

Our Pizza Dough is magic !!!
after an initial 24 hours fermentation, we let it to rest for another 36-48 hours. We use a blend of flours developed for us by MOLINO PIZZUTI with dry sourdough. Less refined flours so that fewer chemicals participate in the refining process.

TO BEGIN - Antipasti

Bruschetta 10.75

Homemade bread-cherry tomato-garlic-basil-extra vergin olive oil

Bresaola & Parmigiano 17.75

mix salad - Bresaola IGP - Parmesan Cheese 24 months- Extra vergin olive - lemon zest

Parmigiana 17.50

Slow-cooked San Marzano tomato sauce, fiordilatte cheese, eggplant, basil, 24-month-aged Parmesan

Caprese 16.25

Bufalo Mozzarella DOP-basil- tomato-extra vergin olive oil

Street food 15.90 (for 2 pp)

1 montanarina - 1 crocché - 1 rise ball

SIDE DISHES

Insalata Mista 12,75

Mix salad, red onions, cherry tomatoes, black olives

Roasted Potatoes 8,50

roasted potatoes, rosemary

SNACK

Focaccia & Olio 6,50

3 focaccia pieces-extra vergin olive oil

Olive & Acciughe 9.50

Black Olives-Cetara anchovies- homemade bread

Palla di Riso 6.75

fried rice ball-cow meat-parmesan cheese

CROCCHÉ NAPOLETANO 5.75

Potatoes-parmesan-parsley

Montanarina

fried pizza dough

Classica 6.25

slow cooked tomato sauce-parmesan cheese-basil

Cacio&Pepe 6.75

Pecorino cheese - black pepper

Zucca&Gorgonzola 7.25

pumpkin cream, gorgonzola cheese, walnuts

SEASONAL PIZZA

Walking in the wood 22,75

Parmesan 24 months cream, fiordilatte cheese, porcini mushrooms, parsley.

- extra fresh truffle 6,50

Zucca 19.75

Pumpkin cream, gorgonzola cheese, marinated pumpkin, crumbs walnuts, ment

- extra crispy guancia 5,50

Salsiccia & Friarelli 19.25

Sausages, friarelli cream, provola cheese, fiordilatte cheese, basil

PIZZE TRADIZIONALI

MARINARA 12.50

San Marzano tomato sauce, oregano, garlic oil.

- extra anchovies 4,25

MARGHERITA 14.25

San Marzano tomato sauce- fiordilatte cheese- basil-EVO oil

DIAVOLA 20.50

San Marzano tomato sauce-fiordilatte cheese- spicy salame-nduja
extra Gorgonzola cheese 4,50

QUATTRO FORMAGGI 20.50

ricotta-fiordilatte cheese-gorgonzola-parmesan
cheese-fresh oregano

CAPRICCIOSA 21.50

slow cooked San Marzano tomato sauce-
fiordilatte cheese-salame Napoli-ham-
artichokes-black olives

MORTADELLA 20.50

ricotta cheese-mortadella-stracciatella cheese-
pistacchio- fiordilatte cheese - basil

TONNO & CIPOLLA 21.50

slow cooked San Marzano tomato sauce-
fiordilatte cheese-red onions- cherry tomatoes-
Mediterranea tuna-black olives

PIZZA FRITTA 18.75

(fried stuffed pizza)

ricotta cheese-salame Napoli-fiordilatte cheese

CALZONE 18.75

(stuffed pizza, Oven baked)

ricotta cheese-salame Napoli-fiordilatte cheese

Parmigiana Pizza 19.75

Slow cooked tomato sauce-aubergine-basil-
parmesan cheese- fiordilatte cheese - confit
cherry tomatoes

Verace 19.50

Homemade pesto-buffalo mozzarella cheese-
cherry tomatoes-Evo oil

- extra Prosciutto crudo 5,75

SANNIO 20.75

potato cream with onions & carrots, cow white
ragú - carrot chips - caciocavallo cheese

- extra black truffle 6.50

SALSICCIA & PATATE 19.25

roasted potatoes, sausages, fiordilatte cheese

(12:00-16:00)

LASAGNA BOLOGNESE 16.75

pasta with cow meat ragú

Dessert-Dolce

TIRAMISÚ 9.00

Pavesini-mascarpone cheese-egg yolk-coffee

Croccantino di San Marco dei Cavoti 4,50

hand-craft nougat, hazelnuts, almond, chocolate 2 pz



 www.mangiapizzagroup.nl

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

FOR Allergies inform our staff !!!