOZZARELLA SWITCH +2.50

PORTOBELLO***

SAN MARZANO TOMATO, FIOR DI LATTE, PORTOBELLO MUSHROOM, BASIL, OREGANO, SEA SALT,
PARMESAN & GARLIC OIL. GREAT AS A WHITE PIZZA* 8.25

TARANTINA**

SAN MARZANO TOMATO, FIOR DI LATTE, ANCHOVIES, CAPERS, KALAMATA OLIVES, OREGANO, PARMESAN,
BASIL & E.V OLIVE OIL 9.20

SALAME

SAN MARZANO TOMATO, FIOR DI LATTE, PARMESAN, SALAME NAPOLI , BASIL & E.V OLIVE OIL 9.20

MERIDIO* (VE)

WHITE PIZZAZA. VEGAN MOZZARELLA TOPPED WITH BUTTERNUT SQUASH, RED ONION, SUNDRIED
TOMATO, GREEN CHILLI & OREGANO 9.20

PARMIGIANA***

SAN MARZANO TOMATO, FIOR DI LATTE, ROASTED AUBERGINE, PECORINO, BASIL & E.V. OLIVE OIL 9.20

PORCHETTA*

WHITE PIZZA. ROAST PORCHETTA, SAGE ROASTED POTATOES, SMOKED MOZZARELLA, CARAMELISED
WHITE ONIONS & ROSEMARY OIL 9.50

CALABRESE

SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, E.V. OLIVE OIL, PARMESAN & SPICY N'DUJA SAUSAGE
(SOFT CALABRIAN SAUSAGE THAT MELTS INTO THE PIZZA - BEWARE, IT'S HOT!) 9.60

TONNO

SAN MARZANO TOMATO, FIOR DI LATTE, PARMESAN, TUNA, GREEN CHILLI, RED ONIONS, ROQUITO PEPPERS,
OREGANO, BASIL & E.V. OLIVE OIL 9.60

CINGHIALE

SAN MARZANO TOMATO, FIOR DI LATTE, WILD BOAR SALAME, N'DUJA, ROQUITO PEPPERS, PARMESAN,
FRESH CHILLI, BASIL & E.V OLIVE OIL 9.90

CAPRICCIOSA**

SAN MARZANO TOMATO, FIOR DI LATTE, PARMESAN, PROSCIUTTO COTTO, KALAMATA OLIVES, PORTOBELLO
MUSHROOM, ARTICHOKE HEARTS, BASIL & E.V OLIVE OIL 9.90

ROMAGNOLA

SAN MARZANO TOMATO, FIOR DI LATTE, PARMESAN, EMILIA ROMAGNA AGED PROSCIUTTO, ROCKET,
PARMESAN SHAVINGS & E.V.OLIVE OIL 9.90

CARNI

SAN MARZANO TOMATO, FIOR DI LATTE, PARMESAN, SALAME FINOCCHIONA, SALAME PICANTE, WILD BOAR
SALAME, BASIL AND E.V OLIVE OIL. (ADD FRESH CHILLI ON US) 9.90

ADDITIONS

ROASTED AUBERGINE, ROASTED PEPPER, SUNDRIED TOMATO, MUSHROOM, OLIVES, ARTICHOKE HEARTS, CHERRY
TOMATO, RED ONION, ROCKET, CAPERS, ROQUITO PEPPERS, BUTTERNUT SQUASH, ROASTED POTATOES + 1.00 EACH
WILD BOAR SALAME, SALAME PICANTE, N'DUJA, PORCHETTA, COTTO + 2.00 EACH
ADD SMOKED MOZZARELLA, SWITCH TO BUFALA MOZZARELLA OR VEGAN CHEESE + 2.50 EACH
TRUFFLE OR GARLIC OIL + 0.50 EACH

APERITIVO - FULL DRINKS LIST ON REVERSE

DESSERT

TIRAMISU (V)

MADE FRESH EVERY DAY WITH AMARETTO &
AMARETTI BISCUITS 4.50

TARTUFO (V)

SEE BOARD FOR FLAVOURS 3.50

AFFOGATO (V/GF)

SHOT OF ESPRESSO OVER VANILLA GELATO
(ADD A LIQUEUR +2.00) 4.50

GELATO (V)

SLOW CHURNED FROM HACKNEY GELATO
ASK YOUR SERVER FOR TODAY'S FLAVOURS

ABOUT OUR DOUGH

WE MAKE OUR DOUGH ON SITE TWICE A DAY
WITH JUST FOUR INGREDIENTS: FLOUR, WATER,
SALT & YEAST. WE DOUBLE FERMENT IT FOR A
MINIMUM OF 20 HOURS AT ROOM
TEMPERATURE WHICH MAKES IT SOFT, LIGHT
AND EASY TO DIGEST. ALL OUR PIZZAS ARE
ROUGHLY 14" AND COOKED FOR JUST 60
SECONDS, KEEPING THEM SOFT AND FLUFFY. IT
IS NEVER CRISPY OR DEEP PAN. THESE PIZZAS
ARE FROM OTHER REGIONS IN ITALY.

EAT IT WITH A KNIFE AND FORK, OR CUT, FOLD
AND USE YOUR HANDS!

*WHITE PIZZAS COME WITH NO TOMATO BASE

**OUR OLIVES MAY CONTAIN STONES

***OUR PARMESAN, PECORINO IS NOT
VEGETARIAN. PLEASE LET US KNOW IF YOU
WOULD LIKE THESE TOPPINGS REMOVED.

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