



Enjoy the pizza with buffalo burrata 5

MERGHERITA ^{AC}

This timeless pizza was named after Queen Margherita of Savoy in 1889. It features San Marzano tomato, Fior di Latte from Agerola, refined with extra virgin olive oil and fresh basil. 14

VESUVIANA ^{AC}

The evolution of the classic Margherita—every bite is pure joy. It features San Marzano tomato, buffalo mozzarella, Pomodorino del Piennolo from Mount Vesuvius, extra virgin olive oil, and fresh basil. 16

[Refine with cooked ham + 2.5](#)

PROFUMO DEL SUD ^{AF}

Pure Southern Italy! It features San Marzano tomato, Pomodorino del Piennolo from Mount Vesuvius ("cherry tomatoes"), anchovies from Cetara, capers from Salina, olives, all refined with extra virgin olive oil, fresh basil, and mountain oregano from Southern Italy. 16

[If desired, also without anchovies 14](#) **VEGAN**

RECOMMENDATION RAGAZZI ^{AC}

Every bite is a journey to Southern Italy. It features San Marzano tomato, Pomodorino del Piennolo from Mount Vesuvius ("cherry tomatoes"), pacchetelle gialle ("yellow cherry tomatoes"), mountain oregano from Southern Italy, and is finished with stracciatella, extra virgin olive oil, and fresh basil. 16

BEST SELLER ^{AC2}

DIAVOLA

Probably the most famous pizza in the world. It features San Marzano tomato, Fior di Latte from Agerola, mildly spicy salami from Southern Italy, and is finished with extra virgin olive oil and fresh basil. 16

[For gourmets, gorgonzola + 1.5](#)

CAPRICCIOSA ^{ACB2}

Who doesn't know it—here is our interpretation. It features San Marzano tomato, Fior di Latte from Agerola, prosciutto cotto ("cooked ham"), fresh mushrooms, and olives, refined with artichoke cream, extra virgin olive oil, and fresh basil. 17

DOLCE INFERNO 2.0 ^{AC23}

The sweet hell—a pure taste experience with highs and lows. It features Fior di Latte from Agerola, 'Nduja from Spilinga, spicy salami from Southern Italy, and Gorgonzola, finished with delicious sweet honey, fresh basil, and extra virgin olive oil. 17

ANEMA E CORE ^{AC}

Currently the favorite pizza of all pizzaioli in Naples. It features provola from Agerola, San Marzano tomato, and freshly ground black pepper. Finished with fresh basil and extra virgin olive oil. You will love it. 16

MARE FUORI ^{ACF}

From Mount Mount Vesuvius to the sea! This pizza is our pride and joy. It features a yellow tomato sauce, Fior di Latte from Agerola, premium tuna from the Amalfi Coast, red onions from Tropea, olives, and is refined with lemon-flavoured extra virgin olive oil and fresh basil. 18

GOLOSA ^{ACE22}

Probably the most popular pizza in Italy—and soon to be your favorite as well. It features Fior di Latte from Agerola, Pomodorino del Piennolo ("yellow cherry tomatoes"), stracciatella, Mortadella IGP with pistachios from Sicily, and is finished with extra virgin olive oil and fresh basil. 17

SFIZIOSA ^{ACF}

You will never forget this pizza. It features Fior di Latte from Agerola, yellow tomato sauce, delicious Gorgonzola, anchovies from Cetara, refined with Pomodorino del Piennolo ("yellow cherry tomatoes"), lemon-flavoured extra virgin olive oil, and fresh basil. Warning: highly addictive! 17

A'PAESANA ^{AC2}

Anyone who has ever been to southern Italy knows this pizza. Fior di latte from Agerola, pesto di friarielli "broccoli rabe cream", fresh Italian sausages, refined with flambé caciocavallo cheese, dried peperoni "Not spicy", fresh basil and extra virgin olive oil 18

OUR FAVORITE ^{AC}

A'NONNA

It doesn't get more Southern Italian tradition than this. Homemade pepper cream, Fior di Latte and provola from Agerola, pancetta, Peperone crusco ("not spicy"), aged buffalo ricotta, extra virgin olive oil, and fresh basil. Grandma's recipe—simply delicious! 18

[On request with out Pancetta but stracciatella 16](#)

CREMOSA ^{AC2E3}

This is our take on the famous Quattro Formaggi pizza. It features buffalo mozzarella, Fior di Latte from Agerola, delicious Gorgonzola, and is finished with aged buffalo ricotta, Sicilian orange marmalade, walnuts, extra virgin olive oil, and fresh basil. A heavenly delight. 17

We do invest a lot of time and love into preparing our pizzas. We therefore advice you to order pizzas how they appear on our menu. If you have any allergies and intolerances these Ingredients can be omitted. As we work exclusively with fresh products that come from southern Italy directly, it may happen that a product is sold out for you. We kindly ask you understanding. The RAGAZZI Team!

All Price are in EURO and including TAX

Vegetarian Slightly spicy Spicy

Pork

Allergenic	Added Ingredients
A Gluten (Wheat)	1 with artificial colouring
B Egg B1 (Pastorized egg)	2 with preservative
C Milk, D Soja	3 with antioxidant
E Nuts (E1 Almond - E2 Pistazios	4 with sweetener Aspatam
E3 Walnuts - E4 Hazelnuts -	5 includes quinine
E5 Cashews - E6 Pinenuts)	6 includes caffeine
F Fish G Peanut	



BEVANDE

S.PELLEGRINO
Sparkling 0,5l 3.5

ACQUA PANNA
Still 0,5l 3

LEMONSODA
From just italian lemons without
any additives 0,33l 3

ORANSODA
From just italian oranges without
any additives 0,33l 3

*inkl. 0,10 Deposit

ESTATHÉ
Italian ice tee, peach
0,33l 3

COLA/COLA ZERO
0,33l 3

SPEZI/SPEZI ZERO
Paulaner 0,33l 3

STUGGI SCHORLE
Apple or currant juice with soda
0,33l 3.5

BIRRE

PERONI
Ital. beer 0,33l 3.5
"An alcohol free option is available "

MORETTI
Italian beer 0,33l 3.5
*inkl. 0,10 Deposit

PERONI LEMON
Italian shandy 0,33l 3.5

WEISSBIER
"An alcohol free option is available "
0,5l 3.5

VINI DEL SUD

BIANCHI

FALANGHINA
San Salvatore
100% Falanghina IGP
Campania
Delicate aroma with a taste of
fruit juice. Bottle 0,75l 17

PIAN DI STIO
San Salvatore
A wonderfully refreshing white wine
with slight minerality, hints of citrus
fruits, peaches and yellow plums.
Bottle 0,75l 32

ROSÉ

VETERE
San Salvatore
00% Aglianico IGP Paestum Bio
Aroma from currants and cherries, It
inspires delighted with wonderful
freshness and elegance. Bottle 0,75l 19

ROSSI

CERASO
San Salvatore
100% Aglianico IGP Paestum
A dark red wine with an explosive
smell of cacao, tobacco and fresh
fruit. Bottle 0,75l 17

PERFECT TO PIZZA
GRAGNANO
Cantine Federiciane
60% Piediroso 40% Aglianico
Traditional Napoleon style Wine.
Is served cold. Bottle 0,75l 16

JUNGANO
San Salvatore
100% Aglianico IGP Paestum
The Jungano presents itself with a fruity
bouquet full-bodied, with subtle tannins.
0,75l 29

DOLCI

Homemade of course !

TIRAMISÚ a good meal should end with this !
Mascarpone crème after an old italian tradition, sponge finger
soaked in espresso completed with tasty cocoa powder 7

BEST SELLER
BRONTOLONE give it a taste !
Pistachios- mascarpone - semifreddo with pistachios
(named green gold) garnished with chocolate sauce 7.5

PIZZA NUTELLA who could resist !
Freshly baked pizza base covered with tasty runny nutella
garnished with pistachios 11

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Allergenic
A Gluten (Wheat) B Egg C Milk D Soja
E Nuts (E1 Almond - E2 Pistazzios E3 Walnuts - E4 Hazelnuts)
F Fish G Peanut

Added Ingredients

1 with artificial colouring 2 with preservative 3 with antioxidant
4 with sweetener Aspatam 5 includes quinine 6 includes caffeine