

# Pizzeria menu

12" pizza – on our house-made hand-stretched Neapolitan-style dough



<b>MARGHERITA</b> – San Marzano passata, Fior di Latte and fresh basil <i>Fior di Latte semi soft fresh cheese made from cows milk</i>	\$24 vegan \$26
<b>PEPPERONI</b> – San Marzano passata, Barossa pepperoni and mozzarella <i>San Marzano tomatoes D.O.P. produced in rich volcanic soil of the Saro River near Mt Vesuvius</i>	\$27
<b>WOODSMOKED HAM</b> – San Marzano passata, ham and mozzarella	\$25
<b>QUATTRO FORMAGIO</b> – Gorgonzola, Taleggio, Ricotta, Fior di Latte and fresh basil <i>Taleggio is a robust, tangy, semi-soft washed-rind cheese produced in the Italian region of Val Taleggio since the 1800s</i>	\$27
<b>SAN DANIELE PROSCUITTO</b> – San Marzano passata, Fior di Latte, fresh basil, rocket and Prosciutto di San Daniele <i>Prosciutto di San Daniele is produced in a small town in the Northern Italy region of Friuli-Venezia Giulia and has been made the same way for centuries.</i>	\$28
<b>POTATO E TALLEGIO</b> – Rosemary potatoes, ricotta, mozzarella and Taleggio	\$25
<b>BERKSHIRE PORK &amp; FENNEL SALSICCE</b> – San Marzano tomato passata, sausage, mozzarella, onion, oregano and chilli	\$26

**Add anchovies to any pizza \$3**

## Order at the pizzeria in the front bar

Please note that Pizzeria @ The Pump is a separate kitchen, and pizzas will be served when they are ready.

Pizzeria @ The Pump open from **4pm till late**

15% surcharge applied on public holidays

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