

# Rebels

“Food & Art bring cultures together on a single plate.”

*Art in Rebels is for Sale*

Welcome to a unique culinary journey designed to celebrate the art of pizza in all its forms. Each slice tells a story, combining carefully selected ingredients, innovative techniques, and a deep respect for authentic taste.

## Tasting Menu

4 slices course **49**

5 slices course **59**

6 slices course **65**



## STARTERS

### Focaccia

Focaccia - Anchovies - Butter **7,50**

### Mozzarella Cheesecake

Tomato - Buffalo Mozzarella - Bread - Basil **12.50**

### Chicks & Peas

Cauliflower - Parmesan - Anchovies - Peanuts  
Chickpeas **9,50**

### Frittate di Patate

Eggs - Parmesan cheese - Potatoes **7,50**  
+ Add Truffle **5,50**



## SLICES

### Bloody Rapa

Cime di Rapa - Cappers - Blood Orange - Fennel  
Vinaigrette **11,50**

### Domenica Napoletana

Buffalo Ragú - Onions - Parmesan **16,75**

### Xmas in Family

Codfish - Scarola - Anchovies - Cauliflower Lemon  
Olives **12,75**

### Roots

Balsamic Vinegar - Beetroot - Radish - Cheese **12,50**

### Walking in the forest

Mushrooms - Parsley - Boscaiola Gel - Chestnuts  
Carob **15,50**



## PIZZAS

### Rebels Marinara

Tomatoes - Olives - Garlic - Anchovies **12,50**

### Mozzarella & Pomodoro

Tomato - Fior di latte cheese - Basil **14,00**

### Krokante 230-400 degrees

Tomato - Buffalo Mozzarella - Basil **16,50**

### Cheeseeee

4 shapes of Parmesan Cheese - Tomato **17,50**

### not a “Pepperoni”

Tomato - Chili Flakes - Spicy Sausage - Parsley **17,50**

### Salsiccia & Patate

Sausages - Fiordilatte cheese - Roasted Potatoes -  
Rosemary **17,50**

\*\* for allergies please let our staff know

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## DESSERTS

**Pizzamisù** Panettone dough - coffee  
mascarpone cheese **9**

**Croccantino** Torroncino from San Marco dei Cavoti  
- chocolate - pistacchio - hazelnuts **9**



## COFFEE & TEA

**Espresso** Naples Blend **3**

**Espresso** Finca Rio Colorado Specialty **4**

**Espresso** Decaffeinato **3**

**Tea** Fresh Mint **4**

**Tea** Fresh Ginger **4**



## WINES

Bubbles **Prosecco** Berta & Fiorello - Friuli Venezia Giulia **7,5 / 38**  
Bubbles **Nebbiolo d'Alba Rosato** Tenuta Carretta - Piemonte **12,5 / 62**

White **Pecorino** Collevite 2023 - Marche **6,5 / 33**

White **Grillo** Adamo 2023 - Sicilia **7,5 / 38**

White **Arneis Riserva** Tenuta Carretta 2021 - Piemonte **10,5 / 53**

Rosè **Primitivo** I Buongiorno 2022 - Puglia **6,5 / 33**

Orange **Cataratto** Adamo 2022 - Sicilia **8,5 - 43**

Red **Nero d'Avola** Colisi 2023 - Sicilia **6,5 - 33**

Red **Valpolicella Classico** - Cà dei Maghi 2023 - Veneto **8,5 - 43**

Red **Super Tuscan** Urlari 2017 - Toscana **10,5 - 50**

*\*\* for more wines check the extended wine list*



## BEERS

**Birra Moretti Pilsener** **4,50**

**Affligem Blond Blonde** **5,50**

**Oedipus Mannenliefde Saison** **5,50**

**Brand IPA Indian Pale Ale** **5,50**



## COCKTAILS

**Aperol Spritz** Aperol - Sweet Vermouth  
Sparkling water **9**

**Negroni** Gin - Sweet Vermouth - Campari **11**

**Gin Tonic** Gin - Tonic Water **10**

**Paloma** Tequila - Lime Juice - Grapefruit Soda **9**

**Old Fashioned** Bourbon Whisky - Angostura  
Bitter - Sugar **12**

*\*\* For more spirits ask our staff*



## SOFT DRINKS

**Water** Sparkling - Still **5,50**

**Coca Cola / Coca Cola Zero** **4**

**Fanta / Sprite / 4**

**Iced Tea** Peach - Lemon - Green **4**

**Pink Grapefruit Soda** **4**

**Tonic Water** **5**

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