

DEAR CUSTOMERS,
come in and dive into our
culture and enjoy a part to our
homeland
We wish you an
unforgettable taste
experience
in our pizzeria.

SPRIZZERIA

APEROL SPRITZ¹
Aperol, prosecco with soda 7.9

RAGAZZI SPRITZ^{1 5}
Malfy Lemon Gin, Aperol
with tonic 7.9

BEST SPRITZ !
AMALFI SPRITZ
Limoncello, prosecco with
lemonsoda 7.9

CRODINO SPRITZ¹
Crodino, prosecco with soda 7.9
Alcoholfree options available with
tonic water 7

BEVANDE

S.PELLEGRINO
Sparkling 0,5l 5.9

ACQUA PANNA
Still 0,5l 5.9

LEMONSODA
From just italian lemons without
any additives 0,33l 4.2

ORANSODA
From just Italian oranges without
any additives 0,33l 4.2

ESTATHÉ
Italian Ice Tee, Peach 0,33l 4.2

^{1 6}
COLA/COLA ZERO^{1 4 6}
0,33l 4.2

^{1 6}
SPEZI^{1 6}
0,33l 4.2

JUICE SPRITZER
Apple or currant juice with soda
0,33l 4.2

BIRRA

INCHNUSA
Sardinian beer 0,33l 4.4


MORETTI
Italian beer 0,33l 4.3


PERONI LEMON
Italian shandy beer 0,33l 4.4

WEISSBIER
"An alcohol free option is available "
0,5l 4.9


PIZZA NAPOLETANA

We are happy to serve all pizzas with burrata 6.9

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 18.9
CLASSIC MARGHERITA 14.9

^{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 18.9
[For gourmets, with buffalo gorgonzola + 2.9](#)


^{AC B 2}
CAPRICCIOSA Who dosen't know her ?
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 taggiasche olives, refined with
olive oil and fresh basil 20.9

BEST SELLER !
^{AC G E S E B}
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 20.9
[Goes very well with anchovies from Cetara + 2.9](#)

^{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 20.9


OUR FAVORITE
^{AC F}
SFIZIOSA Cautaiion-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 20.9

^{AC F}
MARE FUORI From Vesuvius to the sea !
This Pizza is our Pride. Yellow san marzano tomato,
fior di latte from Agerola, tuna from Amalfi, onions
from tropea, taggiasche olives, garnished with extra
virgin olive oil with lemons and fresh basil 21.9

^{AC}
A'NONNA Grandmother recipe !
You can't get only more southern Italian tradition than
this . Peperoni cream "not spicy", fior di latte and
provola from Agerola, pancetta "Pork belly meat"
raffend with dried ricotta, dried peperoni "not spicy"
extra virgin olive oil and basil 21.9
[On request with out pancetta but fresch ricotta 18.9](#) 


^{AF}
PROFUMO DEL SUD South Italian style !
San marzano tomato, anchovies from Cetara, capers
from Salina, cherry piennolo tomatoes from
Vesuvius, taggiasche olives garnished with extra
virgin olive oil, fresh basil, with mountain oregano
from the southern italy 18.9
[If desired, also without anchovies 15.9](#) **VEGAN**

^{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. 18.9
[The DELUXE version with buffalo mozzarella and
cherry piennolo tomatoes from Vesuvius + 3.9](#)


^{AC}
ANEMA E CORE 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 17.9 

^{AC}
CALABRESE Taste expirience ! 
If it's too spicy, you are too weak ! San marzano
tomato, fior di latte from Agerola, nduja di Spilinga
"Salami from Calabria", taggiasche olives, refined
yogurt crème and with extra virgin olive oil and
fresh basil 19.9
[Ideal for this: onions from Tropea + 1.9](#)

^{AC E 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 21.9

^{AC 2 E 4}
4 FORMAGGI Oh my God ! 
A heavenly delight .
Fior di latte from Agerola, buffalo mozzarella, fresh
ricotta, buffalo gorgonzola from the southern italy and
finally refined with orange jam, hazelnuts and fresh
basil, extra virgin olive oil 20.9

^{AC 2 E 1}
A'PAESANA 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 Italien
sausages, refined with Naples tarrali, fresh basil and
extra virgin olive oil 20.9
[On request with dried peperoni " Not spicy" + 2.9](#)

NEW !
^{AC 2 3}
DOLCE INFERNO Do not hesitate ! 
Sweet hell, a pure taste experience with ups and
downs. San marzano tomate, 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 20.9

VINI DEL SUD

BIANCO
FALANGHINA ^{ATENDIA AGEROLA} **SAN SALVATORE**
100% Falanghiná² IGP Campania
Delicate aroma with a taste of fruit
juice.
0,75l 3l 0,1l 5.9 0,2l 8.9

PIAN DI STIO ^{ATENDIA AGEROLA} **SAN SALVATORE**
100% Fiano BIO Paestum
A wonderfully refreshing white wine with
slight minerality, hints of citrus fruits,
peaches and yellow plums.
0,75l 42

ROSÉ
VETERE ^{ATENDIA AGEROLA} **SAN SALVATORE**
100% Aglianico² IGP Paestum Bio
Aroma from currants and cherries, it
inspires with wonderful freshness and
elegance.
0,75l 33 0,1l 5.9 0,2l 9.9

ROSSO
CERASO ^{ATENDIA AGEROLA} **SAN SALVATORE**
100% Aglianico² IGP Paestum
A dark red wine with an explosive smell
of cacao, tobacco and fresh fruit.
0,75l 3l 0,1l 4.9 0,2l 8.9

PERFECT TO PIZZA !
GRAGNANO
60% Piediro Rosso 40% Aglianico²
Traditional Napoleon style wine.
Is served cold.
0,75l 32 0,1l 4.9 0,2l 8.9

JUNGANO ^{ATENDIA AGEROLA} **SAN SALVATORE**
100% Aglianico² IGP Paestum
The Jungano presents itself with a fruity
bouquet full-bodied, with subtle tannins.
0,75l 39

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

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 !

DOLCI

Homemade of course !

^{ABC6}
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 8.9

^{BCE2E4}
BRONTOLONE give it a taste !
Pistachios- mascarpone-semifreddo with pistachios kernels (named Green Gold) garnished with chocolate^A and pistachios sauce 9.9

^{AC E2E4}
PIZZA NUTELLA who could resist !
Freshly baked pizza base covered with tasty runny nutella garnished with pistachios 14.9

NEW!
^{ABCEIE42}
ULTIMO BACIO you will miss it tomorrow !
For all chocolate lovers.
Chocolate nut semifreddo with almond cantuccini from Tuscany and finally completed with chocolate sauce 9.9

^{ABCD6}
AFFOGATO
Vanilla ice cream with espresso 6.9

Ice cold served !

DIGESTIVI^{2cl}

LIMONCELLO 3.9

FRANGELICO 3.9

AVERNA 3.9

AMARO D. CAPO 3.9

CAFFE

ESPRESSO 2.8

CAPPUCCINO^C 3.2

CUP COFFEE 2.8

LATTE MACCHIATO^C 3.9

All Price are in EURO and including TAX

Added Ingredients

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

Allergenic

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

