We're passionate about showcasing amazing British produce and supporting local producers, which is reflected in many of our pizzas, pasta dishes and puddings. Our biga pizza dough is made using a blend of British stoneground wholegrain and 00 flours.

*Please make us aware of any allergies when placing your order. We use vegetarian Parmesan in our vegetarian dishes.*

## STARTERS/SIDES

**NOCELLARA OLIVES** *(VE/GF)* 4.5

**DOUGH STRIPS** *(VE)* 4.5

**FOCACCIA** *(VE)* 5
Our homemade focaccia bread, served with extra virgin olive oil & Balsamic vinegar

**BRUSCHETTA** *(V)* 7
Our homemade bread topped with fresh tomatoes and roasted red peppers/ goats cheese and caramalised onions

**BURRATA SALAD** *(V/GF)* 10.5
A creamy burrata with radicchio, rocket & orange salad, dressed with a lemon, honey & caper dressing and toasted hazelnuts'

**MAC AND CHEESE** *(V)* 9
Made with extra mature British cheddar

**GARLIC PIZZA BREAD** *(VE)* 5.5

**CHEESY GARLIC PIZZA BREAD** *(V)* 7.5

**ROCKET AND PARMESAN SALAD** 5

**SIDE SALAD** *(VE)* 4.5

**GOATS CHEESE SALAD** *(V)* 13
Mixed leaves, goats cheese, artichoke hearts, black Kalamata olives, sunblushed tomatoes and fresh pesto

## PIZZA

All of our pizzas are available with a base made with gluten free flour (+3), or a lower-carb Romana style pizza base.

**CLASSIC** *(VE)* 10
VPK tomato sauce, fresh basil, extra virgin olive oil

**MARGHERITA** *(V)* 12.5
VPK tomato sauce, Somerset Fior di latte, Parmesan and fresh basil

**WITH KALE AND I** *(VE)* 13
VPK tomato sauce, crispy kale, mushrooms and sun blushed tomatoes.
*Add Somerset Fior di latte +2*

**PEPPERONI** 13.5
VPK tomato sauce, Somerset Fior di latte, pepperoni

**SOFISHTICATED** 14
VPK tomato sauce, Somerset Fior di latte, tuna, caramelised red onion and black Kalamata olives

**PORKYPINE** 14
VPK tomato sauce, Somerset Fior di latte, pineapple and roasted ham

**BUFFALO MARGHERITA** *(V)* 15
VPK tomato sauce, buffalo mozzarella, fresh basil and olive oil

**THE ROX STAR** 15.5
VPK tomato sauce, Somerset Fior di latte, our house meatballs made with Sussex beef and pork, green peppers, black Kalamata olives and Parmesan

**MAMMA MIA** *(V)* 15.5
VPK tomato, Somerset Fior di latte, artichokes, roasted aubergine, mushrooms, black Kalamata olives and fresh basil

**TOO HOT TO HANDLE** 15.5
VPK tomato, Somerset Fior di latte, pepperoni, Sussex Marble Chilli Cheese, nduja and jalapenos

**CHEESY ON THE EYES** *(V)* 16
VPK tomato sauce, Sussex Charmer (Rudgwick), Blue Clouds (Balcombe), Mayfield (Mayfield), goats cheese

**THREE LITTLE PIGS** 16
VPK tomato sauce, Somerset Fior di latte, Sussex chorizo, fennel salami and nduja.

**JUST GOAT SERIOUS** *(V)* 16
VPK tomato sauce, Somerset Fior di latte, fresh pesto, caramelised red onions and goats cheese

**THE PRAWN STAR** 18
VPK tomato sauce, Somerset Fior di latte, king prawns, roquito peppers and little gem lettuce sautéed in garlic butter

*Add JD's Hot Honey to any pizza* 1.5

## PASTA

**PENNE PUTTANESCA** *(VE)* 13
VPK tomato sauce, garlic, black Kalamata olives and capers, served with penne pasta
*Add anchovies +2.5*

**PENNE ARRABBIATA** *(VE)* 13
A tomato pasta with a kick!
Made with Lemon Habanero chilli's especially grown for us in Ashurst

**GNOCCHI** *(V)* 14
Potato Gnocchi served with a butternut squash and sage purée, topped with a Parmesan and blue cheese crumb.

**SPAGHETTI WITH MEATBALLS** 15
Homemade with Sussex beef & pork, served with VPK tomato sauce

**SPAGHETTI CARBONARA** 15
Made in the traditional way with guanciale, egg, Parmesan, Pecorino and black pepper

**TAGLIATELLE RAGÙ** 15
A traditional slow-cooked ragù made with locally-reared Sussex beef

**LASAGNA** 16
Made with our beef ragù and lashings of Cheddar cheese sauce, finished with Somerset Fior di latte and Parmesan

**AUBERGINE PARMIGIANA** *(V)* 13.5
Roasted aubergine, VPK tomato sauce, Somerset Fior di latte and Parmesan

*Please ask us about our gluten free pasta options*

## PIZZA TOPPINGS

### CHEESE
Balcombe Dairy Blue Clouds ..... 3
Buffalo mozzarella ..... 3.5
Burrata ..... 4.5
Goats cheese ..... 3.5
Somerset Fior di latte ..... 2.5
Sussex Charmer ..... 3
Sussex Chilli Marble Cheese ..... 3
Vegan cheese ..... 2.5

### MEAT, FISH AND EGG
Sussex Chorizo ..... 3
Salami ..... 3
Meatballs made with Sussex beef & pork ..... 3
Nduja ..... 2.5
Parma ham ..... 3.5
Pepperoni ..... 2.5
Roasted ham ..... 3
Anchovies ..... 2.5
Tuna ..... 3
Free range egg ..... 1.5

### VEGETABLES
Artichokes ..... 1.5
Black Kalamata olives ..... 1.5
Caramalised red onions ..... 1.5
Capers ..... 1.5
Crispy kale ..... 1.5
Fresh pesto ..... 2
Green peppers ..... 1.5
Jalapenos ..... 1.5
Mushrooms ..... 1.5
Pineapple ..... 1.5
Roasted garlic ..... 1.5
Roasted red peppers ..... 1.5
Rocket ..... 1.5
Sunblushed tomatoes ..... 1.5
Sweetcorn ..... 1.5
Truffle oil ..... 2.5

### DIPS 2.5
Black garlic mayo *(V)*
Garlic and herb mayo *(V)*
Chilli jam *(VE)*
BeSaucy Black Truffle *(VE)*
BeSaucy Smoked Chipotle *(VE)*

# KIDS MENU

**CHOOSE A MAIN AND A PUDDING** 12.5

**MAINS**

9" Kids pizza - Margherita / Pepperoni / Ham

Mac & Cheese *(V)*

Pasta Bolognese

Pasta with tomato sauce *(VE)*

**PUDDINGS**

Warm brownie served with ice cream *(V/GF)*

Triple chocolate cookie *(V)*

Mini Ponuts served with Nutella *(V)*

# HOT DRINKS

**ESPRESSO** 2.5

**AMERICANO** 3

**MACCHIATO** 2.8

**LATTE** 3.5

**CAPPUCCINO** 3.5

**FLAT WHITE** 3.8

**ENGLISH BREAKFAST TEA** 3

**EARL GREY TEA** 3

**MINT TEA** 3

**HOT CHOCOLATE** 3.5

*Oat milk is available on request (+0.50)*

INDEPENDENT PIZZA RESTAURANT AWARD
PAPA INDUSTRY AWARDS WINNER 2025
PIZZA, PASTA & ITALIAN FOOD ASSOCIATION

Village VPK PIZZA KITCHEN

We have a fantastic range of wines and spirits available. Please ask for our bar list to see our full range of drinks.

*Please make us aware of any allergies when placing your order. We offer a range of options without gluten, however please be advised that we cannot guarantee any of our dishes are gluten free. We use vegetarian Parmesan in our vegetarian dishes.*

Follow our socials villagepizzakitchen | @village_pizza_kitchen | @villagepizzakitchen

# SOFT DRINKS

**CLOUDY APPLE JUICE** 250ml 3.5

**FOLKINGTONS ORANGE JUICE** 250ml 3.5

**FENTIMANS GINGER BEER** 275ml 4

**FENTIMANS VICTORIAN LEMONADE** 275ml 4

**FENTIMANS CHERRY COLA** 275ml 4

**COCA COLA** 330ml 3.5

**COKE ZERO** 330ml 3.5

**DIET COKE** 330ml 3.5

**SOUTH DOWNS SPARKLING WATER** Small 330ml/Large, 750ml 2.5/4.5

**SOUTH DOWNS STILL WATER** Small 330ml/Large, 750ml 2.5/4.5

# BEER, CIDER AND AFTER DINNER DRINKS

**HOP TUB HOPERONI LAGER** 6
A crisp Italian-style lager brewed with Saaz Hops & Pilsner Malt. Brewed in Hurstpierpoint. 440mo, 4.5%

**MORETTI LAGER** 4.5
330ml, 4.6%

**HOP TUB HOUSE HAZY** 6
Citra, Galaxy & Mosaic hops. Pale & light crystal malt. Brewed in Hurstpierpoint. 440ml, 5.0%

**HOP TUB AMERICAN PALE** 6.5
Columbus & Cascade hops. Pale, light Munich & Caramalt. Brewed in Hurstpierpoint. 440ml, 4.3%

**ERDINGER WEISSBIER** 5.5
Spicy malt aromas blend with mildly bitter hops for the classic wheat beer. 500ml, 5.3%

**GUINNESS** 5.5
558ml, 4.2%

**GUN BREWERY LIMBERTWIG DRY CIDER** 5
Crisp, refreshing, juicy and perfectly balanced. 330ml, 4.6%

## LOW / NO ALCOHOL BEERS

**LAKEDOWN SOUND AF** 6
German Pilsner with traditional Saaz hops. 440ml, 0.0%

**ERDINGER WEISSBIER LOW ALCOHOL WHEAT BEER** 5.25
500ml, 0.5%

**MORETTI AF** 4.5
Alcohol free, 330ml, 0.0%

**GUINNESS AF** 4.75
558ml, 0.0%

**CONCEITO 10 YEARS OLD TAWNY PORT** 4.5
Dried fruits dominated by orange peel, dried figs, walnuts and roasted almonds. 75ml

**CHATEAU VIOLET SAUTERNES** 5
Abundant floral aromas followed by honey, lime and mango with hints of ginger. 75ml

# PUDDINGS

**PONUTS** *(VE)* 5
Mini donughts made with our signature pizza dough, served with cinnamon sugar. *Add Nutella or Biscoff +2*

**AFFOGATO** *(V)* 5.5
Caroline's Dairy Bourbon Vanilla ice cream, topped with espresso made with Brighton's White Clouds coffee

**ICE CREAM & SORBET** *(V)* 2.75
A choice of Caroline's Dairy
Bourbon Vanilla,
Belgian Chocolate,
Salted Caramel,
Strawberries and Cream,
Passion Fruit Sorbet *(VE)*

*price is per scoop*

**CHOCOLATE BROWNIE** *(V)* 7
Our original chocolate brownie made with Belgian chocolate & gluten free flour, served warm with vanilla ice cream.

**LEMON POSSET** *(V)* 7
A light fresh citrus dessert, served with a side of shortbread

**TIRAMISU** *(V)* 7
A traditional coffee-based Italian dessert made using Simonetta's Nonna's recipe!

**SEASONAL PANNA COTTA** *(V)* 7
A sweet and silky classic. Ask for details of this season's flavour.

**CAFÉ GOURMAND** *(V)* 9.5
A trio of our most popular desserts in miniature, served with an espresso on the side

**Please speak with us to find out more about our private / corporate event catering options and our food service products.**

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*Also now find us at Shelter Hall on Brighton Seafront!*