



Allergy Statement

Last updated May 2024

At Pizza Pazza all of our pizzas are made fresh to order. Our Sourdough is homemade every day and is left to ferment for at least 24 to 36 hours before cooking. Our pizza bases are completely free of animal and dairy products. Our tomato sauce is made from fresh tomatoes, salt, and fresh basil. We offer a variety of meat, fish and poultry including halal, vegetarian, vegan and gluten free options.

As per our menu we use a range of different ingredients in our pizzas, pasta, and desserts. All the ingredients we use are listed below:

Anchovies, Artichokes, Aubergine, Bacon (Pancetta) Nduja, Black Olives, Chicken, Beef, Chillies (red and green), Courgettes, Cream, Egg, Tomato Sauce, Garlic, Gorgonzola, Goats Cheese, Ham (Prosciutto Cotto) Mozzarella, Mozzarella Di Buffalo, Rocket, Salami Milano, Speck, Spicy Salami (Pepperoni), Spinach, Sweetcorn, Tuna, Mushrooms, Onions, Red Onions, Parma Ham (Prosciutto Crudo) Pineapple, Pork Sausage, Prawns, Mixed Peppers, Honey, Sea Salt, Black Pepper, Sundried Tomato, Mixed Olives, Extra Virgin Olive Oil, Fresh Rosemary, Oregano, Squid, Tartar Sauce, Sweet Chilli Sauce, Potato, Parmesan Cheese, Jalapeno Peppers, Nachos, Breadcrumbs, Garlic Mayonnaise, Buffalo Cheese, Pesto, Fresh Parsley, Cream, Capers, Basil, Mushrooms, Mussels, White Wine, Salmon, Smoked Provola, Pork Sausage Meat, Broccoli, BBQ Sauce, , Lettuce, Cucumber, Feta Cheese, Croutons, Caesar Dressing, Avocado, Mixed Leaf Salad, Salad Dressing, Pickled Gherkins, Burger Sauce, Wheat, Milk, Sugar, Nutella, Bananas, Pineapple, Oreo

Desserts:

Chocolate, Coffee, Fudge

Drinks:

Some people have a food allergy or intolerance to certain fruits please see below some of the ingredients in our drinks:

Raspberry, Strawberry, Cranberry, Orange, Apple, Lemon (including lemonade), Mango, Peach

We make every effort to ensure no cross contamination. We clean our work surfaces and equipment thoroughly to remove traces of food we have cooked or prepared before.

Handwashing, and making sure cloths used to wipe down surfaces are washed and clean before use, will minimise the risk of cross-contamination.

The 14 regulated Allergens

Food law identifies the following 14 allergens as the most potent and prevalent:

- celery
- cereals containing gluten (such as wheat, rye, barley, and oats)
- crustaceans (such as prawns, crabs, and lobsters)
- eggs
- fish
- lupin
- milk
- molluscs (such as mussels and oysters)
- mustard
- peanuts
- sesame
- soybeans
- sulphur dioxide and sulphites (at a concentration of more than ten parts per million)
- tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios, and macadamia nuts)

Please let us know if you have any allergy or food intolerances before you place your order. We are very happy to discuss our ingredients with you.

Pizza Pazza