

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 18.75

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

Insalata Mista 12,75

Mix salad, red onions, cherry tomatoes, black olives

Crudo & Bufala 18.75

Prosciutto crudo 24 months, Buffalo mozzarella cheese

SNACK

Focaccia & Olio 6,50

3 focaccia pieces-extra vergin olive oil

Olive & Alici 9.50

Black Olives-Cetara anchovies- homemade bread

Palla di Riso 5.75

fried rice ball, pecorino cheese, black pepper

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

Parmesan cheese - black pepper

Mortadella 8.50

Buffalo ricotta cheese, mortadella, lemon zest, pistachio, basil

SIGNATURE PIZZA

Our Provola & Pepe 19,75

Provola smoked cheese, reduction tomato sauce, provola smoked cheese foam, basil

Memories 20.75

fiordilatte cheese, peas cream, crispy pancetta, onions gel, parmesan cheese, extra vergin olive oil

Our Nerano 20.25

Zucchini cream, fiordilatte cheese, marinated zucchini, flakes Caciocavallo cheese, zucchini chips, basil, extra vergin olive oil

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 - fiordilatte cheese- stracciatella cheese-pistacchio - basil

TONNO & CIPOLLA 22.50

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 20.25

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

VERACE 20.50

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

- extra Prosciutto crudo 5,75

SANNIO 28.75

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

SALSICCIA & PATATE 20.25

roasted potatoes, sausages, fiordilatte cheese, provola cheese

DA ANTONIO 22.25

Buffalo mozzarella cheese, confit cherry tomatoes, Bresaola IGP, parmesan cheese, basil, lemon zest

(12:00-16:00)

LASAGNA BOLOGNESE 17.75

pasta with cow meat ragú

Dessert-Dolce

TIRAMISÚ 9.00

Pavesini-mascarpone cheese-egg yolk-coffee

Croccantino di San Marco dei Cavoti 7,50

sweet Ricotta cheese, hand-craft nougat, hazelnuts, almond, chocolate



 www.mangiapizzagroup.nl

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

FOR Allergies inform our staff !!!