

# HOMEMADE NEAPOLITIAN PIZZAS

We use Strianese peeled plum tomatoes to create our delicious tomato base and premium Fior di Latte mozzarella on our cheese-topped creations.

- SUPER MARIO** 14  
Tomato sugo, Fior di latte, pepperoni, mushrooms & fresh basil
- JOHNNY BLAZE** (Spicy pepperoni) 14  
Tomato sugo, Fior de latte, pepperoni, red onion, jalapeños & chilli flakes
- MILLENIUUM CHICKEN** 15  
Tomato sugo, Fior de latte, smokey BBQ chicken thighs, roasted peppers & red onion
- MARIO** (Margherita) **V** 11.5  
Tomato sugo, Fior de latte & fresh basil

**BRAVEHEART** 🔥 15.5  
Our signature pizza - Tomato sugo, Fior de latte, haggis, salami & Stornoway black pudding

**LUIGI** (Marinara) **VG** 9  
Classic marinara with fresh garlic, basil & E.V.O

**BOWZER** (Boss Pizza) 18  
Tomato sugo, Fior de latte, pepperoni, salami, chorizo, BBQ chicken, red onion, pickled fresh chillies & Parmesan

**CHORIZARD** 15  
Tomato sugo, Fior de latte, chorizo, Stornoway black pudding, chilli & hot honey

**THE WHITE WALKER** (White Base) **V** 15  
Fior de latte, spicy 'nduja, pickled chillies & Parmesan

**BA BURRATA** **V** 16  
Tomato sugo, garlic rosemary oil base, roasted peppers, capers & whole burrata

 **UPGRADE YOUR CRUST - AIOLI DIPPER** 2  
GARLIC HARISSA PESTO VEGAN GARLIC

**FLOWER POWER MARIO** **VG** 15.5  
Tomato sugo, vegan mozzarella, vegan pepperoni, mushrooms & fresh basil

**PRINCE OF PERSIA** **VG** 13.5  
Tomato sugo, spiced harissa aubergine, cherry tomatoes & crispy onions

**SPONGEBOB** 12  
Classic marinara, anchovies & capers for a bold, salty kick

**THE WILDLING** (White Base) **V** 14  
Garlic rosemary oil base, spinach, goat's cheese, butternut squash & sweet chilli jam

**LEVEL UP YOUR PIZZA** + add some extra toppings

<b>BURRATA</b>	<b>4</b>	<b>VEGAN PEPPERONI</b>	<b>2</b>
<b>CHEESE</b>	<b>2</b>	<b>VEG</b>	<b>1</b>
<b>MEATS</b>	<b>2.5</b>	<b>VEGAN MOZZARELLA</b> FREE SWAP	
		<b>GLUTEN FREE BASE (NCGI)</b>	<b>2</b>



# PIZZA FOR THE PEOPLE



## ALLERGEN INFORMATION

We take food allergies seriously. While we do our best to minimise cross-contamination, our dishes are prepared in kitchens where allergens are present, and we cannot guarantee any dish is completely free from traces.

For full allergen information, scan the QR code or speak to a member of our team — we're happy to help.

**V** = vegetarian friendly    **VG** = vegan friendly



# MAY THE SAUCE BE WITH YOU



## APERITIVO

A little something to start...



- APEROL SPRITZ** 9.5
- LIMONCELLO SPRITZ** 9.5
- CAMPARI SPRITZ** 9.5
- NEGRONI** 9.5
- PROSECCO** 5

## FOR THE SQUAD

Our sharing platters are made for passing round the table, mixing flavours, and digging in without overthinking it.

**HOUSE SHARING BOARD** (2-3 people) **V** 18  
Marinated olives, house pickles, creamy burrata and warm garlic butter Dalek bread

**DRAGONBALLZ** (Dough Ballz) **V** 🍷 8

7 dough balls. Choose any 2 fillings

We recommend mozzarella & pepperoni - but build your legend

- |                      |                         |
|----------------------|-------------------------|
| <b>CHORIZO</b>       | <b>ONIONS</b>           |
| <b>GOAT'S CHEESE</b> | <b>PEPPERS</b>          |
| <b>HAGGIS</b>        | <b>PEPPERONI</b>        |
| <b>JALAPEÑOS</b>     | <b>SALAMI</b>           |
| <b>MOZZARELLA</b>    | <b>VEGAN MOZZARELLA</b> |
| <b>MUSHROOMS</b>     | <b>VEGAN PEPPERONI</b>  |

**DALEK BREAD** **V** 6.5  
Fresh pizza dough, baked until fluffy, brushed with garlic butter & finished with Parmesan

**BURRATA** **V** 7  
Creamy burrata with roasted peppers, olive oil, cracked pepper & fresh basil

**OLIVES** **VG** 4  
Marinated mixed olives with citrus, herbs & olive oil

**HOUSE PICKLES** **VG** 4  
Seasonal vegetables pickled in-house for a sharp, crunchy bite

**BABY GEM SALAD** 4.5  
Baby gem lettuce, anchovies, garlic dressing & shaved Parmesan



## OUR STORY

It all started with a chance meeting at a party... and a dream was forged. Boldly going where no geek had gone before, we set out on a quest to find (and share) the one pizza to rule them all. From the wild realms of Edinburgh's street-food markets - armed with a fleet of wood-fired ovens - we began slinging handmade, Neapolitan-inspired pizzas with a generous side of geek culture.

What started as a mission became a movement. In 2018, we opened our first restaurant in Haymarket - The Mothership. Soon after came The Tardis on Leith Shore, and Easter Road (Mos Ila) pizzeria - each one a home base for great pizza, good vibes and community spirit.

Powered by premium ingredients and a slightly obsessive attention to detail, we're still on the same quest today: serve ridiculously good pizza and build a community of legends while we're at it!



## PIZZA FOR THE PEOPLE

We believe pizza has **superpowers**.

It brings people together, lifts spirits and - when it's needed most - can make a real difference. That's why in 2018 we launched Pizza for the People - our way of giving back to those who need it most.

Every pizza you buy helps us support local charities, the NHS and people in our community who need a boost (or who go above and beyond for others). It's simple; as long as the ovens are fired up, we're giving back.

So when you order from Pizza Geeks, you're not just enjoying great pizza - you're helping us support our community, one slice at a time.

## MAY THE SAUCE BE WITH YOU

## EVENTS AND CATERING

Planning an event of legendary proportions?  
Call in the Fleet.

Our pizza trucks roll out fully equipped and ready to serve. From weddings and private parties to corporate events and high-energy festivals, we fire out handcrafted Neapolitan-inspired pizzas - served whole, hot and fast.

## THE FEEDBACK? ALWAYS EPIC!

"Guests couldn't stop talking about it."

"The highlight of our event"

"Absolutely incredible pizza and Fantastic service."

**BIG FLAVOUR.**  
**SMOOTH SERVICE.**  
**ZERO STRESS.**  
**FULL GEEK FLAIR.**

Ready to assemble your pizza squad?  
[pgevents@pizzageeks.co.uk](mailto:pgevents@pizzageeks.co.uk)

