



We are happy to serve all pizzas with buffalo burrata 5

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 14

NEW

RAGAZZI 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 16

DOLCE INFERNO 2.0 Do not hesitate!

Sweet 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 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

ANONNA

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 18

On request with out Pancetta but stracciatella

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!

All Price are in EURO and including TAX

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 16

Refine with cooked ham +2.5

PROFUMO DEL SUD

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

BEST SELLER

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 16

For gourmets, gorgonzola +1.5

CAPRICCIOSA

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

ANEMA E CORE

The pizza of pizza maker!

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

MARE FUORI

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

SFIZIOSA

Cautaion-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

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 Italian sausages, refined with flambé caciocavallo cheese, fresh basil and extra virgin olive oil 18

On request with dried peperoni "Not spicy" +1,5

NEW

CREMOSA

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

Vegetarian

Slightly spicy

Pork

Allergenic

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 Aspartam

E3 Walnuts - E4 Hazelnuts -

5 includes quinine

E5 Cashews - E6 Pinenuts)

6 includes caffeine

F Fish G Peanut



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
0,33l 3

SPEZI
Paulaner 0,33l 3

STUGGI SCHORLE
Apple or currant juice with soda 0,33l 3.5

DOLCI

Homemade of course !

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 + 3.5 Deposit

BEST SELLER
BRONTOLONE^{BCE4} give it a taste !
Pistachios- mascarpone - semifreddo with pistachios (named green gold) garnished with chocolate sauce 7.5

PIZZA NUTELLA^{ACE4} who could resist !
Freshly baked pizza base covered with tasty runny nutella garnished with pistachios 11

BIRRE^A

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

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Allergenic

A Gluten (Wheat) B Egg C Milk D Soja
E Nuts (E1 Almond - E2 Pistachios 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

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

PERFECT TO PIZZA⁷
GRAGNANO

Cantine Federiciane
60% Piedirosso 40% Aglianico
Traditional Napoleon style Wine.
Is served cold. Bottle 0,75l 16

JUNGANO⁷

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