



RAGAZZI GO

PIZZERIA NAPOLETANA

enjoy at home!

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www.ragazzi-pizzeria.com

CLASSICA

We are happy to serve all pizzas with Burrata di Bufala + 5,9

MARGHERITA ^{AC} The Queen!

This Pizza is named after the Queen Margherita in 1889. San Marzano Tomato DOP, Fior di Latte from Agerola garnished with extra virgin olive oil and fresh Basil 11

PARMIGIANA ^{AC} Simple but delicious!

An Naples kitchen classic, San Marzano Tomato, Fior di Latte from Agerola, grilled aubergines with Parmesan, fresh Basil and extra virgin olive oil. 14.5

The DELUXE variant with Buffalo Mozzarella and cherry Piennolo tomatoes + 3.5

MARINARA ^{AF} Our own way!

San Marzano Tomato, anchovy's from the Amalficoast, capers from Salina, cherry Piennolo tomatoes from Vesuv, Taggiasche olives garnished with extra virgin olive oil, fresh Basil, with Mountain Oregano from the south of Italy 14.5

DIAVOLA ^{AC} Everybody Loves this Pizza!

San Marzano Tomato DOP, Fior di Latte from Agerola slightly spicy Salami from southern Italy, rounded off with extra virgin olive oil and fresh Basil 14.5

For gourmets, buffalo gorgonzola + 2.9

CAPRICCIOSA ^{ACB} Who doesn't know her?

Who hasn't heard of her? She is just iconic. San Marzano Tomato DOP, Fior di Latte from Agerola, fresh Mushrooms, Prosciutto cotto "Ham", artichoke cream and extra virgin Taggiasche olives, rounded off with olive oil with Basil 15.5

LA TONNO ^{ACF} From Vesuv to the Sea!

Tuna Pizza on the highest level, yellow San Marzano Tomato from Vesuv, Fior di Latte from Agerola, onions from Tropea, Taggiasche olives, garnished with extra virgin olive oil with lemons and fresh Basil 16

SPECIALE

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LA PAZZA ^{AC} To be crazy!

This Kombination is amazing. San Mazano Tomatoes, Fior di Latte from Agerola, grilled aubergines, light spicy Salami from southern Italy, Stracciatella "shredded Mozzarella" and to finish it off with fresh Basil and extra virgin olive oil 16

GOLOSA ^{ACE2} Irresistible!

Maybe Souther Italien favorite Pizza.

Fior di Latte from Agerola, Yellow cherry tomatoes, Mortadella, Stracciatella "shredded Mozzarella", Pistachios, extra virgin olive oil from the south of Italy and fresh Basil 16

LA VESUVIANA ^{AC} Seventh Heaven!

Each bite of this Pizza is pure Joy. San Marzano Tomato, Buffalo Mozzarella and cherry Piennolo tomatoes from Vesuv to finish it off with fresh Basil and extra virgin olive oil 15

The absolute high point of this pizza is with anchovy's + 4.9

CALABRESE ^{AC} Taste Experience!

Slightly spicy! San Mazano Tomatoes, Fior di Latte from Agerola, Nduja di Spilinga "easy to spread Salami from Calabria", Taggia olives, refined Yogurt crème to finish it off with extra virgin olive oil and fresh Basil 15

On request with onions from Tropea + 1.9

SFIZIOSA ^{ACF} Careful Addition Risk!

You never Forget these Pizza, Fior di Latte di Agerola, yellow Tomato from Vesuv, buffalo Gorgonzola from the south of Italy, anchovy's from the Amalficoast, at the end extra virgin olive oil with lemons and fresh Basil 15.5

A'NONNA ^{AC} Grandma's recipe!

More South Italian tradition it's impossible. Peperoni cream "not spicy", Fior di Latte from Agerola, Pancetta "Pork belly meat" finnisch with Ricotta Cream dried peperoni, extra virgin Olive oil and Basil 16

On request, without Pancetta 14.5

TERRA MIA ^{ACE1} South Italian style!

This Pizza is our Pride. Yellow San Marzano Tomato from Vesuv, Fior di Latte di Agerola, Pancetta "Pork belly meat" Stracciatella "shredded Mozzarella", refined with salted almonds, truffle crème, extra virgin olive oil and fresh Basil 16

A'PAESANA ^{AC} From our village!

One of the Most famous Italien Pizza, here's our Version. Fior di Latte from Agerola, Pesto di Friarielli "broccoli crème", Parmesan, fresh sausages, caciocavallo cheese from the south of Italy and extra virgin olive oil 16

On request with dried peperoni "Not Spicy" +2.9

CUORE BIANCO ^{ACGESE6} Heartbeat!

The pizza with a white heart.

Fior di Latte from Agerola, Red cherry Piennolo tomatoes from Vesuv, Yellow cherry tomatoes and a delicious burrata in the middle, rounded off with olive oil and fresh Basil pesto 16

On request with anchovy's from Cetara + 4.9

BEVANDE

LEMONSODA / ORANSODA 0,33l 3

ESTATHÉ 0,33l 3.5

Italian Ice Tee, Peach or Lemon

* inkl. 0,10 Deposit

COLA/COLA ZERO ^{*146} 0,33l 3

SPEZI ^{*16} 0,33l 3

BIRRE

NASTRO AZZURRO / MORETTI 0,33l 3.5

PERONI LEMON SHANDY 0,33l 3.5

* without Additive Vegetarian

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



TO GO ONLY CASH

All Price are in EURO and including TAX

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 left off. As we only work with fresh Ingredients from the south of Italy. In some cases a product can be sold out. We therefore ask you to sympathise. The RAGAZZI Team!

