Piccolo Forno

- 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

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

CALABRISELLA — 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

MAKE YOUR PIZZA SPECIAL WITH OUR EXTRAS:

HOMEMADE KIMCHI +3€
'NDUJA HONEY +2,5€



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 treviggiano, pancetta tesa, goat cheese, sprinkling of parmesan cheese, extra virgin olive oil, finished with honey.

MEAT

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 POTATOES OR ZUCCHINI (BASED ON AVAILABILITY) 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

MAKE YOUR PIZZA SPECIAL WITH OUR EXTRAS:

HOMEMADE KIMCHI +3€
'NDUJA HONEY +2,5€

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