



Enjoy at home !

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

AC

MERGHERITA

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 15.5

AC

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 15.5
The DELUXE version with buffalo mozzarella and cherry
Piennolo tomatoes from Vesuvius + 3.5

AC 2 3

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

ACE 2 2

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 17

BEST SELLER !

AC G E 5 E 6

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 17
Goes very well with anchovies from Cetara + 2.5

BEST SELLER !

AC

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 15.5

AC 2

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 15.5
For gourmets, buffalo gorgonzola + 2.5

AC 2

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

AF

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 15.5
If desired, also without anchovies 13 **VEGAN**

AC B 2

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

AC 2

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 16.5

PIZZE SPECIALI

OUR FAVORITE

AC F

SFIZIOSA

Vorsicht Suchtgefahr !

Diese Pizza werden Sie nie wieder vergessen. Fior di Latte
di Agerola, gelbe San Marzano Tomaten, Büffel
Gorgonzola aus Südtalien, Sardellen aus Cetara,
verfeinert mit Olivenöl extra vergine mit Zitrone
Geschmack und frischem Basilikum 16

AC

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" rafined with dried
buffalo ricotta, dried peperoni “not spicy” extra virgin olive
oil and basil 17
On request with out Pancetta but stracciatella✓

AC F

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

AC 2

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 17
On request with dried peperoni " Not spicy" + 2,5



TO GO ONLY CASH

All Prices are in EURO and including TAX

We do invest a lot of time and love into preparing our pizzas. We therefore advise 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 !

✓ Vegetarian 🌶️ Slightly spicy 🌶️🌶️ Spicy

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	



DOLCI TO GO

Homemade of course !

enjoy at home !

TIRAMISÚ^{ABC6}

a good meal should end with this !
Mascarpone Crème after an old Italian tradition, Sponge finger soaked in Espresso completed with tasty cocoa powder 7.5
+ 3.5 Deposit

BEST SELLER

BRONTOLONE^{BCE2E4} give it a taste !

Pistachios- mascarpone-semifreddo with pistachios kernels (named Green Gold) garnished with chocolate-^A and pistachios sauce 7.5

PIZZA NUTELLA^{ACE2E4} who could resist !

Freshly baked pizza base covered with tasty runny nutella garnished with pistachios 11.5

NEW !

ULTIMO BACIO^{ABCE1E42} you will miss it tomorrow !

For all chocolate Lovers.

Chocolate nut semifreddo with almond cantuccini from Tuscany and finally completed with chocolate sauce 7.5

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



BEVANDE

S.PELLEGRINO^{*}

Sparkling 0,5l 3

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

ESTATHÉ^{*}

Italian Ice tee, peach
0,33l 3.5

COLA¹⁶/COLA ZERO^{*}

0,33l 3

SPEZI^{16*}

Paulaner 0,33l 3

STUGGI SCHORLE^{*}

Apple or currant juice with soda
0,33l 3.5

*inkl. 0,10 Deposit

BIRRE^A

PERONI CAPRI

Ital. Bier 0,33l 3.5

MORETTI^{*}

Ital. beer 0,33l 3.5

*inkl. 0,10 Deposit

PERONI LEMON

Ital. shandy 0,33l 3.5

WEISSBIER^{*}

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

VINI DEL SUD

BIANCHI

FALANGHINA⁷

San Salvatore
100% Falanghina IGP Campania
Delicate aroma with a taste of
fruit juice. Bottle 0,75l 15

PIAN DI STIO

San Salvatore 100% Fiano BIO Paestum
A wonderfully refreshing white wine
with slight minerality, hints of citrus
fruits, peaches and yellow plums.
Bottle 0,75l 31

ROSÉ

VETERE⁷

San Salvatore
100% Aglianico IGP Paestum Bio
Aroma from currants and cherries, It is
very delighted with the wonderful
freshness and elegance. Bottle 0,75l 18

ROSSI

CERASO⁷

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! GRAGNANO⁷

Cantine Federiciane
60% Piediroso 40% Aglianico
Traditional Napoleon style wine.
Will be served cold. Bottle 0,75l 15

JUNGANO⁷

San Salvatore 100% Aglianico IGP Paestum
The Jungano presents itself with a fruity
bouquet full-bodied, with subtle tannins.
0,75l Bottle 0,75l 23