**Pitfire Pizza**

# **Info**

Pitfire may describe its pizzas as ‘not quite Neapolitan, not quite New York’, but all you really need to know is that these slices are simply not to be missed. Lovingly devised by founders Michele and Bill Johnson, beautifully blistered crusts surround thin, crispy pies topped with an eclectic arsenal of produce, from chopped dates and gorgonzola to roast chicken and pineapple. Its artisan dough making process takes 72 hours. You’ll be thinking about that last bite even longer.

# **Timings**

12 PM to 12 AM on Saturday until Wednesday

12 PM to 1 AM on Thursday and Friday