Pizza Pilgrims opening next month

A new outlet, Pizza Pilgrims, is to bring their signature Neapolitan-style pizza to the heart of Edinburgh, opening its debut store on Rose Street on 14 April.

The company is running a soft-launch week from 7 April, offering 50% off food and drink and giving away 1,000 free slices on Thursday 10 April, from noon.

The pizzeria will be spread over two floors, spanning 4,349 square feet designed to capture the bustling energy of the streets of Napoli with bold, colourful interiors. Guests can enjoy the sights, sounds and smells of the open kitchen, where "pillowy, puffy crusted Neapolitan pizzas" are crafted with the brand's signature 72-hour double-fermented dough. With 191 covers in total, including a 45-seat outdoor terrace, the space is perfect for everything from casual catchups to large group parties.

Upstairs takes inspiration from the Amalfi Coast and the lemon groves of Southern Italy. The first-floor event space will be dynamic, offering hands-on pizza masterclasses, private dining and cocktail-fuelled pub quizzes. A masterclass kitchen with its own pizza oven, will host interactive 'Dough It Yourself' pizza making classes accommodating groups of between 10-60 people, whilst a show-ready stage sets the scene for live music and comedy to drag nights. It's set to be one of Edinburgh's most exciting new destinations and community hub for the neighbourhood.

Pizza Pilgrims' 'Dough It Yourself' masterclasses invite you to come and master the true art of pizza making, where you can learn all about the Pizza Pilgrims story and the importance of using quality produce, before learning to shape, top & bake the perfect Neapolitan pizza. They will be running exclusive pizza masterclasses during the soft launch week.

Founders Thom and James Elliot said: "We couldn't be more excited to finally bring Pizza Pilgrims to Edinburgh. Rose Street is packed with incredible bars and restaurants, and we're looking forward to becoming part of such a buzzing hospitality scene. This is our largest opening outside of London with a space that can do it all. From Pizza masterclasses, private events, group dining and a stage, we want to support Edinburgh's thriving entertainment scene!"

Pizza Pilgrims are bringing their signature 72-hour double-fermented Neapolitan-style pizza to Edinburgh. Expect to enjoy fan-favourites such as the *Margherita* and their iconic Double Pepperoni & Spicy Honey, alongside their house specialities — the *Carbonara* with crunchy strands of al dente spaghetti and the *8-cheese* (twice as good as a four cheese...).

The Pizza Pilgrims menu is built on the foundation of their pilgrimages through Italy and follows the simple Italian belief that the best ingredients make the best pizza. For this reason, all key ingredients are sourced in Italy — from the best '00' flour Naples has to offer from the famous Caputo mill to their tomato sauce made from DOP San Marzano tomatoes and their Fior di Latte mozzarella from Napoli.

Pizza Pilgrims Edinburgh officially opens its doors on 14 April at 7-15 Rose St, EH2 2PR and will be open for lunch and dinner seven days a week. Book your table <u>now</u>.

The Edinburgh pizzeria will create 35 positions across front and back of house for locals. The team will be led by Robert Turnbull, General Manager, who has more than 25 years

hospitality experience.

















