

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.

Daily Specials

Please see the board or ask us

Wicker Man

Tomato, mozzarella, pepperoni, nduja, mascarpone & hot chilli honey 15.5

Blue Art

Tomato, mozzarella, gorgonzola, artichokes & olives 13

Winter Goat

Mozzarella, goat's cheese, caramelised onion, olives, walnuts, truffle oil & chilli honey 13.5

Roadhouse

Tomato, mozzarella, thyme baked mushrooms, basil & garlic oil 12.5

Dirty Boy

Tomato, mozzarella, garlic & thyme baked field mushrooms, caramelised onion & smoked pancetta 14.5

Top Boy (vegan)

Tomato, artichokes, olives, thyme baked mushrooms, caramelised onion, walnuts & truffle oil 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

 SodoPizzaLondon