



- PIZZA -

All our pizzas are naturally
leavened for at least 48 hours

MARGHERITA

13,00 €

San Marzano tomato sauce, fresh basil, mozzarella fiordilatte di Agerola, sprinkling of parmesan cheese, extra virgin olive oil.



VEGETARIAN

POMODORO

14,00 €

San Marzano tomato sauce, red and yellow piccadilly tomatoes, red onions, big capers, wild oregano, extra virgin olive oil.



VEGAN

CHEF'S TIP! ADD A BURRATA FOR EXTRA
FRESHNESS AND TASTE! +7€

MARINARA SPECIAL

17,00 €

Yellow tomato sauce, confit garlic, confit tomatoes pachettelle, capers, olives, finished with anchovies, sundried tomato cream, extra virgin olive oil.



FISH

BUFFALO MARGHERITA

17,50 €

Base of San Marzano tomato sauce, fresh basil, buffalo mozzarella from Campania, sprinkling of parmesan cheese and extra virgin olive oil.



VEGETARIAN

SALAME PICCANTE

18,00 €

San Marzano tomato sauce, fresh basil, confit tomatoes, Calabrian spicy salame, mozzarella fiordilatte di Agerola, sprinkling of parmesan cheese, extra virgin olive oil.



MEAT

SALSICCIA & FRIARIELLI

18,00 €

Mozzarella fiordilatte di Agerola, friarielli (Italian long stem broccoli) stir-fried with garlic and soft chili, Italian sausage, sprinkling of parmesan cheese, extra virgin olive oil.



MEAT

YELLOW PANCETTA

18,00 €

Yellow tomato sauce, fresh basil, sundried tomatoes, pancetta tesa, mozzarella fiordilatte di Agerola, smoked scamorza, sprinkling of parmesan cheese, extra virgin olive oil.



MEAT

NORMA

19,00 €

Base of San Marzano tomato sauce, mozzarella fiordilatte di Agerola, fried aubergine, fresh basil, sprinkling of parmesan cheese, extra virgin olive oil and finished out of the oven with ricotta salata.



VEGETARIAN

KIMCHI & SALSICCIA

20,00 €

Fresh kimchi, mozzarella fiordilatte di Agerola, parmesan cheese, salsiccia and roast zucchini.



MEAT

MAKE YOUR PIZZA SPECIAL WITH OUR EXTRAS:

RICOTTA CHEESE STUFFED CRUST +4€

HOMEMADE KIMCHI +3€

'NDUJA HONEY +2,5€



CALABRISSELLA

20,00 €

San Marzano tomato sauce, fresh basil, Calabrian spicy salame, Nduja, mozzarella fiordilatte di Agerola, sprinkling of parmesan cheese, extra virgin spicy olive oil, finished with ricotta cheese.



MEAT

GREEN BUFFALO

20,00 €

Base of pistachio pesto, fresh basil, sundried tomatoes, buffalo mozzarella from Campania, pancetta tesa, sprinkling of parmesan cheese.



MEAT

PUMPKIN & GORGONZOLA

20,00 €

Pumpkin cream, mozzarella fiordilatte di Agerola, gorgonzola DOP dolce, mushrooms, rosemary, sprinkling of parmesan cheese and extra virgin olive oil.



VEGETARIAN

WITH ITALIAN SALSICCIA +3€

RADICCHIO & PANCETTA

20,00 €

Mozzarella fiordilatte di Agerola, radicchio trevigiano, pancetta tesa, goat cheese, sprinkling of parmesan cheese, extra virgin olive oil, finished with honey.



MEAT

MAKE YOUR PIZZA SPECIAL WITH OUR EXTRAS:

RICOTTA CHEESE STUFFED CRUST +4€

HOMEMADE KIMCHI +3€

'NDUJA HONEY +2,5€

BUFFALO & PROSCIUTTO

21,00 €

San Marzano tomato sauce, fresh buffalo mozzarella from Campania, prosciutto crudo, rucola, parmesan cream, extra virgin olive oil.



MEAT

TRUFFLE MUSHROOMS & GUANCIALE

21,00 €

Truffle cream, mozzarella fiordilatte di Agerola, mushrooms, guanciale romano DOP, sprinkling of parmesan cheese and extra virgin olive oil.



MEAT

VEGETARIAN ALSO POSSIBLE! WITH
ROASTED ZUCCHINI INSTEAD OF GUANCIALE

YELLOW BURRATA

22,00 €

Yellow tomato sauce, fresh basil, mozzarella fiordilatte di Agerola, sundried tomatoes, sprinkling of parmesan cheese, finished out of the oven with a whole burrata and extra virgin olive oil.



VEGETARIAN

CARCIOFI & BURRATA

24,00 €

San Marzano tomato sauce, mozzarella fiordilatte di Agerola, grilled artichokes, olives, finished out of the oven with a whole burrata, wild oregano, and extra virgin olive oil.



VEGETARIAN

Sharing is caring... but keep in mind, each pizza
is designed as a one-person portion.
Feel free to take leftovers home.



Contains gluten/Bevat gluten



Contains fish/Bevat vis



Contains soy/Bevat soja



Contains milk/Bevat melk



Contains nuts/Bevat noten



Contains sesame seed/Bevat
sesam-zaad