

## HOT DRINKS

Espresso .....	£ 2.00
Double Espresso .....	£ 2.30
Macchiato .....	£ 2.00
Double Macchiato .....	£ 2.30
Americano .....	£ 2.30
Hot chocolate .....	£ 2.60
Cappuccino .....	£ 2.60
Caffè e Latte .....	£ 2.60
Tea .....	£ 2.00

## SOFT DRINKS

Acqua Panna (still) 50 cl. ....	£ 2.20
Acqua San Pellegrino (sparkling) 50 cl. ....	£ 2.20
Coke, Fanta, Sprite .....	£ 2.50
Homemade Fruit Juice .....	£ 4.00
Lemonade .....	£ 3.00

## Beers

Ichnusa - 50 cl. ....	£ 4.50
Moretti Autentica - 33 cl. ....	£ 4.20

Ask the staff for the available *Wines!*

Taste evolution  
**Organic.**

F



Our dough is made of Italian Organic Certificated wholemeal flour. This guarantees a product rich in fibre, healthy, easy to digest, sustainable and tasty!

P



POMODORO

Our tomatoes are organic, certificated and produced in Gargano (Puglia), where we have our fields. Every August, with the help of Triveri's family, we select the best production and make the special tomato sauce that gives to our Pizzettas its unique aroma.

Trieste<sup>®</sup>  
PIZZA

• SINCE 1958 •

**MENU**

Delivery!



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make your order at: ☎ 0203 302 9310



**Pizzette** ∅ 6,3 in

<b>MARGHERITA</b> 	£ 2.90
<i>Fiordilatte mozzarella</i> , peeled tomatoes, organic extra virgin olive oil, Italian oregano	
<b>SALAME</b>	£ 3.50
<i>Fiordilatte mozzarella</i> , peeled tomatoes, organic extra virgin olive oil, Italian oregano, salame Milano	
<b>VEGETARIANA</b> 	£ 3.80
Matured <i>scamorza cheese</i> , courgettes, cherry tomatoes, taggiasca olives PDO	
<b>CIPOLLA &amp; FERFELLONE</b> 	£ 3.40
White onion, <i>fiordilatte mozzarella</i> , taggiasca olives PDO, sweet sun dried pepper, rosemary	
<b>STILTON</b>	£ 3.90
Stilton, Italian oregano, <i>fiordilatte mozzarella</i> , pancetta bacon	
<b>GRAN FORMAGGI</b> 	£ 4.20
<i>Fiordilatte mozzarella</i> , spicy gorgonzola cheese PDO, <i>pecorino cheese PDO</i> , basil	
<b>SALSICCIA &amp; PATATE</b>	£ 3.90
Potatoes, rare breed pork sausage, <i>fiordilatte mozzarella</i> , Italian oregano	
<b>PASSITA &amp; SPECK</b>	£ 4.20
Matured <i>scamorza cheese</i> , speck ham, organic extra virgin olive oil, black pepper	

 Vegetarian

Add your own topping:

<i>Pecorino PDO</i>	£ 1.00
Capers from Salina (Sicily)	£ 1.00
Taggiasca olives PDO	£ 1.50
<i>Cantabrian sea anchovies</i>	£ 2.00
Rare breed pork sausage	£ 1.50
Prosciutto di Parma	£ 2.00
Fresh vegetables of the day	£ 1.00
<i>Extra Mozzarella</i>	£ 1.50
Pancetta Bacon	£ 1.50

P.D.O. Protected Designation of Origin

**Pizza** ∅ 12 in

<b>MARGHERITA</b> 	£ 8.20
<i>Fiordilatte mozzarella</i> , peeled tomatoes, organic extra virgin olive oil, Italian oregano	
<b>GRAN FORMAGGI</b>	£ 9.80
<i>Fiordilatte mozzarella</i> , spicy gorgonzola cheese PDO, <i>pecorino cheese PDO</i> , basil	
<b>DEL BOSCO</b>	£ 9.80
Matured <i>scamorza cheese</i> , sweet gorgonzola cheese PDO, walnuts, chestnut honey, lardo di Colonnata	
<b>EMILIA</b>	£ 10.50
Matured <i>scamorza cheese</i> , <i>ricotta cheese</i> , prosciutto, <i>parmesan PDO</i> , organic extra virgin olive oil	
<b>DELIO</b>	£ 10.50
<i>Fiordilatte mozzarella</i> , rare breed pork sausage, vegetables, organic extra virgin olive oil	
<b>ALICI, POMODORINO e FIORDILATTE</b> 	£ 12.50
Cantabrian sea <i>anchovies</i> , cherry tomatoes, <i>fiordilatte mozzarella</i>	
<b>CARBONARA</b>	£ 11.90
Matured <i>scamorza cheese</i> , egg, diced pancetta bacon, <i>pecorino cheese PDO</i> , pepper	

 Vegetarian

Add your own topping:

<i>Pecorino PDO</i>	£ 1.50
Capers from Salina (Sicily)	£ 1.50
Taggiasca olives PDO	£ 2.20
<i>Cantabrian sea anchovies</i>	£ 3.00
Rare breed pork sausage	£ 2.90
Prosciutto di Parma	£ 3.00
Fresh vegetables of the day	£ 1.50
<i>Extra Mozzarella</i>	£ 2.20
Pancetta Bacon	£ 2.00

P.D.O. Protected Designation of Origin

All the ingredients marked in Red are allergens. All pizzas contain gluten.

Our dough contains wheat / Our toppings contain milk. All our products are freshly made on site daily.



Gorgonzola, Pecorino and Parmesan cheese, Taggiasca Olives EU Protected Designation of Origin product (P.D.O.)

A discretionary 12,5% service charge will be added to reward our service

**Aperitime**

Aperol Spritz	£ 7.00	Prosecco	£ 7.00
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**STARTERS AND SALADS**

<i>Spelt Salad</i>	£ 7.00
Mix of fresh seasonal vegetables	
<i>Tagliere Italiano</i>	£ 12.00
Cold cuts plate served with Focaccia bread or pizzetta with rosemary	
<i>Mozzarella Tomato Salad</i>	£ 10.00
<i>Mozzarella</i> and tomatoes, rocket salad, basil	
<i>Burrata Salad</i>	£ 12.00
Cherry tomatoes, <i>burrata cheese</i> , basil	

**NIBBLES**

Cracked spicy Sicilian olives	£ 3.00	Pitted Taggiasca black olives	£ 4.00
Green Nocellara olives	£ 3.00	Diced prosciutto and salame + Parmigiano reggiano	£ 4.00
Large green Cerignola olives	£ 3.00		

**Calzoni**

<i>Ortolano con verdure</i>	£ 12.50
Courgettes, aubergines, peppers, mushrooms, taggiasca olives PDO, <i>passita cheese</i>	
<i>Alici</i>	£ 13.50
Cantabrian sea <i>anchovies</i> , <i>passita cheese</i> , taggiasca olives PDO	

**HOUSE SPECIALS**

<i>Parmigiana</i> 	£ 10.00
Sliced aubergine baked with tomato sauce, <i>fiordilatte mozzarella</i> , <i>parmesan PDO</i>	
<i>Lasagna</i>	£ 11.00
Sheets of fresh egg pasta with tomato sauce, <i>fiordilatte mozzarella</i> , <i>parmesan PDO</i> , minced meat	
<i>Slices of Roast Beef</i>	£ 13.50
Served with fresh vegetables	

**DESSERTS**

Tiramisu	£ 5.00	Lemon tarte	£ 4.00
Made with milk, flour and pasteurized eggs			
Pizzetta Golosa	£ 3.00	Brownie	£ 4.00
Pizza dough (wheat) with organic Gianduja cream (milk, hazelnuts)			
Ice Cream: Vanilla, chocolate	1 scoop £ 2.00 \ 2 scoops £ 3.00 \ 3 scoops £ 4.00		

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*Beverage* ↗