

LA
PIZZERIA®



Italian Pizza Gourmet ♥

**Discover all our
snacks**



LA
PIZZERIA



Italian Pizza Gourmet 

TYPICAL FOCACCIA

CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE,
ALREADY TOPPED AND READY FOR USE

FOCACCIA BIANCA



250 gr.

Ø 22 cm - h 5 cm

DOUGH: durum wheat re-milled semolina flour, water, tender wheat flour type 0, olive oil, potato flakes, natural yeast, brewer's yeast, salt.

TOPPING: olive oil, salt, origane.

FOCACCIA CON PATATE



330 gr.

Ø 22 cm - h 5 cm

DOUGH: durum wheat re-milled semolina flour, water, tender wheat flour type 0, olive oil, potato flakes, natural yeast, brewer's yeast, salt.

TOPPING: sliced potatoes, olive oil, salt.



FOCACCIA CON POMODORINI



250 gr.

Ø 22 cm - h 5 cm

DOUGH: durum wheat re-milled semolina flour, water, tender wheat flour type 0, olive oil, potato flakes, natural yeast, brewer's yeast, salt.

TOPPING: cherry tomatoes, olive oil, pitted celline olives, oregano salt.

RECTANGULAR RUSTIC PIZZAS

VERY CRUNCHY HANDMADE PIZZA

RUSTICA SFIZIOSA MARGHERITA



250 gr.

32 x 13,5 x 3 cm

DOUGH: Tender wheat flour, water, durum wheat re-milled semolina flour, natural yeast, sunfloweroil, salt.

TOPPING: tomato sauce, mozzarella, origane.



RUSTICA CON SALAME PICCANTE



250 gr.
32 x 13,5 x 3 cm

DOUGH: Tender wheat flour, water, durum wheat re-milled semolina flour, natural yeast, sunflower oil, salt.

TOPPING: tomato sauce, mozzarella, spicy salame, origane.

RUSTICONE BIANCO



250 gr.
32 x 13,5 x 3 cm

DOUGH: Tender wheat flour, water, durum wheat re-milled semolina flour, natural yeast, sunflower oil, salt.

TOPPING: to be garnished to taste.

RUSTICA MEDITERRANEA



250 gr.
32 x 13,5 x 3 cm

DOUGH: Tender wheat flour, water, durum wheat re-milled semolina flour, natural yeast, sunflower oil, salt.

TOPPING: sliced tomato, sliced red and yellow pepper, olive oil, salt, origane.



SQUARE PIZZA

WITH A SOFT DOUGH INSIDE AND CRUNCHY
OUTSIDE

TRANCIO MARGHERITA



200 gr.
14.2 x 19.2 cm

TOPPING: tomato sauce, mozzarella.

TRANCIO TRADIZIONALE



130 gr.
14.2 x 19.2 cm

TOPPING: to be garnished to taste.

PIZZA IN A SMALL SIZE



150 gr.
Ø 16 - 17 cm

TOPPING: tomato sauce, mozzarella.



175 gr.
18 X 28 cm
Triangular shape

TOPPING: tomato sauce, mozzarella.



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