



# Sourdough Pizza

George & Vulture Hoxton

## Pizza

Our dough is fermented for up to 48 hours and then baked in excess of 450°C to make it light on the stomach and give it that sourdough tang.

### Wicker Man

tomato, mozzarella, pepperoni, nduja, mascarpone & Scotch Bonnet chilli honey 15.5

### Billy the kid

tomato, mozzarella, heritage tomatoes, goats cheese, aubergine, basil oil 13

### New Blue Art

tomato, mozzarella, olives, pickled courgette, gorgonzola 13

### Fungi Five

porcini cream, mushroom ragu, mozzarella, Coolea, truffle chimichurri, walnuts 15.5

### Brucy

tomato, mozzarella, aubergine, heritage tomato, soppressata, tarragon oil 15.5

### Topcat (vegan)

tomato, aubergine, mushroom ragu, walnuts, olives, truffle chimichurri 13

### Jon Bon Chovy

tomato, mozzarella, anchovies, olives, capers, chilli & fresh parsley 15.5


### Margherita

tomato, mozzarella, basil & olive oil 11

### Cheesy Garlic Bread

7

[www.sodopizza.co.uk](http://www.sodopizza.co.uk)

 SodoPizzaLondon