



MENU

ANTIPASTI

- OLIVES & TARALLI** **VE**4.95
Mediterranean olives and savoury biscuit snacks
- GARLIC BREAD** **VE**6.95
With cheese add 2 **V**
- BRUSCHETTA** **VE**6.95
Homemade toasted bread with cherry tomatoes, garlic, basil, extra virgin olive oil
- WARM BURRATA** **(GF)** **N**9.95
Creamy mozzarella wrapped in Parma ham, with mixed leaves, basil pesto and balsamic glaze
- CAPRESE** **V** **(GF)** **N**8.95
Buffalo mozzarella with fresh tomatoes, basil pesto and balsamic glaze
Add 'San Daniele' parma ham 2.95
- ANTIPASTO DOUGH SPECIAL** **(GF Optional)** **N**15.95
A mix of Italian cheeses and cured meats with roasted vegetables, sun-dried tomatoes and olives. Served with freshly baked bread and basil pesto. Great to share.
Gluten free option add 3.50

PUCCE

 A freshly baked sandwich from the south of Italy

Available on your choice of dough
See overleaf for our full list of regular and gluten free options.

- CAPRI** **V** **N**11.95
Tomato, buffalo mozzarella, basil pesto
- SORRENTO** **V**10.95
Fior di latte mozzarella, grilled vegetables (yellow peppers, aubergines, courgettes)
- LECCE**12.50
San Daniele Parma ham, fior di latte mozzarella, rocket, tomato
- TROPEA**12.50
Italian pepperoni ventricina, aubergine, buffalo mozzarella, rocket

PIZZA FOR EVERYONE

IS OUR PASSION

Dough's mission is to bring the finest Italian pizza to Bath, using authentic ingredients gathered from our homeland. It's our love of pizza in its purest form that led us to explore new innovations in pizza dough with added health benefits and develop the best gluten free pizza we've tried anywhere. Our extensive dough selection ensures we have pizza for everyone, whatever your health needs, dietary requirements or lifestyle choices, without compromising on taste, quality and the traditional methods of Italian pizza making at our heart.

We hope you enjoy your Dough experience!

Emiliano & Massimo

DESSERTS

- ICE CREAM** 1 Scoop | 3 Scoops2.50 | 4.95
Chocolate, vanilla, caramel, coconut, strawberry
- SORBETTO**6.50
Lemon sorbet with a dash of Prosecco
- TIRAMISU ALLA NUTELLA** **N**6.50
A classic layered Italian dessert with a Nutella twist
- PANNA COTTA** **(GF)**6.50
Vanilla panna cotta with red berry sauce
- AFFOGATO**6.50
A scoop of vanilla ice cream with espresso
- DOLCE** **N** **(GF Optional)**9.95
Chocolate dough topped with strawberries, banana, Nutella and whipped cream - perfect for sharing or not!
Gluten free option add 3.50

(GF): Gluten Free **(V):** Vegetarian **VE:** Vegan **N:** Nuts

MAINS

- LASAGNA BOLOGNESE**16.50
Layered pasta with Bolognese and tomato sauce, mozzarella and grana padano
- PARMIGIANA** **(GF)** **V**14.50
Layers of fried aubergine baked with tomato sauce, mozzarella and basil
- CANNELLONI** **V**14.95
Cannelloni pasta with a creamy spinach and ricotta filling, baked in tomato sauce with mozzarella

SALAD BOWLS

- TUNA SALAD** **(GF)**12.50
Mixed leaves, rocket, cherry tomatoes, Kalamata olives, callipo yellowfin tuna chunks, balsamic glaze
- BEETROOT SALAD** **(GF)** **V** **N**12.50
Baby spinach, heirloom tomatoes, green pitted olives, feta, beetroot, walnuts, basil pesto

SIDES

- ROAST POTATOES** **VE**3.95
- MIXED SALAD** **VE**3.95
- BABY SPINACH** **N** **VE**3.95
with sesame seeds and walnuts

KIDS' MENU

8.50

Gluten free option add 3.50

PIZZA MARGHERITA or PIZZA WITH 1 TOPPING

APPLE or ORANGE JUICE

One Scoop of Ice Cream add 2



PIZZA MENU

THE TRADITIONALS

MARINARA (no cheese) VE	9.50
Tomato sauce, garlic, oregano	
MARGHERITA V	11.95
Tomato sauce, mozzarella, basil	
NAPOLETANA (no cheese)	13.50
Tomato sauce, anchovies, capers, black olives	
HAM & MUSHROOM	14.95
Tomato sauce, mozzarella, Italian ham, mushrooms, parsley, garlic oil	
PEPPERONI CALABRESI	15.50
Tomato sauce, mozzarella, Italian pepperoni, peppers, nduja	
VEGETARIANA V	15.50
Tomato sauce, mozzarella, aubergine, courgette, grilled peppers, onion, rocket, cherry tomatoes, sun-dried tomatoes	
MEDITERRANEAN	15.50
Tomato sauce, mozzarella, tuna, capers, olives, oregano, basil	
QUATTRO FORMAGGI (no tomato sauce) V	15.95
Fior di latte mozzarella, gorgonzola, smoked provola, grana	
LE FREAK (no tomato sauce)	15.50
Mozzarella, Parma ham, rocket, grana cheese, cherry tomatoes	
QUATTRO STAGIONI	15.95
Tomato sauce, mozzarella, ham, mushrooms, artichokes, olives	
MEATY FEAST	16.95
Tomato sauce, mozzarella, Italian pepperoni, Italian sausage, pancetta, red onion	
PIZZA PARCEL (no tomato sauce) VE	14.50
A square parcel filled with vegan cheese, aubergine, courgette, peppers, olives	
CALZONE	15.95
Folded pizza with tomato sauce, mozzarella, ham, mushrooms, egg yolk. Served with a small mixed salad	
POKER PIZZA	15.95
Star shaped pizza with chef's selection of four toppings, dressed with a mixed salad. Great to share as a starter or main	

THE SPECIALS

RICOTTA & SPINACI (no tomato sauce) V	17.50
'Fior di latte' mozzarella, spinach, ricotta, sun-dried tomatoes, 'Leccino' black olives <i>Based on our Hemp dough</i>	
SMOKEY	18
Tomato sauce, 'Fior di latte' mozzarella, speck ham, smoked mozzarella, rosemary <i>Based on our Grano Arso dough</i>	
FRUTTI DI MARE	18.95
Yellow tomato sauce, 'Fior di latte' mozzarella, squid, mussels, prawns <i>Based on our Hemp dough</i>	
V FOR VEGAN (no tomato sauce) VE	16.95
Vegan cheese, beetroot, capers, courgette and rocket <i>Based on our Multigrain dough</i>	
LA VICINA (no tomato sauce)	18.95
'Fior di latte' mozzarella, caramelised onion, courgette, prawns, feta, chives, rocket, cherry tomatoes <i>Based on our Grano Arso dough</i>	
LA GINA (no tomato sauce) N	18.50
'Fior di latte' mozzarella, caramelised onion, crispy speck ham, olive pâté, ricotta, pistachios, parmesan disc <i>Based on our Turmeric dough</i>	
PARTIGIANA	18.50
'Fior di latte' mozzarella, tomato sauce, aubergine, Italian sausage, 'nduja, cherry tomatoes, parmesan cheese <i>Based on our Turmeric dough</i>	
A MORTAZZA N	18.50
Yellow tomato sauce, 'Fior di latte' and buffalo mozzarella, mortadella, pistachios, artichokes <i>Based on our Multigrain dough</i>	






IT'S ALL ABOUT THE BASE

All our flours are made with certified Italian whole grains stoneground in small batches at an independent mill in northern Italy. It's a labour of love to make the perfect dough, taking 40 hours to prove before it's ready to use. Made simply using flour, salt, water, our special sourdough starter and nothing else, we think the light and easy-to-digest results speak for themselves.

All our 'traditional' pizzas can be enjoyed with any base, while our 'specials' have been created with complementary bases and toppings in mind. If you can't see what you'd like, feel free to create your own pizza. Buon appetito!

CHOOSE YOUR BASE

	SOURDOUGH	FREE
The classic and still the most popular choice!		
	TURMERIC	2
Gently warming, aromatic and anti-inflammatory		
	HEMP	2
Nutty in both taste and texture and bursting with Omega 3 & 6		
	GRANO ARSO	2
Smoky, nutty, with a gently toasty moreish flavour		
	MULTIGRAIN	2
Nutty, nutritious and made up of seven flours & seeds for extra crunch		

	GLUTEN-FREE (GF)	3.50
The original gluten free and our alternative to classic sourdough		
	GLUTEN-FREE TURMERIC (GF)	3.95
Aromatic, anti-inflammatory and a popular free-from choice		
	GLUTEN-FREE HEMP (GF)	3.95
Nutty in both taste and texture and bursting with Omega 3 & 6		
	GLUTEN-FREE SEAWEED (GF)	3.95
Our superfood gluten free is deliciously savoury with a hint of salt		
	GLUTEN-FREE PURPLE CORN (GF)	3.95
An antioxidant powerhouse free-from with a vibrant purple hue		

EXTRA TOPPINGS

Any extra toppings between 1 - 3

(GF): Gluten Free (V): Vegetarian VE: Vegan (N): Nuts

All of our dough is dairy-free. For allergies or intolerances, please ask a member of the team. Please note, a discretionary 10% service charge will be added to your bill.