



PIZZERIA

Where our ingredients came from



Please ask a member of staff for any allergies or diet requirements
Optional service charge of 12.5% will be added to the bill



Our Philosophy

Where the Art of Pizza Meets the Renaissance

At the heart of our vision lies a man, an idea, and a promise: to restore pizza to its former glory. Renaissance Pizzeria was born from the creativity and expertise of Marco Fuso – an award-winning pizzaiolo, master of dough, and global ambassador of Italian taste. But this isn't just his story – it's the beginning of a new chapter in the book of gastronomic excellence.

Renaissance is more than a pizzeria: it's a cultural experience

Every element, from the dough to the design, is crafted to nourish the soul before the palate. Inspired by the harmony and beauty of the Renaissance, we celebrate the fusion of Art, Flavour and Charm.

"Lightness with irony, for the joy of good eating."

Lightness in our ingredients, our process, and our way of thinking.

Alluring visuals which playfully represents historical figures holding a slice of pizza.

Because here, even Leonardo da Vinci would have smiled.

Marco Fuso

THE MAN BEHIND THE OVEN

Founded by **award-winning pizzaiolo and master of dough Marco Fuso**, Renaissance Pizzeria represents a new chapter in contemporary Italian gastronomy.

Born in Lecce and driven by a lifelong mission to elevate pizza culture, Marco Fuso has spent decades refining his craft, earning international recognition and training hundreds of professional pizzaioli through his **MFP Consultancy academy** across Europe, South and North America, and the Middle East.

Marco has pioneered a philosophy that blends artisanal tradition, technological innovation, and product excellence. He is also the **creator of MFP Pizza Flour**, a professional-grade flour used by chefs worldwide in pursuit of authentic Italian quality.



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Cold starter

OLIVES 3.90

Marinated Nocellara green olives

BRUSCHETTA 7.90

Toasted bread with with marinated cherry tomatoes and 100% Italian extra virgin oil

BUFFALO MOZZARELLA 11.90

Buffalo mozzarella P.D.O. served with fresh rocket, prosciutto San Daniele (24- months aged) & 100% Italian extra virgin oil

BURRATA PUGLIESE 10.50

Burrata mozzarella from Andria (Puglia) served with Apulia style grilled aubergines, peppers and courgettes seasoned with garlic, mint & 100% Italian extra virgin oil

SELECTION OF ITALIAN PREMIUM CHACUTERIES ideal for 2 people 12.90

San Daniele (24- months aged), Speck P.G.I., slow cooked ORO
Mortadella with pistachios and spicy Spianata

**add Buffalo Mozzarella, fresh rocket and Nocella green olives for 6.50*

TOASTED BREAD 3.90

GARLIC BREAD 5.90

CHEESY GARLIC BREAD 7.90

TOMATO GARLIC BREAD 6.90

Hot starter

PARMIGIANA DI MELANZANE 8.00

Aubergine, smoked provola mozzarella, Parmigiano Reggiano P.D.O. & San Marzano tomato P.D.O. sauce

MEATBALLS 8.90

Slow cooked beef meatballs in San Marzano tomato P.D.O. sauce with Parmigiano Reggiano P.D.O. 24 months

ZUCCHINIFRITTI 7.90

Deep fried courgettes

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Kids menu

9.90

CHOOSE 1 PER CATEGORY

**drinks not included*

MAIN

Small pizza 9"

MARGHERITA

San Marzano tomato P.D.O., Italian Fior di latte mozzarella, fresh basil,
100% Italian extra virgin olive oil

FUNGHI

San Marzano tomato P.D.O., Italian Fior di latte mozzarella and sautéed
shiitaki mushrooms

PASTA AL POMODORO

Fresh Penne with San Marzano tomato P.D.O. sauce and 100% Italian
extra virgin olive oil

DESSERT

ARTISAN ICE CREAM 1 scoop

to choose between Cremoloso Vanilla Antigua beans, Strawberry or
Chocolate

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Special Pizzas

ASPARAGUS 17.50

Homemade Asparagus cream sauce, asparagus heads, Buffalo Mozzarella P.D.O., Cetara Anchovies, toasted pine nuts, marinated yellow and red cherry tomatoes and 100% Italian extra virgin olive oil

MORTAZZA & BURRATA 18.00

Italian Fior di latte mozzarella (Agerola dei monti Lattari), whole Burrata and slow cooked ORO Mortadella with pistachios, lemon zest and 100% Italian evo

BELLA E BUONA 17.80

San Marzano tomato P.D.O., creamy stracciatella cheese, Parmesan P.D.O., prosciutto San Daniele (24- months aged), fresh basil & 100% Italian evo

GABAGOOL 17.90

Three milk Fresh ricotta (sheep, goat and cow milk) base, Italian Fior di latte mozzarella (Agerola dei monti Lattari), sun-dried tomato, grilled courgette, Capocollo, Parmesan shavings and 100% Italian evo

RAGÙ PUGLIESE 18.90

Triple cooked pizza base (steamed, fried and oven baked), 6 hours slow cooked beef ragù apulian nonna style, smoked mozzarella/provola, grated Parmesan, fresh basil and 100% Italian evo

TRUFFLE 24.90

Italian Fior di latte mozzarella (Agerola dei monti Lattari), shiitaki mushrooms, organic egg, summer truffle shavings and 100% Italian evo
**ask for availability*

SAPORI D'ESTATE 16.90

Courgette cream, Italian Fior di latte mozzarella (Agerola dei monti Lattari), smoked provola, yellow cherry tomato, grilled marinated courgette, stracciatella cheese, lemon zest, fresh basil and 100% Italian evo
**add Cetara anchovies for 3.50*

LA CRUDO 18.90

San Marzano tomato P.D.O., prosciutto San Daniele (24- months aged), seasoned red & yellow tomatoes, fresh rocket, Parmesan fondue & 100% Italian evo

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Fritti

CROCCHÈ DI PATATE 1 piece 5.50

Potato croquettes with smoked provola mozzarella, Pecorino P.D.O. and Parmigiano Reggiano P.D.O. 24 months.
Served with a Pecorino P.D.O. fondue

ARANCINI DI CARNE 3 pieces 8.00

Deep fried rice balls with Italian sausage and mushroom with Parmigiano Reggiano P.D.O. and smoked provola mozzarella

RENAISSANCE MONTANARINE 11.90

- 3 little deep fried donuts topped each with:
- Parmesan D.O.P. fondue, slow cooked ragù and grated Parmesan D.O.P. and fresh Basil
 - Ricotta cheese, crashed pistachios and slow cooked ORO Mortadella
 - Stracciatella cheese, yellow cherry tomatoes and Cetara Anchovies

Small bites

RUSTICO LECCESE 7.90

Filopastry dough filled with bechamel, Italian Fior di latte mozzarella, San Marzano tomato D.O.P. and black pepper

PALA ROMANA 9.90

Roman style crispy focaccia filled with slow cooked ORO Mortadella with pistachios, stracciatella cheese and lemon zest from unwaxed lemons

PIZZA ROLLS 6 pieces 9.90

Crispy Guanciale, porcini mushrooms sauce, smoked Provola mozzarella, parsley and Parmesan D.O.P. fondue

VEGETARIAN PIZZA ROLLS 6 pieces 9.50

Parmesan fondue sauce, grilled peppers, Italian Fior di latte mozzarella (Agerola dei monti Lattari), fried courgettes sticks and Pecorino D.O.P. fondue

Small sides

ROCKET SALAD & PARMESAN CHEESE 5.50

FRENCH FRIES 3.50

MIXED SALAD 3.90

SAUTÉED SEASONAL GREEN VEGETABLES 4.50

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Pasta

PENNE ARRABBIATA 13.50

Fresh Penne, chilli, San Marzano tomato D.O.P.

CACIO E PEPE 13.90

Fresh Tonnarelli with homemade Pecorino cheese and black pepper sauce

PACCHERI AL RAGÙ 15.90

Fresh Paccheri with 6 hours slow cooked beef ragù apulian nonna style

RAVIOLI RICOTTA E SPINACI 14.90

Fresh ricotta and Spinach Ravioli with Sage, butter and Parmesan D.O.P.

Salads

MEDITERRANEAN SALAD 13.50

Cos lettuce, baby mixed leaves, fresh rocket, fresh cherry tomatoes, mozzarella pearls, taggiasche olives, croutons, toasted pine nuts, homemade dressing

CEASAR SALAD 15.00

Cos lettuce, steam-grilled chicken breast homemade Ceasar dressing, boiled egg, crispy guanciale, croutons, Parmesan D.O.P. shavings

OCTOPUS SALAD 16.90

Slow cooked Octopus marinated with italian dressing, carrots, celery on a bed of watercress

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EXTRA DIPS 2.50

BLUE CHEESE DIP NDUJA DIP BASIL PESTO DIP GARLIC DIP

Traditional pizzas

MARGHERITA 11.50

San Marzano tomato P.D.O., Italian Fior di latte mozzarella (Agerola dei monti Lattari), fresh Basil, 100% Italian evo

FUNGHI & TALEGGIO 15.20

Italian Fior di latte mozzarella (Agerola dei monti Lattari), shiitaki mushrooms, Taleggio cheese P.D.O., fresh chopped parsley & white truffle oil

CAPRICCIOSA white base 16.90

Italian Fior di latte mozzarella (Agerola dei monti Lattari), artichokes, taggiasche olives, fresh sliced Prague roasted ham, shiitaki mushrooms & 100% Italian evo

WÜRSTEL & PATATINE 14.90

San Marzano tomato D.O.P., Italian Fior di latte mozzarella (Agerola dei monti Lattari), Frankfurt, French fries and 100% Italian evo

SALSICCIA 15.50

San Marzano tomato D.O.P., Italian Fior di latte mozzarella (Agerola dei monti Lattari), Italian pork sausage, fresh rocket, Parmesan D.O.P. and 100% Italian evo

PEPPERONI 14.50

San Marzano tomato D.O.P., Italian Fior di latte mozzarella (Agerola dei monti Lattari), Italian pepperoni and 100% Italian evo

LET'S PLAY IN THE GARDEN 15.20

San Marzano tomato D.O.P., Italian Fior di latte mozzarella (Agerola dei monti Lattari), grilled aubergines, grilled peppers, marinated cherry tomatoes, toasted pine nuts & 100% Italian evo

FUNGHI & PROSCIUTTO 15.40

San Marzano tomato D.O.P., Italian Fior di latte mozzarella (Agerola dei monti Lattari), shiitaki mushrooms, fresh sliced Prague roasted ham, 100% Italian evo

THE ADVENTURE OF A CETARA ANCHOVY 16.20

San Marzano tomato D.O.P., Italian Fior di latte mozzarella (Agerola dei monti Lattari), capers, Cetara anchovies, Taggiasche olives, Italian oregano and 100% Italian evo

PORCINI & SPECK 16.80

San Marzano tomato D.O.P., Italian Fior di latte mozzarella (Agerola dei monti Lattari), porcini mushrooms, Speck I.G.P., Stilton and 100% Italian evo

NDUJA 16.90

San Marzano tomato D.O.P., Italian Fior di latte mozzarella (Agerola dei monti Lattari), Nduja di Spilinga, spicy salami, creamy stracciatella cheese, fresh basil & 100% Italian evo

RUSTICA 14.90

Italian Fior di latte mozzarella (Agerola dei monti Lattari), goat cheese, red onions, sun-dried tomatoes, basil pesto and 100% Italian evo

TONNO E CIPOLLE 15.90

San Marzano tomato D.O.P., Italian Fior di latte mozzarella (Agerola dei monti Lattari), capers, red onions, tuna, fresh basil & 100% Italian evo

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