

GIUSEPPE TORRI

PIZZA

Margherita Sol de Janeiro 8.99

Our signature creation, a golden ode to the sun that shines over both Italy and Brazil. The sun of January brings the sweet summer of Rio into the yellow of the tomatoes, mingling with the perfume of Italian basil and the calm embrace of fior di latte. Baked on a base of carefully selected Italian flours for perfect lightness and crunch, Sol de Janeiro is a truthful bossa between Brazil and Italy: bright, elegant, and irresistibly alive.

Margherita 9.99

Margherita Bufala 14.99

The essence of Italian tradition, simple, pure, and eternal. Smooth tomato sauce meets the delicate richness of buffalo mozzarella from Campania, crowned with fresh basil leaves for a touch of fragrance and colour. Born in Naples and loved around the world, Margherita Bufala is a celebration of balance and authenticity, the perfect harmony of three timeless ingredients. One of the most traditional Italian Pizza flavours of all times.

Margherita ham 11.99

Pepperoni 11.99

A classic that has found a special place in England's heart, simple, bold, and full of flavour. Slices of pepperoni release their gentle spice over a layer of tomato sauce and fior di latte, creating the pizza loved in homes and pizzerias across the country. Pepperoni brings together Italian tradition and English taste in one favourite creation.

Rucola 11.99

A meeting of simplicity and character, the kind of flavour that could be shared on a terrace in Parma or a veranda in São Paulo. The richness of tomato sauce and the softness of fior di latte set the stage for the freshness of rucola, the brightness of garlic, and the depth of Pecorino cheese. Finished with a drizzle of golden Extra Virgin Olive Oil, this pizza celebrates the beauty of honest ingredients, a true expression of the Italian soul with a hint of Brazilian sunshine.

Romana 12.99

A beloved classic found in pizzerias all across Italy, from the piazzas of the north to the streets of Rome. Our Romana brings together tender mushrooms and delicate cooked ham, crafted in the northern Italian tradition where sweetness and subtlety meet. Resting on a base of tomato sauce and fior di latte, it's a flavour that speaks of comfort, simple, graceful, and truly Italian.

Calabresa 11.99

A favourite that carries the warmth of southern Italy and the spirit of Brazilian pizzerias. The flavour of Calabresa sausage, spiced and aromatic, meets the sweetness of onions over tomato sauce and fior di latte. Calabresa celebrates the heart of traditional pizza: born in Italy, perfected in Brazil, and loved everywhere it travels.

Chicken with Brazilian Cream Cheese 11.99

A taste of Brazil's botecos, the lively street bars where flavour, music, and laughter fill the air. Shredded chicken and sweet corn rest on tomato sauce, enriched by Catupiry, Brazil's iconic soft cream cheese known for its velvety texture and delicate flavour. Frango e Catupiry captures the generous, joyful spirit of Brazilian cooking, simple, welcoming, and impossible to forget.

Tuna 11.99

A flavour born between sea and sun, inspired by the coastal kitchens of Sicily, home to some of the finest tuna in the Mediterranean. Tender flakes of tuna and sweet onions rest on a smooth layer of tomato sauce and creamy fior di latte, lifted by the freshness of finely sliced red chilli. It's a pizza that dances between land and sea, tradition and energy, a taste both familiar and full of rhythm.

Brazilian Salted Dried Beef 12.99

A pizza that honours the spirit of Brazil's hinterlands, a land of tradition, resilience, and deep flavour. The savoury depth of carne seca, Brazil's renowned dried beef, meets the smoothness of Catupiry, the country's signature soft cream cheese. Fresh onions and finely sliced red chilli bring brightness and life, layered over a delicate touch of tomato sauce. Carne Seca tells a story of simplicity and strength, a taste born from endurance, perfected in warmth.

Anchovies 12.99

A tribute to the coastal journeys of Giuseppe Torri. From the Ligurian shores to the vibrant harbours of Rio. Salty anchovies recall the Mediterranean breeze of Genova, while fresh cherry tomatoes and fior di latte bring the warmth and simplicity of Italian kitchens. A touch of parsley brightens the plate, echoing the freshness of Brazilian markets. Each bite tells a story of sea, sun, and travel, a flavour that has crossed oceans for over a century.

Gorgonzola 12.99

A refined expression of northern Italian tradition. Where sweetness, depth, and elegance meet. The golden smoothness of yellow tomato passata mingles with the softness of fior di latte and the distinctive character of Gorgonzola. Thin slices of pear and tender raisins bring gentle harmony, while toasted walnuts offer texture and warmth. A composition of balance and grace, Gorgonzola, Noci e Pera celebrates contrast with sophistication. Delicate, expressive, and timeless.

Pizza Hotdog 11.99

A cheerful mix that brings the taste of Brazil's streets to the table. Inspired by the famous Brazilian hot dog, it combines slices of sausage and batata palha, the crunchy potato sticks loved across the country. A light base of tomato sauce and fior di latte holds it all together, finished with drops of mayonnaise, ketchup, and mustard. Hot Dog is simple, tasty, and full of fun, just like the spirit of Brazil.

Broccoli & pancetta 11.99

A classic from the Italian countryside. Simple, authentic, and rich in personality. Tender broccoli, lightly roasted to preserve its freshness, meets the savoury depth of Italian pancetta, balanced by the smooth texture of fior di latte. Every bite recalls the warmth of family kitchens and the aroma of wood-fired ovens. Broccoli e Pancetta celebrates the beauty of genuine flavours, rustic, comforting, and unmistakably Italian.

Mortadella Burrata 14.99

Born in the heart of Emilia, this pizza layers silky mortadella and fresh burrata, finished with pistachio grains and a touch of orange zest. A gentle story of tradition and contrast, where sweetness, depth, and freshness meet in harmony.

SWEET PIZZA

Snow White 9.99

Ripe banana slices meet the smooth delicacy of white chocolate, gently melting over a warm base. Subtle and inviting, Snow White offers a graceful and pleasing finish.

Nutella® 9.99

Fresh banana slices sit over a generous layer of Nutella, creating a balanced and pleasing combination. Straightforward and inviting, Pizza Nutella is a sweet favourite that needs no introduction.

PORTIONS

Brazilian-Style Crispy Chicken 8.99

One of Brazil's most loved bar dishes, Frango a Passarinho is a true symbol of sharing and celebration. Golden, crispy pieces of chicken are seasoned with garlic and herbs, then served hot and fragrant. Deeply rooted in Brazilian tradition and inspired by Italian home cooking, this classic boteco favourite brings people together. Simply irresistible.

Sautéed Calabrese Sausage with Onions 8.99

A true classic of Brazilian bar culture, loved for its bold aroma and comforting flavour. Slices of Calabrese sausage are pan-fried and finished with generous onions, creating a dish that's simple, satisfying, and made for sharing. Rooted in Italian sausage traditions and embraced by Brazilian botecos, Calabresa Acebolada is a plate that brings together heritage, warmth, and the joy of eating together.

Brazilian Chicken Croquettes - Coxinha 4.99

One of Brazil's most iconic snacks, these golden croquettes are filled with seasoned shredded chicken and fried until crisp.

Ham and Cheese Pillow 4.99

Golden croquettes filled with tender ham and melted cheese, crisp on the outside and soft within.

Cheese Ball 4.99

Crisp on the outside and filled with molten cheese at the centre, these golden bites are pure comfort.

Kibbeh 4.99

A beloved Middle Eastern-Brazilian classic, shaped by migration and tradition. Crisp on the outside with a spiced, savoury filling, kibbeh is a timeless street-food favourite made for sharing.

Sausage Roll 4.99

A golden roll filled with rich sausage, crisp on the outside and generous within. A timeless comfort bite, simple, satisfying, and deeply enjoyable.

LASAGNA

Beef Short Ribs Lasagna 9.99

A classic. Slow-braised beef short ribs are layered between delicate pasta sheets and a carefully prepared sauce, creating a dish that is tender, deep, and satisfying. Firmly rooted in Italian tradition, it celebrates time, care, and the pleasure of food made properly.

Prawn Lasagna 9.99

An innovative take on a classic. Layers of delicate pasta meet tender prawns and a refined sauce.

Parmigiana (Vegetarian) 10.99

Layers of aubergine baked with tomato and cheese, assembled in the true Italian way. A dish built on simplicity and care, where familiar ingredients come together in a timeless composition.

SALAD

Caprese 8.99
Mozzarella di bufala, tomatoes and basil

SIDES

Fries 3.99

DESSERTS

Tiramisu 5.99

Panna cotta 5.99

Cannolo di ricotta 5.99

Mini cannoli di ricotta 6.99
portion of three mini cannoli

Churros 3.99

*Ask for the
available flavours
today*

GELATO

Ask for the available flavours and toppings today

Small Cone 1.49 **Large Cone** 3.99

CAFFETERIA

Espresso	1.99	Flat White	3.49
Double Espresso	2.49	Chocolate	3.49
Americano	2.99	*Decaf option available	
Cappuccino	3.49	<i>Add</i> + Vanilla	
Caffè latte	3.49	+ Caramel	

DRINKS

Still water	2.99
Sparkling water	2.99
Coke	2.50
Coke zero	2.50
Sprite	2.50
Fanta	2.50
Aranciata San Pellegrino	3.50
Limonata San Pellegrino	3.50
Guaraná	3.50
Guaraná zero	3.50

1 Pint

Beers

Guinness	5.99
Peroni	6.69
Beavertown Neck Oil	6.69
Cornish Golden	5.99

Ask for other alcoholic drinks at the bar

Cocktail

Caipirinha 7.99



GIUSEPPE TORRI

A JOURNEY OF 130 YEARS ...

More than a century ago, Giuseppe Torri left his home in northern Italy, sailing from the port of Genova with a heart full of dreams and a passion for food. His journey took him across the ocean to Rio de Janeiro and São Paulo, where Italian traditions met the warmth, colours, and rhythms of Brazil.

Through his travels, and those of the generations that followed, the family gathered flavours, aromas, and techniques from every place touched by their story. From the delicate pasta of Liguria to the bold ingredients of Sicily, from Brazilian street markets to the golden wheat fields of Italy, each encounter left a taste that would never be forgotten.

Today, Giuseppe Torri Bar & Kitchen celebrates 130 years of this journey, a tribute to migration, discovery, and the shared language of good food. Our pizzas are crafted with Italian flours of the highest quality, slow-fermented for lightness and texture, topped with ingredients chosen for their authenticity and freshness. Every recipe tells a story: of land and sea, of family and distance, of cultures meeting at the table. What began as one man's voyage has become a legacy of flavour, a bridge between Italy, Brazil, and London, where history, craftsmanship, and passion come together in every slice.

Our pizza is not Neapolitan, nor Roman, it is our own expression of Italian tradition, shaped by a century of travel and cultural exchange. It carries the soul of Italy, the warmth of Brazil, and the rhythm of London. Made with the finest Italian flours, naturally matured through long fermentation, each dough achieves lightness, digestibility, and a gentle crunch that defines our style. It is a pizza born from curiosity and respect, balanced between softness and texture, authenticity and innovation.