

*Hot Rocks*



**PIZZA**

*Authentic & Fresh*

[www.hotrocks.com](http://www.hotrocks.com)



In Italy **5.000.000**  
pizzas are sold every single day,  
**OVER 70%** are Margherita and Marinara.

*Marinara* (Italian word for sailor)  
was made by the wives of sailors and fisherman  
returning from their trips at sea.

Purists, like the famous pizzeria  
*Da Michele* in Naples, consider there to be only  
two true pizzas – the *Marinara* and the  
*Margherita* and that is all they serve.

In 16th century Naples, 'flatbread' was referred to as 'pizza' (from Latin word Pitta). Known as the dish for poor people, it was sold in the streets and not considered a kitchen recipe for many years. Oil and tomatoes were only added as toppings after Europeans came into contact with the Americas. However, rich people would not dare to eat the pizzas as they were considered poisonous!

Pizza became famous and popular thanks to Napolitan Pizzaiolo Raffaele Esposito who in 1889 created a pizza for the visit of King Umberto I and Queen Margherita of Savoy. The pizza evoked the colours of the Italian flag – green (basil leaves), white (mozzarella), and red (tomatoes). This combination was named Pizza Margherita in her honour.

Since then pizza became an accepted kitchen recipe served all over Italy and eventually all over the world.



PIZZAS ORDERED WITH 'ENDLESS SUMMER' MENU DISHES MAY NOT ARRIVE AT THE SAME TIME.  
ALL PIZZAS ARE AVAILABLE TO TAKE AWAY.

## *Queen Margherita* \_\_\_\_\_ 9.95

Tomato San Marzano D.O.P., Mozzarella Fior di Latte,  
Grana Padano (parmesan style cheese), basil and extra virgin olive oil.

## *Pepperoni* \_\_\_\_\_ 10.95

Tomato San Marzano D.O.P., Mozzarella Fior di Latte,  
salame piccante (pepperoni), Grana Padano (parmesan style cheese),  
basil and extra virgin olive oil.

## *Luau Pizza* \_\_\_\_\_ 12.95

Tomato San Marzano D.O.P., Mozzarella Fior di Latte,  
roasted Cajun chicken, smoked bacon, basil,  
BBQ sauce and extra virgin olive oil.

## *Honolulu* \_\_\_\_\_ 10.95

Tomato San Marzano D.O.P., Mozzarella Fior di Latte,  
fresh pineapple, prosciutto cotto di Modena (cooked ham),  
basil and extra virgin olive oil.

## *Inferno* \_\_\_\_\_ 12.95

Tomato San Marzano D.O.P., Mozzarella Fior di Latte,  
fresh chilli, peppers, roquito peppers sauce,  
n'duja, Spianata Calabria (spicy salami) and basil.

## *Ortolana* \_\_\_\_\_ 10.95

Tomato San Marzano D.O.P., Mozzarella Fior di Latte,  
freshly roasted courgettes, aubergines, mushrooms,  
peppers and onions, basil and extra virgin olive oil.

## *Napoli* \_\_\_\_\_ 10.95

Tomato San Marzano D.O.P. Mozzarella Fior di Latte, Olives,  
Capers, Anchovies, Basil and Oregano

## *Marinara* \_\_\_\_\_ 7.95

Cheese free pizza with, Tomato San Marzano D.O.P.,  
slices of fresh garlic, oregano, basil and extra virgin olive oil.

*Tomatoes DOP, mozzarella and all cured meats are imported directly from Italy.*

The San Marzano Tomato DOP (protected designation of origin) is a unique product in the world and only cultivated in a few municipalities in the province of Naples, Avellino, Salerno located in the region Campania, as stipulated by the Rules of Production.



*Our dough is freshly kneaded every night following the Neapolitan tradition.*



Due to the large number of pizzerias in Naples, the “Associazione Verace Pizza Napoletana” (“True Neapolitan Pizza Association”), was founded in 1984 to certify the pizzerias using the proper ancient artisan traditions of authentic pizza. They have illuminated signs outside of pizzerias that follow their methods so Neapolitans know where to find the genuine article.

Specific rules must be followed to create an authentic Neapolitan pizza, including using ‘00’ flour (highly refined Italian flour), San Marzano tomatoes (grown in volcanic soil surrounding Mount Vesuvius and less acidic and slightly sweeter than other tomatoes) and Mozzarella di Bufala or Fior-di-Latte (fresh mozzarella made with either buffalo milk or cows milk).

The dough must be hand-kneaded by pizzaiolos’ (pizza makers) and must not be rolled with a pin or prepared by any mechanical means. The pizza must not exceed 35 centimeters in diameter or be more than a third of a centimeter thick at the center.

It must be baked in a wood-fired, domed oven at 350°/400° for no more than 60 to 90 seconds. (We follow all these procedures exactly)

**Allergens** - If you require assistance regarding ingredients with any of our products in relation to allergies, please ask a member of our team and we will be happy to help.

Please note: When it comes to products made in our kitchens, there may be a risk of possible cross contamination due to products being prepared in an open environment. Please be assured that we always try to ensure proper labelling and signage where required.

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