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@PIZZERIA_1926



@PIZZERIA1926EDINBURGH

A LA CARTE MENU



**PIZZERIA 1926
HAS BROUGHT AN
AUTHENTIC TASTE
OF NAPLES/NAPOLI
TO THE VIBRANT,
PIZZA-LOVING CITY
OF EDINBURGH
SINCE 2016.**

DOWN THE CENTURIES, THE NEAPOLITAN ART OF PIZZA MAKING HAS BEEN BASED ON A FEW KEY ELEMENTS: WATER, FLOUR, SALT AND YEAST - AND THE EXCELLENT PRODUCE FROM THE CAMPANIA COUNTRYSIDE

BUT IT IS ALSO THE HANDS, HEART AND SOUL OF THE PIZZAIOLO WHICH ALLOW US TO MAKE MAGIC TURNING THE DOUGH AS "A LOVE AND PASSION THAT WE TRANSMIT TO OTHERS"

PIZZERIA 1926

STARTERS

BASKET OF BREAD (V) With extra virgin olive oil and balsamic vinegar	2.50
GARLIC BREAD (V) Bread baked with garlic butter	4.50
BRUSCHETTA (V) (VG) Topped with chopped tomatoes, garlic, basil and extra virgin olive oil	5.50
FOCACCIA (V) Topped with rosemary, garlic and extra virgin olive oil	9.95
FOCACCIA 1926 Topped with cherry tomatoes, rocket and Parmesan shavings	11.95
TAGLIERE DI SALUMI Mixed cured meat platter, served with homemade bread and mixed salad	12.95
TAGLIERE DI FORMAGGI Selection of Italian cheese, served with chutney, mixed salad and homemade bread	12.95
ARANCINO MEAT Hand-made fried rice ball with a filling of the day (please ask) dusted with breadcrumbs (spicy tomato dip)	6.25
ARANCINO VEG (V) Hand-made fried rice ball with a filling of the day (please ask) dusted with breadcrumbs (spicy tomato dip)	6.25
ANTIPASTO VEGETARIANO (V) Grilled vegetables & buffalo mozzarella antipasto platter	9.50
CALAMARI FRITTI Fried fresh calamari ring (Marie Rose dip)	10.50
PATATINE FRITTE (V) Chips (served with mayo and ketchup)	4.50
PATATINE PARMIGIANO Chips topped with grated Parmesan cheese	4.95
POLPETTE Neapolitan pork and beef mince meatballs drowned in a rich tomato and basil sugo	10.50
PARMIGIANA (V) Traditional Parmigiana baked with layered shallow fried aubergines, mozzarella, tomato and basil	10.50
MOZZARELLA IN CARROZZA (V) Fried mozzarella sandwiches dipped in egg and dusted with breadcrumbs (spicy tomato dip)	8.95
INSALATONA DI TONNO (V) Mix salad leaf, buffalo mozzarella, tuna, cucumber, tomatoes, boiled eggs and extra virgin olive oil	7.50
CAPRESE (V) Tomatoes, buffalo mozzarella, extra virgin olive oil and basil	8.50
MIX SALAD (V) (VG) Mix salad leaves, cucumber, tomatoes and onion	4.25

PIZZA

SAN PAOLO (V) Tomato, D.o.p fior di latte mozzarella, basil, and extra virgin olive oil	10.95
MERET 1 Tomato, D.o.p fior di latte mozzarella, Parma ham and burrata	13.95
ZERBIN 23 Tomato, D.o.p fior di latte mozzarella, 'nduja, spicy pork sausage and peperoni sausages	13.50
RUI 6 Tomato, garlic, oregano, anchovies, olives and capers	11.50
OLIVEIRA 17 (V) Tomato, garlic, oregano and extra virgin olive oil	9.95
MAZZOCCHI 30 Pork sausages, ricotta, smoked provola and friarielli (Neapolitan broccoli)	13.95
MARADONA 10 Tomato, D.o.p fior di latte mozzarella, basil, salami, pork & beef meatballs and pork sausages	14.95
GAETANO 70 (V) Cream of porcini mushroom, rocket, burrata, grana cheese and truffle oil	14.50
RRAHMANI 13 Tomato, D.o.p fior di latte mozzarella, mushroom, ham, artichokes and olives	13.95
BUONGIORNO 4 (V) Tomato, provola, basil, Parmesan cheese and fried aubergine	13.95
POLITANO 21 Fried calzone with tomato, provola, ricotta, ciccioli and black pepper	11.95

PASTE

LASAGNA AL FORNO Baked home-made lasagna with beef minced ragù, bechamel, buffalo mozzarella and Parmigiano cheese	11.95
RAVIOLI DEL GIORNO (V) Please ask for today's recipe	12.95
RIGATONI BURRATA E NDUJA Rigatoni pasta tossed with tomato sauce, nduja spicy pork sausage topped with ream of fresh burrata cheese	12.95

DI LORENZO 22 Provola, mortadella, pistacchio and ricotta cheese	14.50
ANGUISSA 99 (V) Tomato, D.o.p fior di latte mozzarella, cherry tomato, red onion, mixed peppers, and mushroom	13.95
SIMEONE 18 Calzone with tomato, D.o.p fior di latte mozzarella, ricotta, mushrooms, ham and black pepper	13.95
RASPADORI 81 (V) Smoked provola cheese, ricotta, gorgonzola and Parmesan cheese	13.95
NATAN 3 Mozzarella, rocket, cherry tomatoes, Parma ham and Parmesan cheese shavings	14.50
LOBOTKA 68 Tomato, smoked provola cheese, meat balls, Parmesan cheese and ricotta stuffed crust	14.50
KVARA 77 D.o.p fior di latte mozzarella, smoked provola cheese, cherry tomatoes, basil pesto, pinenuts	12.95
MARIN 16 (V) Buffalo mozzarella, fresh cherry tomatoes, basil and extra virgin olive oil	13.50
SPINAZZOLA Four different types of cheese, acacia honey and crushed hazelnuts	13.95

TOPPINGS

Extra Veg 1.50 / Extra Meat 2.00 / Extra Burrata 4.00
Extra buffalo mozzarella 3.50

DESSERT

TIRAMISU Savoirdi, coffee, mascarpone, eggs and cocoa	6
DOUGHNUTS Sugar coated doughnuts served with Nutella dip	6
AFFOGATO Vanilla ice cream with an espresso coffee	5.50
GELATO Please ask for today's selection	5.50
DESSERT OF THE DAY Please ask for today's selection	6

(V) VEGETARIAN - (VG) VEGAN - PLEASE ALWAYS INFORM US WITH YOUR DIETARY REQUIREMENTS OR ANY FOOD ALLERGIES.
PLEASE NOTE: WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL