

CARMELA'S

F.A.Q.

What is your inspiration?

Carmela's takes inspiration from East Coast pizzerias in the US. Since Italian immigrants arrived in the early 1900s, America has developed unique regional pizza styles. Our menu pays homage to these traditions and the new wave of US pizza makers using an elevated approach. Our cheese pie is rooted in the classic New York slice, while our tomato pie blends elements of New Haven and other East Coast styles. We use high end Italian and British ingredients to make sure our pizza is the best it can be.

Do you do slices like in New York?

We currently serve whole 13-inch pies only. Carmela's is designed as a restaurant experience—we want you to relax, have a great time, and enjoy yourself. While New York slice culture is more about quick, on-the-go convenience (and it can be a lot of fun), our focus is on a sit-down, shared experience.

Gluten free?

We don't offer a gluten-free pizza base and do not plan to in the future. Our entire approach is built around making the best possible version of our core product, and gluten is fundamental to the structure, texture, and flavour of the pizza we believe in. Offering a gluten-free base would require compromises we're not willing to make.

We also want to be completely transparent: our small kitchen works with large amounts of flour every day, so we cannot avoid cross-contamination. For that reason, a gluten-free pizza would never be suitable for coeliacs, even with the best intentions.

That said, we do have some gluten-free friendly dishes, including house olives, the charcuterie duo, tomato tonnato, and Carmela's house salad — though we must stress that cross-contamination is always a risk. We're sorry for any disappointment and appreciate your understanding of our decision to focus on quality and honesty above all else.

Vegan options?

Rather than fixed vegan dishes, we make adjustments where we can. Our tomato pie is fully plant-based if you order it without pecorino, and we have plenty of vegan-friendly toppings — like fresh chillies, olives, and courgettes. Our house hot maple drizzle is also plant-based. We will work on expanding our vegan offering in the future.

Vegetarian options?

As many vegetarians avoid Italian hard cheeses (like parmesan and pecorino) because they contain animal rennet, some of our dishes are technically not vegetarian — but many can be adjusted. Our tomato pie and cheese pie can be made without pecorino. The vodka pie contains parmesan in the sauce, which unfortunately can't be removed. Carmela's house salad contains parmesan in the walnut pesto. Fully vegetarian options include house olives, ranch dip, Calabrian chilli ricotta dip, our white pie, and our house tiramisu.

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Reservations / Walk-ins?

Half of the restaurant is available for reservations (up to 4 people online, 5+ via WhatsApp). The other half is kept for walk-ins. During busy periods, we may pause walk-ins to ensure the kitchen can provide the best service to our guests. Bookings are for 1 hour and 30 minutes.

Takeaway?

Yes, we do offer takeaway. We don't take orders by phone or WhatsApp – orders are placed in person. During busy periods, we may pause takeaway orders so the kitchen can keep up and maintain quality. We highly recommend dining in for best quality – pizza is best straight out of the oven!

Delivery?

We will not be offering delivery for a number of reasons – the main being is that our pizza is best enjoyed straight out of the oven.

Kitchen Closing Times?

Our kitchen closing times are listed on Google and on our menu. Please note: last reservations are taken up to 1 hour before closing, and last walk-ins up to 30 minutes before.

Parking?

Parking in Islington can be tricky, but there are a few options nearby. Almeida Street, just around the corner, has 2-hour parking spaces, free after 6:30 pm. After 7pm, you can also park for free on Upper Street, right outside our restaurant, until 7am.

Dogs?

Part of our restaurant is dog-friendly, so you're welcome to bring your furry friend. For their comfort, please note it can get busy at certain times. We provide water bowls and delicious treats – please do let us know if your friend has any allergies or intolerances

Gift Cards?

We offer digital gift cards via Toggle—see the link on our website. They're flexible too: if you receive a £100 card and spend £50, you'll still have £50 left to use another time. We can also make a tangible card version – please ask staff

Large Groups? Private Hire?

Yes—we welcome large groups and private hire. Custom arrangements are available and may include a minimum spend depending on the day and time. To enquire, message us on WhatsApp at +44 7405 960435 or email info@carmelaspizzeria.co.uk.

Catering?

Our oven—nearly 500kg—was carried into the kitchen piece by piece, so it's not going anywhere! This means catering isn't something we can offer, but please consider large takeaway order if you live locally – for that we will require a few days notice.