





Enjoy at home!


We are happy to serve all pizzas with BUFFALO burrata 4.5  
If desired, the pizza can also be made with lactose-free buffalo mozzarella + 1,5

<sup>AC</sup>  
**MERGHHERITA** Margherita 2.0!   
This Pizza is named after the Queen Margherita in 1889.  
San Marzano Tomato, Fior di Latte from Agerola  
garnished with extra virgin olive oil and fresh Basil 12


**BEST SELLER!**  
<sup>AC</sup>  
**VESUVIANA** Margherita 2.0!   
The evolution of margherita, every bite is pure joy. San  
marzano tomato, buffalo mozzarella and cherry piennolo  
tomatoes from Vesuvius refined with fresh basil and extra  
virgin olive oil 15


<sup>AF</sup>  
**PROFUMO DEL SUD** South Italian style!  
San marzano tomato, anchovies from Cetara, capers  
from Salina, cherry piennolo tomatoes from  
Vesuvius, Leccino olives garnished with extra virgin  
olive oil, fresh basil, with mountain oregano from the  
southern italy 15  
If desired, also without anchovies <sup>F</sup> 13 **VEGAN**

<sup>AC</sup>  
**PARMIGIANA** Simple but delicious!   
A Naples kitchen classic, San marzano tomato,  
fior di latte from Agerola, grilled eggplant with parmesan  
cream, fresh basil and extra virgin olive oil 15  
The **DELUXE** version with buffalo mozzarella and cherry  
Piennolo tomatoes from Vesuvius + 3.5

<sup>AC2</sup>  
**DIAVOLA** Everybody loves this Pizza!   
Probably the most famous pizza in the world.  
San marzano tomato DOP, fior di latte from Agerola slightly  
spicy salami from southern italy, refined with extra virgin olive  
oil and fresh basil 15  
For gourmets, buffalo gorgonzola + 2.5

<sup>ACB2</sup>  
**CAPRICCIOSA** Who doesn't know it?  
Who hasn't heard of it? It's just iconic. San marzano  
tomato DOP, fior di latte from Agerola, fresh  
mushrooms, prosciutto cotto "Ham", artichoke cream  
and extra virgin Leccino olives, refined with olive oil  
and fresh basil 16

<sup>AC23</sup>  
**DOLCE INFERNO** Do not hesitate!   
Sweet hell, a pure taste experience with ups and  
downs. San marzano tomato, fior di latte, mit nduja  
aus Spilinga "soft salami from Calabria", light spicy  
salami from southern Italy at the end delicious  
sweet honey, fresh basil and extra virgin olive oil 16

<sup>AC2</sup>  
**CALABRESE** Taste experience!   
If it's too spicy, you are too weak! San marzano tomato, fior  
di latte from Agerola, nduja di Spilinga "Salami from  
Calabria", Leccino olives, refined yogurt crème and with  
extra virgin olive oil and fresh basil 16  
Ideal for this: onions from Tropea +1,5

<sup>AC2</sup>  
**A'PAZZA** To go crazy!   
This combination is amazing. San marzano tomato,  
fior di latte from Agerola, grilled eggplant, light spicy  
salami from southern Italy, stracciatella "Shredded  
mozzarella" finally refined with fresh basil and extra  
virgin olive oil 16


## PIZZE SPECIALI

<sup>ACE22</sup>  
**GOLOSA** Irresistible!  
Probably the most famous pizza in Italy.  
Fior di latte from Agerola, yellow cherry tomatoes,  
mortadella, stracciatella "shredded mozzarella",  
pistachios, extra virgin olive oil from southern italy  
and fresh basil 16

**OUR FAVORITE**  
<sup>ACF</sup>  
**SFIZIOSA** Caution-risk of addiction!  
You will never forget this pizza. Fior di latte from Agerola,  
yellow tomato from Vesuv, buffalo gorgonzola from  
southern italy, anchovies from Cetara, at the end extra  
virgin olive oil with lemons and fresh basil 16  
Ideal for this: Yellow cherry tomatoes + 2.5

<sup>ACF</sup>  
**MARE FUORI** From Vesuv to the sea!  
This Pizza is our Pride. Yellow San marzano tomato,  
fior di latte from Agerola, tuna from Amalfi, onions  
from Tropea, Leccino olives, garnished with extra  
virgin olive oil with lemons and fresh basil 17

**BEST SELLER!**  
<sup>ACGESE6</sup>  
**CUORE BIANCO** Heartbeat!   
The pizza with a white heart.  
Fior di latte from Agerola, red cherry piennolo tomatoes from  
Vesuvius, yellow cherry tomatoes and a delicious burrata in  
the middle, refined with olive oil and fresh basil pesto 16  
Goes very well with anchovies from Cetara + 2.5

<sup>AC</sup>  
**A'NONNA** Grandmother recipe!  
You can't get any more southern italy tradition than this.  
Peperoni cream "not spicy", fior di latte and provola from  
Agerola, pancetta "Pork belly meat" refined with dried  
buffalo ricotta, dried peperoni "not spicy" extra virgin olive  
oil and basil 16  
On request with out Pancetta but stracciatella 

<sup>AC2</sup>  
**A'PAESANA** Holiday memory!  
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, fresh basil and extra  
virgin olive oil 16  
On request with dried peperoni "Not spicy" + 2,5

 Vegetarian  Slightly spicy  Spicy

**Allergenic**  
A Gluten (Wheat)  
B Egg B1 (Pastorized egg)  
C Milk. D Soja  
E Nuts ( E1 Almond - E2 Pistazios  
E3 Walnuts - E4 Hazelnuts -  
E5 Cashews - E6 Pinenuts )  
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

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!



# BEVANDE

**S.PELLEGRINO**<sup>\*</sup>  
Sparkling 0,5l 3

**ACQUA PANNA**<sup>\*</sup>  
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**<sup>\*</sup>  
Italian ice tee, peach  
0,33l 3,5

**COLA/COLA ZERO**<sup>1 6</sup>  
0,33l 3

**SPEZI**<sup>1 6\*</sup>  
Paulaner 0,33l 3

**STUGGI SCHORLE**<sup>\*</sup>  
Apple or currant juice with soda  
0,33l 3,5

# BIRRE

**PERONI CAPRI**  
Ital. beer 0,33l 3,5

**MORETTI**<sup>\*</sup>  
Italian beer 0,33l 3,5  
\*inkl. 0,10 Deposit

**PERONI LEMON**  
Italian shandy 0,33l 3,5

**WEISSBIER**<sup>\*</sup>  
Paulaner "An alcohol free option is  
available" 0,5l 3,5

# VINI DEL SUD

## BIANCHI

**FALANGHINA**<sup>7</sup>  
San Salvatore  
100% Falanghina IGP Campania  
Delicate aroma with a taste of  
fruit juice. Bottle 0,75l 15

**PIAN DI STIO**  
San Salvatore  
A wonderfully refreshing white wine  
with slight minerality, hints of citrus  
fruits, peaches and yellow plums.  
Bottle 0,75l 31

## ROSÉ

**VETERE**<sup>7</sup>  
San Salvatore  
100% Aglianico IGP Paestum Bio  
Aroma from currants and cherries, It  
inspires delighted with wonderful  
freshness and elegance. Bottle 0,75l 18

## ROSSI

**CERASO**<sup>7</sup>  
San Salvatore  
100% Aglianico IGP Paestum  
A dark red wine with an explosive  
smell of cacao, tobacco and fresh  
fruit. Bottle 0,75l 15

**PERFECT TO PIZZA!**  
**GRAGNANO**<sup>7</sup>  
Cantine Federiciane  
60% Piediroso 40% Aglianico  
Traditional Napoleon style Wine.  
Is served cold. Bottle 0,75l 14

**JUNGANO**<sup>7</sup>  
San Salvatore  
100% Aglianico IGP Paestum  
The Jungano presents itself with a fruity  
bouquet full-bodied, with subtle tannins.  
0,75l 23

# DOLCI

Homemade of course !

**TIRAMISÚ**<sup>ABC6</sup> 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  
+ 3.5 Deposit

**BEST SELLER**  
**BRONTOLONE**<sup>ABC E2 E4</sup> give it a taste !  
Pistachios- mascarpone - semifreddo with pistachios  
(named green gold ) garnished with chocolate sauce 7

**PIZZA NUTELLA**<sup>AC E2 E4</sup> who could resist !  
Freshly baked pizza base covered with tasty runny nutella  
garnished with pistachios 11,5

All Price are in EURO and including TAX

### 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 Aspartam 5 includes quinine 6 includes caffeine