



*A naughty Neapolitan woodfired pizzeria
serving the sauciest 12" of your life.*

*Look at the
Specials Board
for something
a little extra.*

Fluffers (Our starters)

Perello Gordal Olives - £4

Garlic Bread with Mozzarella £5.5

Sleazeballs : Our signature deep-fried dough balls
with Mozzarella filling £5

with Nduja & Mozzarella filling £6.5

Fried Meatballs £8

(Pork & beef w/ tomato sauce w/ grated parmesan,
chilli oil + black pepper finished w/ basil)

Caprese Salad £7

Mozzarella di bufala and juicy tomato, basil leaves
and a pesto drizzle

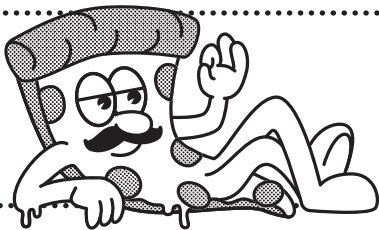
Homemade Dippers

Each dipping sauce £2

Garlic & Herb Mayo (vg)
Marinara (vg)

Pesto Mayo (vg)
Scotch Bonnet (vg)

(we use vegan mayo in all our mayo based dips)



Pizza & Drink Deal

Any week day between 12pm & 4pm

Margarita Pizza + Ichnusa filtered lager
+ Tiramisu or Ice Cream for £15

Desserts

Ice Cream

1 Scoop £2 / 2 Scoop £4 / 3 Scoop £6

Affogato £4.5

A scoop of the finest, silky smooth Hackney Gelato, drowned in
a shot of hot espresso, with a cheeky Lotus Biscoff on the side,
it ain't gonna lick itself.

Papa's Pick Me Up (Tiramisu) £5.5

Our homemade take on the classic Italian aphrodisiac, one for
the pure pleasure seekers. Featuring our own secret recipe.



Allergens Fish Meat Milk Wheat

12" Dreams

Our 12" dream ingredients are passionately sourced from across
Italy by Head Chef, Dani Pecoraro. For those who like it XXX-rated
ask for Head Chef Dani's Scotch Bonnet Extra Hot Sauce.

Margherita (v) £10

The missionary of Sleazy Pizza. Our Margherita brings together a San
Marzano tomato base, fior di latte mozzarella, fresh basil and a
parmesan dusting.

V-Rated (v) £12

Who said Veggie's can't have fun too? Raunchy red peppers, mushrooms,
black olives and red onion on our signature San Marzano tomato base and
fior di latte mozzarella.

Naughty Neapolitana £13

Neopolitan in style and substance like our head chef. Anchovies, capers,
black olives and oregano on our San Marzano tomato base with fior di
latte mozzarella.

Sleazy Wonder £14

Our take on a classic capricciosa with ham, artichokes, mushrooms and
black olives on a San Marzano tomato base & fior di latte mozzarella.

Emmanuelle £14

Oh la la, you French Fancy. Brie, diced pancetta served on a white base of
Fior di Latte.

The Devil (Diavola) £13

This one's got a spicy kick! Spicy Salami, fresh chilli, basil on a San Marzano
tomato base & fior di latte mozzarella.

X-Rated £13

Some like it hot... others like it hotter. Spicy nduja, red onion and black olives.
Comes with Head Chef Dani's Scotch Bonnet Extra Hot Sauce mixed with San
Marzano Tomato base & Fior di latte mozzarella.

Vegan Lover (vg) £14

Lemon & herb marinated chicken alternative, red peppers, spinach and
Bluffalo Notzarella on a San Marzano tomato base.

Top Shelf Specials

Check our specials board for the latest specials on our menu

Dani's Twice-Cooked Temptation £16

Who wouldn't be tempted by a deep fried and then baked pizza.
Stracciatella, basil, lemon zest, anchovy, oregano with San
Marzano tomato base.

Ripieno (Stuffed) £16

Our signature San Marzano tomato base topped with fior di latte
mozzarella, basil and parmesan, with a ricotta stuffed crust.
Everyone loves a good stuffing!

Calzone £15

A fine threesome of Nduja sausage & salami, mixed with
mozzarella, tomato and fresh basil folded and baked then
drizzled with olive oil.

Drinks

Birra

Ichnusa non filtrata £6

Truman Lager / IPA / Pale Ale £6.6

Lucky Saint 0% Lager (Alcohol Free) £5

The Athletic Run Wild IPA (Alcohol Free) £5

Vino

Alpha Zeta, Pinot Grigio (Veneto, Italy)

125ml £6.5 175ml £9 Bottle £35

Zabu, Nero D'Avola (Sicilia, Italy)

125ml £6.5 175ml £9 Bottle £35

Prosecco

125ml £5 Bottle £30

Organic (Dutty Wines)

Pot Luck, Pet Nat (South Africa) Bottle Only £45

Love Bite (Chilled Red) (South Africa) Bottle Only £45

Soft

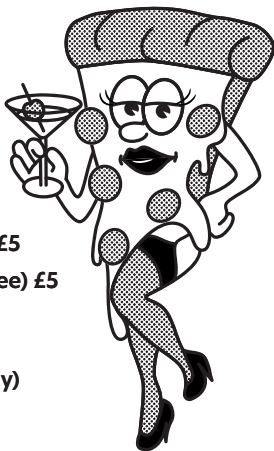
Still Water (Small) £2

Still Water (Large Acqua Panna) £4.2

S.Pellegrino Sparkling Water (S/L) £2.5/4.2

San Pellegrino Can (All Flavours) £3.5

Fritz-Kola / Orange / Rhubarb Spritz £3.5



Slide into our DMs
@sleazypizzaldn
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