

Made in the southern Italian style 'Pizza Napoletana'. Our slow rise, double fermented dough is made from 4 simple ingredients with no added oil or sugars. This makes a pizza from The Rustic Crust light, soft and easy to digest.

Always hand pushed and cooked with thought, care and concentration.

SAMPLE PIZZA MENU

PLAIN OR CHEESE GARLIC BREADS

Mozzarella, EV olive oil, fresh garlic. Plain = Vegan option

MARGHERITA

San marzano tomato, mozzarella, EV olive oil.

MUSHROOM & GARLIC

Freshly chopped chestnut mushrooms and fresh garlic in olive oil.

PROSCIUTTO HAM

Prosciutto ham from Rome, sweetcorn and fresh garlic.

VEGGIE NAPOLETANA OR SPICY VEGGIE (V)

Mushroom, garlic, sweetcorn, black olives. Spicy veggie + hot roquitto peppers.

ITALIAN SPICY SAUSAGE

Mr Crust's homemade salsiccia piccante recipe. (Contains dairy)

PROPER PEPPERONI

Freshly sliced ventricina. A proper pepperoni.

GOATS CHEESE (V)

With homemade caramelised onion or honey & chilli.

RIB EYE STEAK & MUSHROOM

Marinated strips of local rib eye beef.+ £1

GLUTEN FREE

Please let us know the number of gluten free guests prior to the event.

We can bring gluten free bases at no extra charge.

Please inform us of any coeliac guests.

* FLEXIBLE WITH TOPPINGS

We will always try our best to give our clients and customers exactly the topping they have requested. So please feel free to suggest or create oyur own special pizza. (No chicken or fish)

DIETRY REQUIREMENTS & ALLERGIES Gluten Free, Dairy Free, Veggie and Vegan

All our pizza is made fresh so we can cater for all your guests dietry requirements.

Please ask your guests if they have any specific requirements before the event so we can cater for their dietry needs.