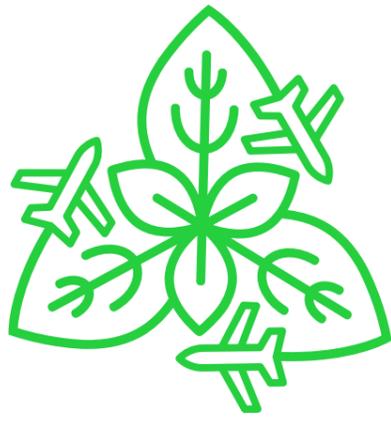


THIS PIZZERIA IS A HUB FOR INNOVATION - HERE'S A FEW SUSTAINABILITY-FOCUSED CHANGES WE'VE MADE TO HELP MAKE A DIFFERENCE



We use charcuterie from Cobble Lane Cured Farm in London. They use only British meat, are passionate about minimising food waste, are purveyors in great welfare and have an impeccable sustainable standard.



All our basil is grown hydroponically in Hackney in collaboration with Harvest London, saving us 350,000 food miles every year.



Wildfarmed flour fixes the planet. They farm differently, putting soil health first. Allowing them to grow tasty, nutritious food, in a way that heals the planet. Soil health = plant health = human health.



All our mozzarella is made by traditional Italian cheesemakers based in London, meaning a lower carbon footprint and no use of single use plastic



All our seats are upholstered in Pinatex, a plant based alternative to leather, made from pineapples. Say no to pineapple on pizza and yes to pineapple on your chair!



We only used FSC sustainable timber that has been responsibly harvested from well managed forests in the building of this pizzeria.



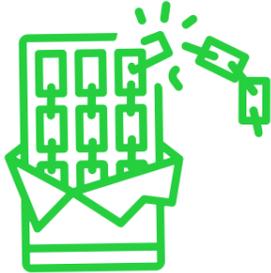
Rubies in the Rubble power our crust dippers. Made with aquafaba (a chickpea production waste product). A vegan alternative to eggs - fighting food waste.



Our craft beer bar in collaboration with Gipsy Hill Brewing Co. is London's first zero single use packaging beer bar and uses a beer keg return system that reduces our food miles.



Our quality wines have their own sustainable credentials; from biodynamic & organic farming, renewable energy production, carbon conscious transportation & natural storage.



Tony's chocolonely are helping to wipe out modern slavery and reduce the use of palm oil.



We have vegan alternatives to our mozzarella, pesto, nduja, ice-cream and wine so you can reduce the carbon footprint of your meal.



Our staff t-shirts are made from 100% organic cotton by a verified ethical manufacture, they use green renewable energy and are leaders of socially and environmentally responsible production.



Our table tops are crafted from plastic bottle waste in a beautiful terrazzo style.



Our beautiful mural of the Bay of Naples is made using 2000 recycled glass water bottles.



Our ice teas are made fresh in house everyday and help to reduce single use packaging and food miles.