



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

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



2023

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

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
ROCKET & PARMIGIANO SALAD	7.5
CAPRESE buffalo mozzarella, beef tomatoes, fresh basil	7.5
BRUSCHETTA ROSSA fresh tomatoes & basil	7
BRUSCHETTA VERDE homemade pesto & ricotta	7.5

Shared Plates

FOCACCIA (choose your dough)	6.5
FOCACCIA & MORTADELLA (choose your dough)	9.5
TAGLIERE DEI NIPOTI selection of Italian cured meat & cheese	15

Burrata Bar

BURRATA, EVO OIL & BLACK PEPPER	7
BURRATA & ROASTED AUBERGINES	10
BURRATA & PARMA HAM	10.5

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 15.3

homemade fresh basil pesto and tomato sauce
(half & half), mozzarella, beef tomatoes & ricotta
stuffed crust

LEONARDO DA VIN-CHEESE 15.3

fiordilatte mozzarella, gorgonzola, parmigiano,
ricotta, homemade orange jam & fresh mint leaves

ARIANNA SBAGLIATA 15.3


mozzarella, gorgonzola, fresh sausage,
honey, truffle oil


LIMITED EDITION PIZZA 15.3

see our blackboard or ask our staff

MARGHERITA CLASSICA  11.3
tomato sauce, mozzarella, fresh basil **vegan available**


MARGHERITA GENUINA  12.5
tomato sauce, mozzarella, homemade fresh basil
pesto & tomatoes **vegan available**

MARGHERITA DOPPIA MOZZARELLA  13.95
tomato sauce, mozzarella, fresh basil
& Buffalo Mozzarella

PARMIGIANA  13.95
tomato sauce, mozzarella, roasted aubergines,
parmigiano

VERDURISSIMA  13.5
tomato sauce, mozzarella, roasted peppers,
roasted aubergines **vegan available**

VEGETARIANA ARRABBIATA    13.6
mozzarella, chestnut mushrooms, olives,
red onions, homemade chilli oil **vegan available**


SPICY BURRATA  14.95
tomato sauce, mozzarella, fresh burrata,
spianata spicy salami

BURRATA & PARMA HAM 14.95
tomato sauce, mozzarella, fresh burrata,
parma ham

PROSCIUTTO & FUNGHI 14.75
Tomato sauce, mozzarella, prosciutto cotto,
chestnut mushrooms

CENTURIONE 14.6
tomato sauce, mozzarella, parma ham,
parmigiano, rocket

SALSICCIA & FRIARIELLI  13.95
mozzarella, friarielli, fresh sausage

PAPERON DE PEP(P)ERONI  14.3
tomato sauce, mozzarella, roasted peppers,
spianata spicy salami

NDUJA  13.6
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	5

Crust Dippers

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

1 FOR 2.5
3 FOR 6.5
4 FOR 8

Toppings

Olives, red onions, honey, chilli flakes, roasted peppers, rocket, fiordilatte mozzarella	2.5
Mushrooms, parma ham, prosciutto cotto, nduja, spianata spicy salami, fresh sausage, parmigiano, buffalo mozzarella, vegan mozzarella, truffle oil, pesto, gorgonzola, garlic oil	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