



2016

Friends Claudio and Gianluca had a problem. They couldn't find genuine pizza in North London so they decided to open their own pizzeria



2017

A year later Zia Lucia was voted best local restaurant by TimeOut! The word spread about Zia Lucia's 4 types of dough and the story spread through publications like: Where Chefs Eat, Evening Standard, the Guardian, Metro, Financial Times



2018

Zia opened in Hammersmith. Friends of Claudio and Gianluca lived in the area and pleaded with them to open



2019

Pasta is another passion of the 2 friends... so Berto was born in Islington: fresh handmade pasta next door to the first pizzeria



2020

Zia navigated the pandemic and lockdowns. The orders kept flooding in and we delivered thousands



2021

The Zia journey continued and we added our own beer to close the circle: Birra Cabriolè! Sip it, close your eyes and you are catapulted to the Italian seaside



Life is too short for just one dough!

Our 4 types of dough are fermented for 48 hours and baked in our hand-crafted ovens

WE ARE A CARD ONLY RESTAURANT

 @ZIALUCIAPIZZA | ZIALUCIA.COM



2023

Crowned the 38th best artisanal pizza in the world! The pizza dream of 2 friends standing shoulder to shoulder alongside the World pizza masters. Look Zia, we made it! (The only pizzeria with a black pizza in that list!)



2022

UK National Pizza Award winner. It was the first time a black pizza won such a prestigious award

Zia Lucia's 4 steps to happiness

Step 1

Let's get started

Appetizer

OLIVE VERDI DI NOCELLARA	4.5
FRIARELLI & BLACK OLIVES	5.5
BRUSCHETTA ROSSA fresh tomatoes & basil	6.5
BRUSCHETTA VERDE homemade pesto & ricotta	7
ROCKET & PARMIGIANO SALAD	7
CAPRESE buffalo mozzarella, beef tomatoes, fresh basil	7

Shared Plates

FOCACCIA (choose your dough)	6.5
FOCACCIA & MORTADELLA (choose your dough)	8.5
TAGLIERE DEI NIPOTI selection of Italian cured meat & cheese	14.5

Burrata Bar

BURRATA, EVO OIL & BLACK PEPPER	7
BURRATA & ROASTED AUBERGINES	9.5
BURRATA & PARMA HAM	9.95

Step 2

Choose the dough...

TRADITIONAL

Traditional dough,
unconventionally light



VEGETABLE CHARCOAL +2

Evocative flavour, dramatic look,
digestive gas-absorbing capacities



WHOLEMEAL +2

Rich in fibers, strong
fragrance, earthy taste



WITHOUT GLUTEN* +2.5

Gluten-free flour.
Crispy and delicate taste

* Although ingredients are gluten free,
there might be traces of gluten as
there could be cross contamination
during the pizza making process



Stuff your
Crust!

with fresh ricotta



Step 3

...then your pizza

LE LEGGENDARIE

ROBERTO & DINO BAGGIO 14.5 homemade fresh basil pesto and tomato sauce (half & half), mozzarella, beef tomatoes & ricotta stuffed crust	ARIANNA SBAGLIATA 14.5 mozzarella, gorgonzola, fresh sausage, honey, truffle oil
LEONARDO DA VIN-CHEESE 14.5 fiordilatte mozzarella, gorgonzola, parmigiano, ricotta, homemade orange jam & fresh mint leaves	LIMITED EDITION PIZZA 14.95 see our blackboard or ask our staff

MARGHERITA CLASSICA 10.95
tomato sauce, mozzarella, fresh basil **vegan available**

MARGHERITA GENUINA 11.95
tomato sauce, mozzarella, homemade fresh basil
pesto & tomatoes **vegan available**

MARGHERITA DOPPIA MOZZARELLA 13.5
tomato sauce, mozzarella, fresh basil
& Buffalo Mozzarella

PARMIGIANA 13.5
tomato sauce, mozzarella, roasted aubergines,
parmigiano

VERDURISSIMA 12.95
tomato sauce, mozzarella, roasted peppers,
roasted aubergines **vegan available**

VEGETARIANA ARRABBIATA 12.95
mozzarella, chestnut mushrooms, olives,
red onions, homemade chilli oil **vegan available**

SPICY BURRATA 14.5
tomato sauce, mozzarella, fresh burrata,
spianata spicy salami

BURRATA & PARMA HAM 14.5
tomato sauce, mozzarella, fresh burrata,
parma ham

PROSCIUTTO & FUNGHI 13.95
Tomato sauce, mozzarella, prosciutto cotto,
chestnut mushrooms

CENTURIONE 13.95
tomato sauce, mozzarella, parma ham,
parmigiano, rocket

SALSICCIA & FRIARIELLI 13.5
mozzarella, friarielli, fresh sausage

PAPERON DE PEP(P)ERONI 13.5
tomato sauce, mozzarella, roasted peppers,
spianata spicy salami

NDUJA 12.95
tomato sauce, mozzarella, nduja

Step 4

Extras?

Sides

GREEN SALAD 5 green leaves, rocket, homemade fresh basil pesto	Add burrata 4.5
NIECES SALAD 5 mixed leaves, olives, tomatoes, evo Oil	GARLIC BREAD 4.5

Crust Dippers

Piccantissimo (spicy)
Aglioso (garlic)
Formaggioso (blue cheese)
Pestifero (homemade pesto)

1 FOR 2.5
3 FOR 6.5
4 FOR 8

Toppings

red onions, olives, mushrooms, roasted peppers	2
parma ham, prosciutto cotto (cured ham), nduja, spianata spicy salami, fresh sausage, rocket	3
buffalo mozzarella, vegan mozzarella, truffle oil, garlic oil, pesto, gorgonzola	3.5
whole burrata (fresh creamy cheese)	4.5

Please inform your server of any allergies or intolerances
before you order. Unfortunately, it is not possible to
guarantee that any product is 100% free from any allergen
due to the risk of cross contamination in our busy pizzerias.

VEGGY SPICY WHITE

Dolci della casa

homemade desserts

TIRAMISU <i>homemade with mascarpone, espresso-soaked ladyfingers, and a cocoa-kissed finish</i>	7
AFFOGATO <i>coop of ice-cream with espresso</i>	5.5
CANNOLI <i>a crisp shell wrapped around a fresh ricotta filling</i>	5
CREMA AL CIOCCOLATO <i>homemade custard & chocolate chips</i>	5

Gelato

ice-cream

CHOCOLATE
PISTACHIO
VANILLA
LEMON SORBERT <i>(vegan)</i>

1 SCOOP FOR 3.75
3 SCOOPS FOR 8.95

Digestivi

liquors

LIMONCELLO	6	MIRTO	6
AMARO MONTENEGRO	6	GRAPPA	6

Caffetteria

hot drinks

ESPRESSO <i>single/double</i>	2.80/3.75	AMERICANO	3.75
MACCHIATO <i>single/double</i>	3.25/3.75	HOT CHOCOLATE	4
CAPPUCCINO	3.75	TEA <i>mint / earl grey</i>	3.5
LATTE	3.75	CAFFE CORRETTO <i>espresso with grappa</i>	5.5

Prosecco

175ml | Bottle

EXTRA DRY MILLESIMATO DOC <i>extra dry, sparkling</i>	7	32
---	----------	-----------

White Wines

175ml | Bottle

PINOT GRIGIO <i>dry, refreshing</i>	7	26
MANZONI <i>fragrant, soft</i>	7.2	29
SAUVIGNON <i>crisp, dry</i>	7.5	33

Red Wines

175ml | Bottle

MERLOT <i>fruity, medium bodied</i>	7	26
CABERNET FRANC <i>earthy, crisp</i>	7.2	28
FRANCONIA <i>soft, medium bodied</i>	7.5	29
PINOT NERO <i>fruity, lively</i>	7.5	30
MALBECH <i>dry, full bodied</i>		33
ARONNE <i>plummy, full bodied</i>		35

Craft Beers

33cl

BIRRA CABRIOLÈ <i>our own 4.6% unfiltered lager</i>	5.5	
SOURCE PALE ALE <i>4.1% Laine Brewery</i>	6	
RIPPER SESSION IPA <i>4.9% Laine Brewery</i>	6	
MORETTI 0% <i>zero alcohol lager</i>	6.25	

Cocktails

NEGRONI SBAGLIATO 9.95

campari, sweet vermouth, prosecco served on a sexy glass

Sbagliato means 'mistake' and the cocktail was founded by accident in Bar Basso in Milan, Italy

APEROL SPRITZ <i>aperol, prosecco, soda</i>	8
HUGO <i>prosecco, elderflower, soda, mint</i>	8
NEGRONI <i>gin, campari, sweet vermouth</i>	8
CAMPARI SPRITZ <i>campari, prosecco, soda</i>	8
GRAPEFRUIT AMERICANO <i>pampelle, gin, grapefruit</i>	8
PEACH & TONIC <i>gin, peach, tonic</i>	8
CRODINO <i>sparkling Italian non-alcoholic aperitivo</i>	8

Soft Drinks

STILL WATER 1/2 L	2.5
SPARKLING WATER 1/2L	2.5
COKE & COKE ZERO 33cl	3
LEMON & MINT, BLOOD ORANGE 3 <i>San Pellegrino 33cl</i>	3
JUICES <i>apple, peach</i>	3