



- 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 pachettele, 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

MAKE YOUR PIZZA SPECIAL WITH
RICOTTA CHEESE STUFFED CRUST +4€
AND MAKE IT SWEET AND SPICY WITH
'NDUJA HONEY +2,5€

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



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

GREEN BUFFALO

20,00 €

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



MEAT

YELLOW BUFFALO

20,00 €

Yellow tomato sauce, fresh basil, buffalo mozzarella from Campania, scamorza, extra virgin olive oil, finished out of the oven with ricotta salata.



VEGETARIAN

BUFFALO & PROSCIUTTO

21,00 €

San Marzano tomato sauce, fresh buffalo mozzarella from Campania, prosciutto crudo, rucola, sprinkling of parmesan cheese, 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

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
RICOTTA CHEESE STUFFED CRUST +4€
AND MAKE IT SWEET AND SPICY WITH
'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