

# Mangia Pizza®

## from the kitchen

- APERITIVO MANGIA** salumi & cheese selection - olives **15.75**
- MONTANARINA CLASSICA** tomato sauce - parmesan cheese - basil **4.25**
- MONTANARINA CACIO PEPE** pecorino cheese - black pepper **4.75**
- MONTANARINA MORTADELLA** mortadella cheese - stracciatella cheese - pistacchio **5.25**
- CROCCHÈ NAPOLETANO** smashed potatoes croquette - parmesan cheese **5.75**
- PALLA DI RISO** fried rice ball - cow meat ragù - parmesan cheese **5,25**
- STREET FOOD** mix of 1 montanarina - 1 crocchè - 1 palla di riso (*for 2 ppl*) **13.00**
- BRUSCHETTA** cherry tomatoes - garlic - basil - EVO oil **9.25**
- CAPRESE** cherry tomatoes - buffalo mozzarella cheese - basil - EVO oil **14.50**
- PARMIGIANA** aubergines - tomato sauce - parmesan cheese **14.50**



### OUR PIZZA IS NOT ONLY CARBS

After an initial 24 hours fermentation, we let it rest for another **36-48 hours** after it's ready.

We use a blend of flours developed for us by **Molini Pizzuti** for contemporary Neapolitan Pizza, composed of a percentage of flour 0,1,2.

We use less refined flours so that fewer chemicals participate in the refining process.

We also care for the nutritional level, our flour contains 16 grams of proteins per 100 grams

## pizzas

- MARINARA** tomato sauce - oregano - garlic oil **10.50**
- MARGHERITA** tomato sauce - fior di latte cheese - basil - EVO oil **11.75**
- DIAVOLA** tomato sauce - fior di latte cheese - spicy salame - nduja **17.90**
- 4 FORMAGGI** ricotta - fior di latte - gorgonzola - caciocavallo cheese - fresh oregano **17.25**
- CAPRICCIOSA** slow cooked tomato sauce - fior di latte cheese - salami - ham artichokes - olives **17.90**
- MORTADELLA** mortadella - stracciatella cheese - pistacchio **19.25**
- TONNO & CIPOLLE** tomato sauce - red onions - yellow & red cherry tomatoes - tuna - black olives **17.50**
- PIZZA FRITTA** salami - ricotta cheese - mozzarella cheese **16.75**
- CALZONE** salami - ricotta cheese - mozzarella cheese **16.75**
- DALL'ORTO** seasonal vegetables - stracciatella cheese **17.90**
- VERACE** homemade pesto - buffalo mozzarella cheese - cherry tomatoes - EVO oil **17.25**
- SANNIO** cow white ragù - carrot chips - parmesan fondue 24 months - truffle **21.50**

*\*for allergies ask our staff*

# Mangia Pizza®



## AN ITALIAN JOURNEY

We only select high quality **Italian Ingredients** which have obtained both the **I.G.P.** and **D.O.P.** certification to offer our costumers a genuine and traditional product worthy of its fame.

## **pastas** from 17.00

**SPAGHETTI AL POMODOORO** tomato sauce - buffalo mozzarella cheese **13.75**

**GNOCCHI ALLA SORRENTINA** tomato sauce - buffalo mozzarella - fresh basil **16.00**

**CARBONARA** guanciale - pecorino cheese - egg yolk - black pepper **15.75**

**CAVATELLI** rucola - pancetta - pomodorini **15.25**

**LASAGNA BOLOGNESE** cow meat ragú - tomato sauce - besciamella & parmesan cheese **16.00**

## **desserts**

**TIRAMISÙ** pavesini - mascarpone cheese - egg yolk - coffee **8.50**

**DAILY DESSERT** ask our staff **9.50**

## **drinks**

**WATER** still - sparkling 0,75L **5.50**

**SOFT DRINKS** coke - coke zero - fanta - sprite - iced tea **4.00**

**BEERS** tap beer 0.3cl / 0.5cl **4.50 / 6.90**

**ARTISANAL BEERS** ask our staff

**PROSECCO** sparkling wine **5.70 / 29.50**

**WINES** house red & white wine **4.75 / 22.75**

**DIGESTIVES** limoncello - grappa - amaro **6.00**

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### CARING IS SHARING

**Mangia Group** works hard everyday to ensure to our guests the best products and a professional service.


Your feedback is extremely important for us in order to improve.

Please scan the **QR code** and give us your sincere opinion.

 [www.mangiapizzagroup.nl](http://www.mangiapizzagroup.nl)

 [mangiapizza\\_ams](https://www.instagram.com/mangiapizza_ams)

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