

The Gorilla Kitchen www.thegorillakitchen.com

London Road Station, Brighton every Thurs 5-9pm

Steyping every Wednesday night 5-9pm at The Star Inn

Worthing Beach Fri-Sun through the summer

We use authentic Italian ingredients to make the most delicious pizza. Our dough is home-made, our tomatoes are grown on the slopes of Vesuvius and we source our ingredients from artisan producers in Italy. Our oregano grows wild in the fields of Calabria and is picked by hand. We are experts in chilli and are members of the Italian Chilli Academy.

Guest Pizza (changes every week)

Rosemary roasted Jersey Royal potatoes, organic, free-range guanciale (cured pork cheek) from the family farm in Umbria, topped with Pecorino Romano cheese on a base of our tomato sauce & mozzarella cheese. £15

La Reine- sliced fresh mushrooms, black olives, a drizzle of garlic oil and topped with ham. £12

Vesuvio – ventricina piccante, pepperoni and smokey nduja with Calabrian chilli, mozzarella and tomato sauce, and topped with peppery rocket £12

Summer Garden - marinated char-grilled artichokes, courgette and Sicilian sun blush cherry tomatoes and parmesan cheese. £12

Leanne – a white pizza (no tomato sauce) topped with garlic, oregano, mozzarella cheese, sliced fresh mushrooms, courgette, Sicilian sun blush cherry tomatoes and torn ventricina (salami) £11

Gorilla – chopped garlic, wild oregano, Calabrian chilli, and fresh basil with mozzarella and tomato sauce £9

Marinara – chopped garlic and wild oregano with mozzarella & tomato sauce. Simple but delicious £9

No Nonsense Pepperoni – just pepperoni, mozzarella & tomato sauce £10

Margarita – a classic with mozzarella & tomato sauce £8

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