



We are happy to serve all pizzas with buffalo burrata 5

MERGHERITA ^{AC} 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 14

NEW **RAGAZZI** ^{AC} Simple but delicious!

Every bite is a journey to Naples. San Marzano tomatoes, Parmesan, Pomodorino del Piennolo from Vesuvius (cherry tomatoes), Pacchetelle gialle (yellow cherry tomatoes), and mountain oregano from Southern Italy as finishing touches. Buffalo stracciatella, extra virgin olive oil, and fresh basil 17.9

DOLCE INFERNO 2.0 ^{AC23} Do not hesitate!

SwSweet hell, a pure taste experience with ups and downs. Fior di latte, mit nduja aus Spilinga “soft salami from Calabria”, light spicy salami from southern Italy, gorgonzola at the end delicious sweet honey, fresh basil and extra virgin olive oil 17

GOLOSA ^{ACE22} 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

OUR FAVORITE **A'NONNA** ^{AC} 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 18

On request with out Pancetta but stracciatella

VESUVIANA ^{AC} 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 16
[Refine with cooked ham + 2.5](#)

BEST SELLER **DIAVOLA** ^{AC2}

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 16
[For gourmets, gorgonzola + 1.5](#)

ANEMA E CORE ^{AC} The pizza of pizza maker!

Currently the favorite pizza of all pizzaioli in Naples. Simple but still a huge taste experience. Provola from Agerola, San marzano tomatoes and freshly ground pepper. Finally refined with fresh basil and extra virgin olive oil. You will love it 16

SFIZIOSA ^{ACF} Cautaiion-risk of addiction!

You will never forget this pizza. Fior di latte from Agerola, yellow tomato from Vesuv, gorgonzola from Italy, anchovies from Cetara, at the end extra virgin olive oil with lemons and fresh basil 17
[Ideal for this: Yellow cherry tomatoes + 1.5](#)

NEW **CREMOSA** ^{AC2E3} Oh my God!

A heavenly delight. Fior di latte from Agerola, buffalo mozzarella, fresh ricotta, gorgonzola from the southern Italy and finally refined with orange jam, walnuts and fresh basil, extra virgin olive oil 17

PROFUMO DEL SUD ^{AF} 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 16
[If desired, also without anchovies 14](#) **VEGAN**

CAPRICCIOSA ^{ACB2} 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 17

MARE FUORI ^{ACF} From Vesuv to the sea!

This Pizza is our Pride. Yellow San marzano tomato, fior di latte from Agerola, premium tuna from Amalfi, onions from Tropea, Leccino olives, garnished with extra virgin olive oil with lemons and fresh basil 18

A'PAESANA ^{AC2} Holiday memory!

Anyone who has ever been to southern Italy knows this pizza. Fior di latte and provola from Agerola, pesto di friarielli “broccoli rabe cream”, fresh Italian sausages, refined with flambé caciocavallo cheese, fresh basil and extra virgin olive oil 18
[On request with dried peperoni "Not spicy" + 1,5](#)

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 Pistazzios	4 with sweetener Aspatam
E3 Walnuts - E4 Hazelnuts -	5 includes quinine
E5 Cashews - E6 Pinenuts)	6 includes caffeine
F Fish G Peanut	

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^{*}
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^{1 6}
0,33l 3

SPEZI^{1 6 *}
Paulaner 0,33l 3

STUGGI SCHORLE^{*}
Apple or currant juice with soda
0,33l 3.5

BIRRE

PERONI
Ital. beer 0,33l 3.5

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

PERONI LEMON
Italian shandy 0,33l 3.5

WEISSBIER^{*}
Paulaner "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 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

VETERE⁷
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

CERASO⁷
San Salvatore
100% Aglianico IGP Paestum
A dark red wine with an explosive
smell of cacao, tobacco and fresh
fruit. Bottle 0,75l 17

JUNGANO⁷
San Salvatore
100% Aglianico IGP Paestum
The Jungano presents itself with a fruity
bouquet full-bodied, with subtle tannins.
0,75l 29

PERFECT TO PIZZA⁷
GRAGNANO⁷
Cantine Federiciane
60% Piediroso 40% Aglianico
Traditional Napoleon style Wine.
Is served cold. Bottle 0,75l 16

DOLCI

Homemade of course !

TIRAMISÚ^{A B C 6}
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^{B C E 2 E 4}
BRONTOLONE^{A C E 2 E 4} give it a taste !
Pistachios- mascarpone - semifreddo with pistachios
(named green gold) garnished with chocolate sauce 7.5

PIZZA NUTELLA^{A C E 2 E 4} who could resist !
Freshly baked pizza base covered with tasty runny nutella
garnished with pistachios 11

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 Aspatam 5 includes quinine 6 includes caffeine