

ANTIPASTI



scan for photos & menu translations

PATATAS LEMONATAS * Nonā's family recipe

Potato wedges marinated in Amalfi coast lemons, garlic & oregano from Mount Pelion, cooked slowly in a rich chicken broth & finished with extra virgin olive oil in our pizza oven **225**

L'ARCOBALENO

Chicken chunks smothered in basilico pesto, fior di latte mozzarella, heirloom tomato & garlic confit, Amalfi lemon zest & fresh rosemary **295**

BRUSCHETTA DI SICILIA VEGAN

Romeo, Cupido, Sapphire & Topaz tomatoes, organic basilico, garlic, oregano from Mount Pelion, Sicilian extra virgin olive oil, aged balsamic vinegar of Modena DOP & our sourdough bread **235**

BASTONCINI DI FIOR DI LATTE VEGAN

Four giant fried fior di latte mozzarella sticks with Chiang Mai chilli honey & San Marzano reduction dip **330**

SHARING BOARDS

BUFFALO & PROSCIUTTO

DOP Buffalo mozzarella from Campania, 24-month aged Prosciutto di Parma DOP, juicy Chiang Mai organic red fig & extra virgin olive oil **470**

TAGLIERE MISTO Italian Cured Meats Board

Generous curated selection of cured Italian salumi & seasonal Mediterranean vegetables, giant capers, Kalamata olives, 36-month Parmigiano, 18-month BuonaSorte di Bufala & Tallegio DOP, onion & garlic chutney & our sourdough bread **720 (FOR 2-3 TO SHARE) | 895 (FOR 3-4 TO SHARE)**



Our fior di latte mozzarella is made using Neapolitan milk from mountain grass fed cows

DIPS

TANGY 'NDUJA (creamy Calabrian sausage dip) **85** VEGAN
CACIO E PEPE (Pecorino & black pepper) **85** VEGAN
GORGONZOLA FONDUE **80** VEGAN
SCORDALIA (Greek dip with garlic & lemon) **75** VEGAN
GARDEN GROVE SOURDOUGH BREAD 3 slices **65**



We search hard for the best ingredients we can find - and bring them in from Italy every week

Our San Marzano tomatoes grow in volcanic soil on the foothills of Mount Vesuvius



OUR PIZZA

rebel culture
old world roots
new world rise

STRICTLY SOURDOUGH. NOTORIOUSLY NEAPOLITAN.

- 1 San Marzano tomato, extra virgin olive oil, oregano from Mount Pelion, organic fresh garlic **295** VEGAN
- 2 San Marzano tomato, fior di latte mozzarella, organic basilico, extra virgin olive oil **360** VEGAN
SWAP MOZZARELLA to DOP buffalo mozzarella from Campania **+220**
- 3 Friarielli (Neapolitan wild bitter greens), Pecorino Romano DOP, organic basilico, Italian fennel salsiccia, fior di latte mozzarella & extra virgin olive oil **550**
- 5 Napoli salami, Kalamata olives, roasted zucchini puree, roasted eggplant puree, heirloom tomato & garlic confit, San Marzano tomato, fior di latte mozzarella **570**
- 6 Spicy Calabrian 'Nduja sausage paste, Amatriciana sauce (San Marzano tomato, onion & guanciale pork cheek), red onions, crispy garlic, wood smoked extra virgin olive oil, sesame seeds, fior di latte mozzarella & fresh rocket **595** VEGAN
We serve our pizza unsliced, to respect the structure of the dough. Snip with scissors or fold like the locals: the wallet style (portafoglio)
- 7 Roasted thyme butternut squash, toasted pine nuts, fresh Italian ricotta, Amalfi lemon & roasted garlic cream base, basil pearls, fior di latte mozzarella & DOP Genovese basil extra virgin olive **520** VEGAN
- 8 Fresh chillies, Gorgonzola piccante DOP, 36-month Parmigiano DOP, smoked scamorza cheese, San Marzano tomato, Chiang Mai chilli honey, fresh rocket, Ventricina Molisana **640** VEGAN
- 9 Artichoke cream base, extra virgin olive oil, marinated artichokes, lupini beans, pumpkin seeds & Kalamata olives. Served with a side of fresh orange slices, rocket & Grove dressing **515** VEGAN
finished fresh after baking the dough - take care with walnut shells-
- 10 Guanciale pork cheek, aged blue cheese soaked in Raboso passito red wine with cranberries, Chiang Mai passion fruit honey, walnuts & extra virgin olive oil **545**
- 24 Calabrian soppressata, smoked scamorza cheese, fior di latte mozzarella, San Marzano tomato, Grove candied chillies, smoked Chiang Mai black garlic puree & Grove chilli extra virgin olive oil **620** VEGAN
SWAP - meat for roasted eggplant **565** VEGAN

a Neapolitan tradition, as ancient as pizza itself

FRIED PIZZA

using low-fat, high oleic peanut oil

- 11 Sourdough base, lightly fried, then oven cooked slowly with fior di latte mozzarella & heirloom tomato & garlic confit. Finished with bresaola from Valtellina, lime & fresh rocket. Doppia cottura, meaning 'cooked twice' **515**
this method cooks tighter, so expect a slightly smaller size with a bigger punch
- 12 Aged provolone, fresh Italian ricotta, Napoli salami strips & San Marzano tomato, nestled inside a half moon of lightly fried sourdough **495**
- 28 Smoked provola from Campania, fresh Italian ricotta & cracked Cambodian Kampot pepper. Pizza frita ripiena - a fried calzone of comfort **450** VEGAN



SWAP FIOR DI LATTE FOR DOP BUFFALO MOZZARELLA FROM CAMPANIA +220



FREE SWAP FOR GLUTEN FREE BASE | FREE SWAP FOR VEGAN MOZZARELLA | FREE SWAP FOR HALAL SOPPRESSATA

FROM OUR DOUGH

BURRATA DI VESUVIO VEGAN

Pugliese burrata placed on our puffy sourdough, with fresh rocket, spicy Calabrian 'Nduja sausage paste, Amalfi lemon zest, aged balsamic pearls & Piennolo del Vesuvio DOP tomatoes **475**

PANUOZZO DI PARMA

Folded sourdough pizza sandwich stuffed with fresh Italian ricotta, 24-month Prosciutto di Parma DOP, Grove fig jam, fresh organic mint & basilico **340** finished fresh

PIZZA MONTANARA VEGAN

Fried sourdough ball with slow cooked heirloom tomatoes, roasted garlic, organic basilico & 36-month Parmigiano DOP shavings **245**

TRUFFLE PORCINI ARANCINI VEGAN

3 black truffle infused carnaroli rice balls filled with creamy Gorgonzola fondue, wild porcini mushroom & our sourdough breadcrumb coating **330**

FRITTA CORNETTO (2 PIECES) VEGAN * Worth sharing

Sourdough pizza cone, slowly fried & filled with 18-month Parmigiano DOP fondue, organic rocket pesto & sprinkles of dried Kalamata olive powder **295** respect to Franco Pepe

FRIED BURRATA SOME DISHES START AS SPECIALS. THE ONES YOU LOVE STAY

Warm & creamy Pugliese burrata on a bed of eggplant puree, with heirloom tomatoes, Taggiasca olives, baby capers, basilico pesto, pine nuts, extra virgin olive oil & Amalfi anchovy essence **585**



We champion local organic farmers & their produce

SALADS

CAPRESE VEGAN

DOP Buffalo mozzarella from Campania, heirloom tomato, extra virgin olive oil & organic basilico **395**

KALE VEGAN

Grilled onion & garlic, roasted kale, roasted pumpkin, cranberries, almonds, Greek feta DOP, pomegranate molasses, honey vinegar & extra virgin olive oil **430** (without feta **380**) VEGAN

ROCKET VEGAN

Peppery fresh rocket, 24-month Parmigiano DOP, Amalfi lemon zest & extra virgin olive oil **310**
ADD - whole creamy burrata from Puglia **+220**



...→ DRINKS & DESSERTS THIS WAY

DESSERTS

AFFOGATO

Espresso, vanilla gelato & Sicilian pistachio **220**
ADD - a shot of Frangelico for hazelnut heaven **+120**

SCUGNIZZIELLI ALLA NUTELLA

A true Neapolitan dish named on behalf of the street kids of Naples: fried sourdough pizza strips coated in powdered sugar with Nutella & whipped cream **295**

PIZZETTI DI CANNELLA

Small pieces of fried sourdough coated with sugar, cinnamon, fresh rosemary, orange zest, Chiang Mai passion fruit & mint jam, with vanilla infused Italian ricotta. Our elevated twist on a Neapolitan speciality **295**

TIRAMISU

Our contemporary take on the 1960s recipe from Veneto - meaning 'pick me up'. Marsala wine, Savoiardi ladyfingers, mascarpone, coffee, cocoa & a little something extra **295**

AMALFI LEMON MOUSSE CHEESECAKE

A creamy Mediterranean symphony of high grade lemons from the Amalfi Coast, layered on a bed of our crushed almond cantuccini biscuits & organic lemon curd **320**

MINI MUZZI PANETTONCINO & PANDORINO

Chocolate chip panettone with chocolate gelato & mascarpone
Limoncello pandorino with lemon gelato & lemon mascarpone

rare imports & seasonal creations
available only in small quantities - when they're gone, they're gone

SOFT DRINKS

Apple / Orange juice **55**
Coca Cola & Sprite **55**
San Pellegrino **90**
Lemon | Orange | Pomegranate
Still | Sparkling Water 750ml **90**
Unlimited table water **250**
per 4 guests

COFFEE & TEAS

Magic Mint / Tom Klong Tea **75**
Marshmallow hot cocoa **95**
Espresso **55/85** Americano **65**
Cappuccino **80** Latte **80**
Caramel Macchiato **85**

**BOTANICAL,
COMPLEX,
GROWN UP**

WINE ALTERNATIVES 0.0%

NON No.1 - Salted Raspberry & Chamomile 750ml **1375**
NON No.3 - Toasted Cinnamon & Yuzu 750ml **1275**
French Bloom - Le Rose (organic bubbly) 750ml **1965**

DIGESTIFS

Sicilian Limoncello **85/100** | Grappa **90/115** | Frangelico **120/140**

HOUSE NOTES

- ALL PRICES EXCLUDE 7% VAT (ADDED AT CHECKOUT)
- CARD PAYMENTS INCUR A 3% SURCHARGE TO COVER BANK MERCHANT FEES
- PLEASE MENTION ANY ALLERGENS TO YOUR SERVER EACH TIME YOU ORDER
- OUR GLUTEN FREE BASE IS 100% GLUTEN FREE

Take me home, or leave me
to be recycled in to a
new menu.



OUR STORY. OUR LAND. OUR DOUGH.

Since 2012, we travelled Europe with our ovens in tow, serving countless pizzas for the masses, rain or shine. From weddings to urban dwellings, street food spots to festival plots - we trailblazed the circuit, winning awards by harnessing the most over looked ingredient in Neapolitan pizza - **PASSION**

Strictly sourdough and notoriously Neapolitan is our mission. We search obsessively for the purest produce, from organic farmers across Northern Thailand, to family run Protected Designation of Origin suppliers in Campania, Italy

Our 100% liquid sourdough was made from scratch in Napoli using local fruits & ancient grains to produce a wild, natural yeast. Smuggled to south-east Asia, we nurture it every day, feeding it just the right amount of ingredients to result in our unique cornicione (crust) - light & airy, but crispy & packed with a punch

We are punk rock pizza pioneers, driven by rebel culture and trained by the Association of True Neapolitan Pizza (AVPN) in Naples. So keep your eyes peeled on our rotating guest pizzas. The journey's written in dough - the rest, you'll taste for yourself.



Did you know? The art of Neapolitan pizza makers is a UNESCO protected cultural heritage

COCKTAILS

APEROL SPRITZ Aperol, Prosecco, soda water **295**

NEGRONI Bombay Sapphire gin, Vermouth, Campari **330**

MOSCOW MULE Tenjaku vodka, fresh lime, ginger ale **290**

GIN & TONIC Bombay Sapphire gin, tonic water, lime juice, fresh rosemary sprig **295**

CALABRIAN SPRITZ Campari, Limoncello, Prosecco, soda water, fresh basil, fresh lemon **335**

CHILLI MARTINI Chiang Mai honey, lime juice, Tenjaku vodka, pineapple juice, Burmese chilli powder **295**

our signature cocktail



WINE

*from selected vineyards in Puglia, Abruzzo, Veneto & Tuscany

WHITE HOUSE WINE

Trebbiano d'Abruzzo DOC
150ml **230** | 175ml **255**

WHITE WINE 750ML

Pighin Pinot Grigio DOC
Friuli Grave **1290**

PROSECCO

Preggo Nero Prosecco
125ml **180** | 750ml **875**

RED HOUSE WINE

Montpulciano d'Abruzzo DOC
150ml **230** | 175ml **255**

RED WINE 750ML

I Murri Primitivo **1095**
Castello di Albola Chianti
Classico **1550**

Brigaldara Amarone Della
Valpolicella Cavolo **2995**



BEER & CIDER

PERONI NASTRO AZZURRO DRAUGHT 5% imported direct from Rome
1/2 pint **145** | 1 pint **275**

ANGELO PORETTI 5% | **MUAY THAI 4.8%**
4 hops lager 330ml **220** | Chok Dee Pilsner 330ml **165**

BEERLAO 5%
Lager 330ml **140** | Dark 330ml **160** | IPA 330ml **160**

ASPALL CIDER
Blackberry 500ml 4% **310** | Organic Apple 500ml 6.8% **310**



MOCKTAILS

Garden Grove original

BASILICO FRESCO Smashed organic basil & lime, pineapple juice, peach puree, soda **160**

CHERRY BLOSSOM Italian Amarena Fabbri cherry syrup, organic lemon juice, soda, rosemary & cherry garnish **245**

NOJITO Lime, smashed mint, lime honey vinegar, soda **160**

MAGIC SUNSET Organic butterfly pea, fresh mango, passion fruit pulp, Chiang Mai honey, lime, soda **170**

GINGER BEARD Garden Grove signature ginger beer **140**

top contender

...→ **TURN OVER FOR PIZZA & ANTIPASTI**