



We are a card only business. An optional 12.5% service charge will be added to your bill, that will go entirely to our team.

STARTERS, BITES & SIDES

PANE & OLIO

Our own Bread with EVO Oil & Balsamic Vinegar

MIXED MARINATED OLIVES

Marinated in EVO Oil, Lemon Juice, Thyme, Parsley & Garlic

NOCELLARA OLIVES

GARLIC FOCACCIA

Flat Oven-baked Pizza dough bread with Oregano & EVO Oil, available as following:

- CLASSIC VE...5.95
- ONION & VE...6.5
- MOZZARELLA FIORDILATTE...6.95
- + Any 3 Crust Dips 9.5
- BLACK OLIVES

CRUST DIPPERS

- GARLIC MAYO
- 'NDUJA CREAM
- NEW VE SLOW COOKED TOMATO & ONION SAUCE
- TRUFFLE & MUSHROOM CREAM
- NEW BASIL PESTO VE Available

BRUSCHETTA

Grilled thick slices of our own Bread, topped with:

- CLASSIC

Fresh chopped Vine Tomatoes, Garlic, Oregano, EVO Oil & Basil

- AUBERGINES & CHILLI

With Oven Roasted Aubergines in Tomato Sauce topped with Fresh Chilli

- BURRATA & 'NDUJA

With Fresh Burrata Pugliese & 'Nduja Calabrese

BURRATA PUGLIESE

Served with Oven Roasted Baby Plum Tomatoes, Basil & Pepper with our own Bread

AUBERGINE PARMIGIANA

Layers of Aubergine slices cooked in EVO Oil, Tomato sauce, Mozzarella Fiordilatte, Parmesan & Basil. Served with our own Bread

MEATBALLS

Portion of two Meatballs, made with Beef, Parmesan, Olive Oil & Basil, slowly cooked in Tomato Sauce. Served with our own Bread

- + Extra Meatball 1.95
- + Mozzarella 1.5

PIZZA

ALL OUR PIZZAS ARE TOPPED WITH EXTRA VIRGIN OLIVE OIL & FRESH BASIL LEAVES.



SANTA MARIA

Tomato Sauce, Garlic & Oregano (No Mozzarella)

- + Black Olives 1.00
- + Mushrooms 1.95

* SANTA MARGHERITA *

- CLASSIC

Mozzarella Fiordilatte, Tomato Sauce & Parmesan

- BUFALINA

Buffalo Mozzarella, Tomato Sauce & Parmesan

- AL FILETTO

Smoked Mozzarella , Oven Roasted Baby Plum Tomatoes, Parmesan & Black Pepper. No Tomato Sauce

SAN GENNARO (NAPOLI)

Tomato Sauce, Mozzarella Fiordilatte, Anchovies, Black Olives, Capers & Oregano

SANTA CARMELA

Tomato Sauce, Mozzarella Fiordilatte, Cotto Ham, Mushrooms & Parmesan

SANTA CATERINA

Tomato Sauce, Mozzarella Fiordilatte, Salame Napoli, Fresh Chilli & Parmesan

SAN FRANCESCO

Mozzarella Fiordilatte, Mixed Peppers, Courgettes, Aubergines & Parmesan. No Tomato Sauce

SANT'ANNA

Tomato Sauce, Mozzarella Fiordilatte, Cotto Ham, Artichokes, Black Olives & Parmesan

SALADS

TOMATO SALAD

Chopped Tomatoes, Red Onions, Kalamata Olives, & Capers dressed with EVO & Oregano

RUCOLINA

Wild Rocket, Cherry Tomatoes & Parmesan shavings, dressed in EVO Oil & Balsamic Vinegar

SAN CARLO

Slow Cooked Tomato & Onion Sauce, Oven Roasted Aubergines, Oven Roasted Baby Plum Tomatoes, Basil Pesto, Toasted Sunflower Seeds & Nooch

SAN ROCCO

Tomato Sauce, Oven Roasted Aubergines, Wild Rocket, Burrata Pugliese & Parmesan Shavings

SAN VINCENZO

Pizza with Aubergines Parmigiana, Smoked Mozzarella, Tomato Sauce & Parmesan Crisps

CALZONE SAN SALVATORE

Folded Pizza with Tomato Sauce, Mozzarella Fiordilatte, Buffalo Ricotta, Cotto Ham, Salame Napoli & Parmesan

SANTA FILOMENA

Truffle Mushroom Cream, Smoked Mozzarella, Fennel Sausage & Parmesan

SANT AMBROGIO

Smoked Mozzarella, Mixed Peppers, Fennel Sausage & Parmesan

SAN CIRO AKA "IT'S NOT A PIZZA FOR NEAPOLITANS"

Smoked Mozzarella & Fiordilatte, Pepperoni, Spicy Pineapple Reduction, Black Lime Dust, Parmesan Crisps & Chilli Flakes

POPULAR TOPPINGS

Black Olives* / Capers / Fresh Chilli

Artichokes / Cotto Ham / Mushrooms / 'Nduja / Pepperoni

Salame Napoli / Vegan Mozzarella / Wild Rocket

Buffalo Mozzarella / Burrata / Fennel Sausage / Parma Ham / Tuna

*Watch out for the occasional olive stone

MIXED PEPPERS & GOAT'S CHEESE SALAD

Mixed Leaves Salad with Mixed Peppers, Oven Roasted Baby Plum Tomatoes, Goat's Cheese, Fresh Onions with EVO Oil & Balsamic Vinegar. (served as main course)

MEDITERRANEAN SALAD

Mixed Leaves Salad with Grilled Artichokes, Kalamata Olives, Baby Plum Tomatoes, Cucumber, Red Onions with Lemon Dressing (served as main course)

*Handled in an environment where non-gf flour is handled. Flour may contain traces of soy. *Mozzarella Fiordilatte & Parmesan normally contain rennet, therefore cannot be considered vegetarian. For full allergens list & dietary requirements, please ask a member of our staff.

@santamariapizza
santamariapizzeria.com

SOFT DRINKS

3.5 each

WATER (STILL/SPARKLING)	500ml
COCA COLA (CLASSIC/ZERO)	330ml
SANTA MARIA LIMONATA	275ml
SANTA MARIA ARANCIATA	275ml
SANTA MARIA ARANCIATA ROSSA	275ml
SANTA MARIA ARANCIATA CHINOTTO	275ml
JUICE (APPLE/ORANGE)	200ml

DIGESTIFS / MIXERS

2.95 Single / 4.5 Double

- LIMONCELLO
- GRAPPA
- AMARO DEL CAPO
- AMARO MONTENEGRO
- GIN

COCKTAILS

7.95 each

- APEROL SPRITZ
- CAMPARI SPRITZ
- GIN & TONIC
- NEGRONI



BEERS

SANTA MARIA LAGER 44cl	6.5
Brewed with a German hop called Tettnanger. It's subtle, crisp, balanced & floral in its flavour. Brewed exclusively for Santa Maria Pizzeria by Bianca Road Brew Co.	
SANTA MARIA BLOOD ORANGE IPA 44cl	6.95
A fruity & refreshing craft IPA, packed with blood orange juice & orange zest for genuinely fruit aromas. Brewed exclusively for Santa Maria Pizzeria by Bianca Road Brew Co.	
SANTA MARIA PALE ALE Pint	6.75
Light Caramel notes meld with a robust bitterness, boasting Citrus, Pine & Fruit aromans. Brewed for Santa Maria Pizzeria in Faversham, Kent.	
MORETTI SALE DI MARE Pint	6.95
Unfiltered premium lager with a hint of italian sea salt.	
MORETTI DRAFT Pint	6.75
PERONI 33cl	4.75
ESTRELLA DAURA DAMM GLUTEN FREE 33cl	4.5
LUCKY SAINT UNFILTERED NO ALCOHOL 33cl	4.75
LUCKY SAINT HAZY IPA NO ALCOHOL 33cl	4.95



Please note: Not all Draft beers may be available in some branches, please ask your server.

WINES

125ML AVAILABLE
UPON REQUEST

PROSECCO

175ml / Bottle

Fruity & aromatic, with hints of flowers & apples. 6.5 / 28

RED

175ml / Bottle

NERO D'AVOLA SICILIA DOC 6.5 / 23
Made with grapes grown in a unique terroir & partially dried before vinification, is soft & round, with a complex & delicate bouquet on the palate.

CHIANTI RISERVA DOCG 7.5 / 25
The unique terroir in which the grapes are grown makes this wine generous & ample

PRIMITIVO - / 28
Soft, smooth & extraordinary aromatic with aromas of blackberry, cherries & forest fruits.

APPASSIMENTO - / 34
Intense with a vinous & intriguing aroma on the palate, dry & soft, with a pleasantly long finish.

WHITE

175ml / Bottle

PECORINO 6.5 / 23
Well balanced structured supported by good acidity with a an intense impression of white pulped fruits with the complexity given by exotic fruits

SAUVIGNON BLANC 7.5 / 25
Dry, pleasant & velvety with a good body on the palate

PINOT GRIGIO - / 28
Wonderfully elegant grape variety, with a perfect balance & well-balanced aromas.

GAVI - / 34
A fruity bouquet, with hints of white flowers. In the mouth it is pleasant, fresh, harmonious & well balanced.

ROSE'

175ml / Bottle

PINOT BLUSH 6.5 / 23
Dry, soft & well-balanced on the palate; round & full-bodied structure

COFFEE

ALSO AVAILABLE AS DECAF

ESPRESSO	2
DOUBLE ESPRESSO	2.5
MACCHIATO	2.5
DOUBLE MACCHIATO	3
LATTE	3
CAPPUCCINO	3
FLAT WHITE	3
AMERICANO	3

DESSERTS

AFFOGATO AL CAFFE' GF	6.5
A scoop of vanilla gelato from Madagascar drowned in a shot of espresso	
VEGAN AFFOGATO AL CAFFE' VE GF	6.5
A scoop of Vegan Salted Caramel gelato drowned in a shot of espresso	
TIRAMISÙ	6.95
Delicate Savoiardi biscuits dipped in Espresso Coffee & Maraschino, layered with fresh Mascarpone Cream	
PAN DI STELLE	6.95
A Mascarpone & Nutella Chocolate Mousse topped with Classic Pan di Stelle Italian Biscuit	

ICE CREAM

VANILLA	CHOCOLATE	STRAWBERRY	SALTED CARAMEL
	VE Available		VE Available
1 SCOOP	2.9		
2 SCOOPS	4.95		
3 SCOOPS	6.5		



SCAN QR CODE
TO ORDER FOR
COLLECTION



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