



Slow Fermented, Boldly
Flavored: Contemporary
Neapolitan Pizza. Created
with the best Italian flour
and finest toppings



Love pizza but struggle to make it
or want to sharpen your skills?
Join our school and master the art
of pizza making, from mixing and
fermentation to cooking with
domestic appliances. We offer
courses for professionals,
amateurs, and team building.

Please speak to a member of
staff for any dietary
requirements

A discretionary 12.5% will be added to your bill
Service Charge

STARTERS

Garlic Focaccia 9.95

Pizza base with garlic and balsamic glaze

Caponata 10.5

Roasted vegetables, onions, capers, olives, pine nuts and balsamic glaze(Vegan) (GF)

Burrata with Pesto 12.5

Burrata DoP with homemade basil pesto

Tagliere Due Forni (for two) 19.5

Tagliere for two with focaccia, hand sliced salame, olives and sun dried tomatoes

Parmigiana 10.5

Layers of roasted sliced aubergine with tomato sauce, provolone cheese and basil(V) (GF)

Burrata with n'Duja 12.5

Burrata DoP with spicy and sweet Nduja sauce, finished with walnuts and basil

Our signature pizzas, crafted exclusively by Chef Michele Rutigliano for Due Forni, cannot be ordered via delivery platforms or as takeaway. Chef Michele's vision is to recreate renowned Italian dishes and flavors, offering a unique dining experience

SIGNATURE PIZZAS

BELLA & BUONA 24.95

Roasted yellow pepper cream, confit tomatoes, Cantabrian anchovies, stracciatella, black garlic emulsion, fresh parsley & basil oil. Finished with a lemon butter-brushed crust for a lasting taste to remember.

MUSHROOM & TRUFFLE 22.95

Rich flavors of porcini mushrooms, creamy Gorgonzola, and Fior di Latte mozzarella, topped with a drizzle of smooth béchamel sauce and a sprinkle of truffle sauce

BOLOGNESE 22.95

Homemade slow-cooked beef ragu base, paired with creamy Fior di Latte mozzarella, and with a drizzle of rich Pecorino Romano sauce. This pizza recreates all the flavors and experience of a classic lasagna, using a pizza as its delicious vessel

TRICOLORE 19.95

Creamy Burrata, homemade pesto, and a sprinkle of pistachio crumble come together for a delightful, yet simple combination.

CLASSIC PIZZAS

MARGHERITA 13.95

Classic San Marzano tomato sauce, creamy Fior di Latte mozzarella, fresh basil, and drizzled with extra virgin olive oil—the quintessential combination known as the queen of pizzas.

FRIARELLI 17.95

Sautéed wild Neapolitan broccoli, known as friarelli, is a classic and traditional topping in Naples, celebrated for its robust flavor with hints of bitterness. Paired with garlic and chili, fennel pork salame, and creamy Fior di Latte mozzarella, it creates a deliciously authentic culinary experience

DUE FORNI 17.95

Truffle-infused mortadella ham, creamy Fior di Latte mozzarella, and a delicate pistacchio crumble, offering a luxurious blend of savory flavors

CALABRESE 17.95

Bold flavors of Calabrian spicy N'duja sausage, spicy Venticina salame, sweet red onions, and creamy Fior di Latte mozzarella, creating a vibrant and satisfying combination

ADD ONS

Finocchiona salame (non spicy) 3

Venticina salame (spicy) 3

Anchovies 3

Black Olives 3

Onions 3

Friarelli 3

Roasted peppers 3

N'Duja (spicy) 3

Pistacchio crumble 3

Walnut crumble 3

Burrata 4

Gorgonzola 3

Mushrooms 3

Homemade pesto 3

Michele's Dip - Tomato sauce, honey and pesto 4

DESSERT

Homemade Tiramisù 7.5

Homemade Tiramisù made with mascarpone, savoiardi biscuits and Prelibato espresso

Tartufo Nero 6

A dark chocolate and hazelnut cream encased by a light hazelnut Italian gelato

Chocolate Caprese Cake 5.5

Delicious Italian flourless chocolate cake made with dark chocolate and almond flour. It's crispy outside but soft inside (GF)

Tartufo Limoncello 6

Lemon ice cream with a liquid limoncello core coated with crushed meringue

Black Cherry Crostata 5.5

Homemade black cherry crostata: A buttery, flaky crust topped with luscious black cherries, baked to perfection.

Pistacchio & Olive Oil Cake 5.5

A moist and flavorful treat infused with rich pistachio flavor and the delicate essence of olive oil.

DIGESTIVES

Limoncello 8

Amaro Montenegro 8

Amaretto 8

Sambuca 8

Vecchia Romagna 9.5

Bushmills 8

Kahlua 8

Disaronno 8

Grappa Di Amarone 9



LEAVE US
A REVIEW

BOOK YOUR
NEXT
NIGHT WITH
US



RESERVE
YOUR SPOT
AT THE
PIZZA
SCHOOL

PRIVATE PARTY

Book our venue for an unforgettable private party with live music and special Pizza Nights! Experience gourmet creations by Chef Michele Rutigliano in an exclusive setting. Perfect for celebrations, our space offers a vibrant atmosphere and exceptional service. Reserve now for a night to remember!