

SIMONE PADOAN, born in Verona in the northeast of Italy, is known as the inventor of the new Italian pizza. In his restaurant I Tigli di San Bonifacio, he has changed the way classic pizza is perceived, cementing its place on the restaurant map in Italy. Menu highlights include the 'From Land to Sea' pizza; with Mazara del Vallo fresh red shrimps and Mediterranean vegetables, The vegetables exalt the buttery flavour of the shrimps but also counter it thanks to their crispier consistency. This pizza is inspired by Padoan's culinary roots which are equally influenced by land and sea ingredients.



HARRODS PRESENTS
PIZZA GOURMET

IN COLLABORATION WITH



FRANCO PEPE, whose restaurant Pepe in Grani is located just a few kilometers from Naples, has created a menu combining Neapolitan tradition and innovative cooking technology to offer customers a contemporary twist on the classic Italian pizza. Menu highlights include the Mistaken Margherita, which involves the tomato being cold reduced to maintain and enhance its strong taste and then added to the pizza at the end of the cooking process.

MARGHERITA TIGLI-STYLE

£29

The tomato sauce is slowly cooked in olive oil with a clove of garlic, with basil leaves added at the end. The sauce blends perfectly with the nutty flavour of the buffalo mozzarella, which is slightly warmed separately and then laid on the slices.

FROM LAND TO SEA

£35

With Mazara del Vallo fresh red shrimps and Mediterranean vegetables, this pizza is inspired by Padoan's culinary roots which are equally influenced by land and sea ingredients. The vegetables exalt the buttery flavour of the shrimps but also counter it thanks to their crispier consistency.

VEGETABLE GARDEN (V)

£30.50

A vegetarian version of From Land to Sea, this pizza comes with no Mazara del Vallo red shrimps and with flakes of Grana Padano cheese.

All prices include the below drinks package

ACQUA PANNA or S.PELLEGRINO WATER

1/2 pint BIRRA MORETTI

LAVAZZA COFFEE – cappuccino or latte or double espresso

All flours are by PETRA® MOLINO QUAGLIA

MISTAKEN MARGHERITA

£29

This version of the timeless classic is "mistaken", as the tomato sauce is not added to the pizza together with the mozzarella cheese before entering the oven, but only at a later time, after being cold reduced, in order to maintain and enhance its strong taste.

SUN IN THE DISH

£35

A pizza that honours the namesake short film about famous Neapolitan pizza chefs families (like Franco's), synthesising in one single dish many local excellences, from the mountains to the sea: "piennolo" tomatoes from Vesuvio, oregano from Matese mountains, buffalo mozzarella, olives from Caiazzo hills and anchovies from Cetara.

TOMATOES TREAT (V)

£30.50

A vegetarian version of Sun in the dish, with flakes of Grana Padano cheese, different types of tomatoes and no anchovies.

All prices include the below drinks package

ACQUA PANNA or S.PELLEGRINO WATER

1/2 pint BIRRA MORETTI

LAVAZZA COFFEE – cappuccino or latte or double espresso

All flours are by PETRA® MOLINO QUAGLIA

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