

ROVA RECOMMENDS

All with tomato sauce, basil, and glastonbury fior di latte mozzarella unless specified.

MARINARA [7.50] (VE)

Tomato sauce, garlic oil, basil and oregano. (No cheese)

MARGHERITA [9.25] (V or VE)

MARGHERITA DELUXE [11.75]

Buffalo mozzarella, parmesan, and chilli flakes

VEGAN MARGHERITA DELUXE [11.75] (VE)

Vegan stracciatella, basil pesto, and chilli flakes

ROASTED HAM | MUSHROOM | CARMELISED ONION [13]

COURGETTE | GOATS CHEESE | JALAPEÑO JAM | GARLIC OIL [13.50] (V)

(Our white pizza - so no tomato sauce!)

DOUBLE CHORIZO | HOT HONEY [13.50]

ANCHOVY | OLIVES | CAPERS [13]

ARTICHOKE | OLIVE | ROCKET [12.75] (V or VE)

ROASTED CAULIFLOWER | SUNDRIED TOMATO | BASIL PESTO [13] (V or VE)

Swap the cauliflower for chicken [1.50]

SMOKED CHICKEN | BUFFALO HOT SAUCE | PARMESAN [14]

Swap chicken for cauliflower

MAKE IT YOURS

£2 PER TOPPING

HAM - OLIVES - CAPERS - MUSHROOMS
ROCKET - COURGETTE - ANCHOVY -
ARTICHOKE - PARMESAN - BASIL PESTO
GOATS CHEESE - SUNDRIED TOMATO
CAULIFLOWER - CARMELISED ONIONS

£3 PER TOPPING

CHORIZO - VEGAN STRACCIATELLA
SMOKED CHICKEN - CHORIZO PICANTE
BUFFALO MOZZARELLA

DIPS [2] (VE)

Garlic Mayo
Jalapeño Jam
Pesto Mayo
Buffalo Hot Sauce
Buffalo Hot Sauce Mayo
Sweet Roasted Garlic Mayo

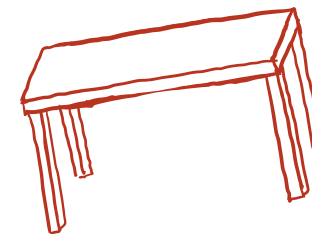


'OURS' - OCTOBER SPECIAL [14]

Pastrami, Sauerkraut, Swiss Cheese,
1000 Island Dressing

Dill & Seaweed Sauerkraut by Glastonbury
Ferments, and Pastrami by the legendary Big
Naths BBQ

PLEASE GRAB A TABLE THEN
MEET US AT THE TILL SO WE
CAN TAKE YOUR ORDER



PLANT-BASED MOZZ

You can swap plant-based mozzarella to any pizza for free.

Creamy, mild, and dairy-free, made from coconut oil & aquafaba. We've tried A LOT of plant-based cheeses, this one's definitely the best.

(V) = Vegetarian (VE) = Vegan
(V or VE) = Vegetarian but can be made Vegan on request.

GLUTEN FREE BASE [2.50]

This will contain traces of flour

SIDES

Fresh Rocket with Balsamic Dressing [3] (VE)

Add parmesan for [1.50]

Mixed Marinated Olives [4.50] (VE)

Burrata [6.50] (V)

With rocket and pesto

Garlic & Rosemary Bread with Mozzarella [6.50] (V or VE)

Swap for vegan cheese

Garlic & Rosemary Bread Deluxe [7.50]

Mozzarella, parmesan and caramelised onion

Buffalo Hot Sauce Garlic Bread [6.75] (V or VE)

Mozzarella
Swap for vegan cheese

CANNOLI [3]

Pistachio OR Chocolate Hazelnut (GF)

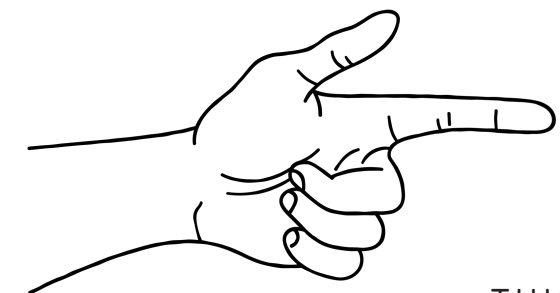
Two for £5

KIDS

Kids marg and juice carton [7.50]

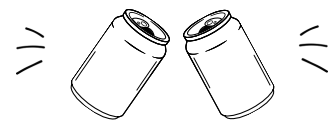
Add toppings [1]

Ask us for colouring!



THIS WAY FOR
DRINKS & MORE ABOUT US

PIZZAROVA



SOFTS

Sparkling Rhubarb & Apple 330ml [2.75]

Cawston Press

Lemony Lemon 250ml [2.75]

Karma

Ginger Beer 330ml [2.75]

Cawston Press

Cola 330ml [2.5]

Green Cola, No Sugar

Sparkling CanO Water 330ml [2]

Still Water Carton 500ml [2]

SPIRITS

Gin & Tonic 250ml 7% [6.75]

6 O'Clock Gin

Peach & Raspberry Seltzer 250ml

4% [5.95]

Berczy

BEER & CIDER

Infinity Helles Lager 440ml 4.6% [6]

Bristol Beer Factory

Independence Pale 440ml 4.6% [6.50]

Bristol Beer factory

Clear Head 440ml 0.5% [4.75]

Bristol Beer Factory

Devon Red Cider 330ml 4.5% [4.75]

Sandford Orchards

Apple, Berry & Cherry Cider 440ml 4% [6.50]

Iford

WINE

St Laurent, Red Wine Can 250ml 12% [7.50]

Bright and Juicy. Try if you like Pinot Noir.

Grüner Veltliner, White Wine Can 250ml 11.5% [7.50]

Vibrant and Zesty. Try if you like Sauvignon Blanc.

Grenache Rosé Wine Can 250ml 12.5% [7.50]

Pale and Fresh. Try if you like Provence style rosé.

Finca Constancia Parcela 12

Graciano, Red 750ml 14% [28]

Tierra de Castilla, Spain.

Pazos de Lusco Albarino, White 750ml 13.5% [28]

Rias Baixas, Galicia, Spain.

GUEST BEER

PARTY WAVE 440ml [6.50]

Aussie IPA- 5.0%

An IPA with flavours of mandarin orange and citrus peel.



CITRUCELLO

70cl - 25% [36]

Brewed in collab with Bristol based Circumstance Distillery. Lemony liqueur perfect for a post pizza special occasion.

WE'VE TURNED 10!



US



Back in 2013, the taste for sourdough was growing, which suited our pizza obsession perfectly. Roaming around Somerset in a Land Rover fitted with a mobile pizza oven, we served handmade sourdough pizzas to family, friends and festival-goers. Naturally, the name Pizzarova wrote itself.

We opened our first bricks and mortar shop in Bristol, with a couple more following rapidly behind – made possible by our brilliant team, who we regard as our most significant achievement.

Through it all, we've stayed true to what you like most – good-mood food on the go. We still work with the best suppliers in Somerset, and we're not a fancy restaurant. No knives and forks for these slices.

SOURDOUGH

Every dough ball is made fresh on site everyday by our team using simply 00 (double milled) flour, sourdough starter, salt & water.

Our starter (fermented flour & water) is taken from a family in Somerset who have fed it for over 70 years. We split it to create our own and use it for every batch of dough we make to give the tangy taste and prove the dough for the light fluffy texture.

ALLERGENS

Scan the QR code for our allergens guide. Please notify a member of staff if you have any allergies we should know about.



Scan Me!

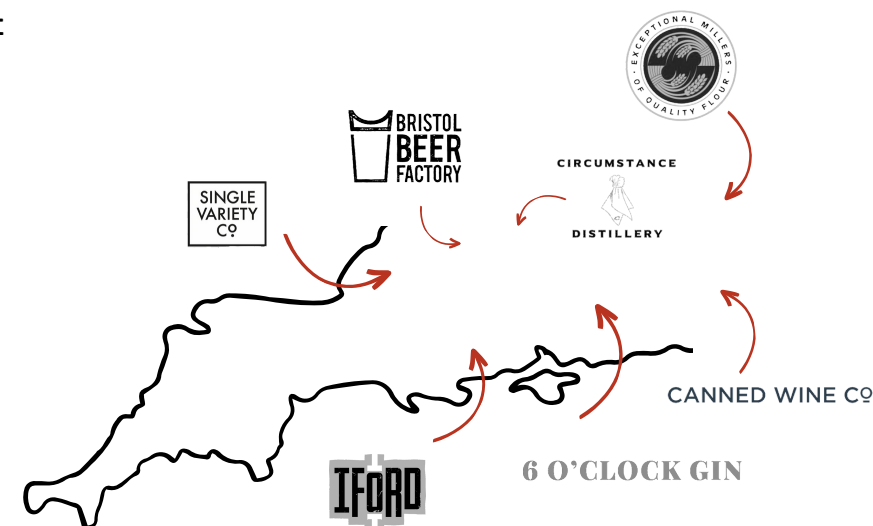


LOCAL

Our aim is to champion the amazing ingredients local to us in the South West via our pizzas.

From Single Variety Co, Bristol Beer Factory, Hugos Greengrocer, Shipton Mill, Brue Valley Organics, Iford Cider, Upton Cheyney Chilli and many more featured on our 'Ours' Specials each month.

Know of a local producer we should be working with or an amazing ingredient we could be using? Let us know! Hello@pizzarova.com



ROVA APP

Download our loyalty app to get your 8th pizza free & receive special vouchers & discounts! It's our way of saying thanks for sticking with us.

Loyalty valid for all orders Eat in, Takeaway & Click and Collect



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