



**Pricing and Info**



## What we do

Morello's is a mobile pizza service based in East London, serving 12-inch New York-style pizzas at private events.

Crisp base, light centre, bold flavours - all made fresh on site.

Our dough is slow-fermented for flavour, baked hot for a thin, crisp, no-flop crust, and topped with high-quality ingredients. We bring our compact gazebo setup, ovens, prep tables and everything needed to cook throughout your service window.

You provide the space and the guests.  
We handle the pizza.





## Our style

We make a slow-fermented New York–style dough with a balanced hydration that creates a light centre and a crisp, structured base. The dough rests long enough to build flavour, strength and that signature no-flop slice.

Our pizzas bake at a steady high heat to create a thin, crisp bottom, a gentle, airy crust and a light caramelised finish. The edge stays modest in size so the focus stays on clean, bold flavour and easy eating.

Toppings are straightforward and purposeful. Each ingredient is chosen for clarity and punch, giving you a pizza that tastes fresh, stays crisp, and never feels heavy. The result is a 12-inch New York pizza with a crisp base, balanced crust and a modern, East-London-meets-NY character.

- Slow-fermented dough for flavour
- High-heat bake for a crisp, no-flop base
- Light, caramelised crust with a soft interior
- Modest crust size for balanced slices
- Clean, bold, considered toppings
- Modern New York style



## Sample Menu

- **Margherita - Vg**  
House tomato sauce, fior di latte mozzarella, parmesan, basil and olive oil.  
Simple, salty and cheesy.
- **Pepperoni, Jalapeño & Hot Honey**  
Tomato base, mozzarella, pepperoni, fresh jalapeños and house hot honey.  
Crisp edged pepperoni with a clean chilli heat.
- **Fennel Sausage & Tenderstem Broccoli**  
Tomato base, mozzarella, fennel sausage, tenderstem broccoli, parmesan and chilli flakes.  
Rich sausage, charred greens and a little heat.
- **Garlic Mushroom & Truffle Cream - Vg**  
White base with garlic, mozzarella, mixed mushrooms and truffle cream, finished with parsley.  
Comforting, savoury and very mushroom heavy.
- **Seasonal Veg / Vegan Special - Vg / V**  
Rotating vegetarian or vegan pizza built around seasonal slow roasted vegetables.  
Vegan cheese available on request.
- **Chilli Crisp Tomato & Burrata - Vg**  
Tomato base, mozzarella, roasted tomatoes and chilli crisp, topped with a whole burrata and basil after the bake.  
Sweet, creamy and spicy.
- **Marinara & Burrata - Vg**  
Classic marinara with tomato, garlic, oregano and olive oil, baked without cheese, then topped with a whole burrata and fresh basil.  
Big tomato flavour with cool, creamy burrata.
- **Bacon Habanero Jam**  
Tomato base, mozzarella, smoked bacon and house habanero jam.  
Salty, sweet and hot in one slice.
- **'Nduja & Red Onion**  
Tomato base, mozzarella, soft 'nduja, thinly sliced red onion and fresh herbs.  
Spicy, savoury and slightly sweet from the onion.



## Service Format

We bring a full mobile setup to your event including our gazebo, ovens, prep tables and lighting. Once we're set up, we cook continuously and keep the serving table stocked so guests can help themselves at any time. The length of service depends on how many pizzas you've ordered, which keeps things smooth, predictable and easy to plan around.

- Buffet style, with fresh pizzas sliced and served throughout
- Dedicated staff member topping up the table and helping guests
- Gazebo, ovens, prep tables and lighting all supplied by us
- Service window based on your order size
  - Around 1 hour for roughly 20 pizzas
  - Around 2 hours for roughly 50 pizzas
  - Around 3 hours for roughly 100 pizzas
- Ideal for weddings, birthdays and events where guests are moving around freely

We handle the setup, the cooking and the flow of service so you can enjoy your event without thinking about anything food-related.



## Practical Info

### Service Area

- Based in Upper Leytonstone, East London
- Travel within 25 miles of E11 included
- Beyond this distance: £2.50 per mile

### Set Up Footprint

- Gazebo and pizza station require roughly 3m x 3m
- Flat, stable ground required (patio, decking, driveway or compacted grass)

### Power and Fuel

- We are fully self-contained for ovens and lighting
- No power required, but access to power is appreciated if available

### What We Provide

- Gazebo and lighting for the pizza station
- Ovens, prep tables and all cooking equipment
- Serving boards
- Paper plates and napkins
- Pizza boxes available if needed

### What You Provide

- A suitable space for us to set up
- Any guest arrangements you already have planned (Seating, Tables etc)
- Clear instructions for arrival, location and parking



## Packages and Pricing

We keep pricing straightforward with a few clear packages that suit most events.

All packages include our full mobile setup: gazebo, ovens, staff, serving boards, paper plates, napkins and travel within 25 miles of E11.

These are guide prices. Your final quote will depend on guest numbers, location and date.

### Small Event - 20 guests

- 20 pizzas, buffet style
- 1 hour of active pizza service
- Additional time for set up and clear down included
- Travel within 25 miles of E11 included

**Package price: £500 total**

Approx £25 per person

### Medium Event - 50 guests

- 50 pizzas, buffet style
- 2 hours of active pizza service
- Additional time for set up and clear down included
- Travel within 25 miles of E11 included

**Package price: £950 total**

Approx £19 per person

### Large Event - 100 guests

- 100 pizzas, buffet style
- 3 hours of active pizza service
- Additional time for set up and clear down included
- Travel within 25 miles of E11 included

**Package price: £1650 total**

Approx £16.50 per person

\*Add ons are available at £15 per head for any size event.



## How Booking Works

- **Enquiry**

Get in touch with your date, location and a rough idea of guest numbers.

- **Quote**

We send a clear breakdown with per-head pricing and any add ons.

- **Deposit**

Your date is secured with a 25% non-refundable deposit.  
Balance due 14 days before the event.

- **Event Day**

We arrive 1.5 to 2 hours before service to set up, cook for the agreed time, then pack down and leave the space tidy.

**If you have any questions or want to request certain toppings, sides or dips, feel free to ask. We're always happy to accommodate.**

**Contact us:**

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