






We are happy to serve all pizzas with buffalo burrata 5


**MERGHERITA** <sup>AC</sup> 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** <sup>AC</sup> Simple but delicious!   
Every bite is a journey to Naples. San Marzano  
tomatoes, Parmesan, Pomodorino del Piennolo from  
Vesuvius (cherry tomatoes), Pacchettelle 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** <sup>AC23</sup>   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** <sup>ACE22</sup>  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** <sup>AC</sup>  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](#) 

**VESUVIANA** <sup>AC</sup> 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** <sup>AC2</sup>   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** <sup>AC</sup> 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** <sup>ACF</sup> Cautiaion-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** <sup>AC2E3</sup> 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** <sup>AF</sup> 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** <sup>ACB2</sup>  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** <sup>ACF</sup> 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** <sup>AC2</sup>  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 Pistazios	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<sup>\*</sup>  
Sparkling 0,5l 3.5

ACQUA PANNA<sup>\*</sup>  
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<sup>\*</sup>  
Italian ice tee, peach  
0,33l 3

COLA/COLA ZERO<sup>1 6</sup>  
0,33l 3

SPEZI<sup>1 6 \*</sup>  
Paulaner 0,33l 3

STUGGI SCHORLE<sup>\*</sup>  
Apple or currant juice with soda  
0,33l 3.5

# BIRRE<sup>A</sup>

PERONI  
Ital. beer 0,33l 3.5

MORETTI<sup>\*</sup>  
Italian beer 0,33l 3.5  
\*inkl. 0,10 Deposit

PERONI LEMON  
Italian shandy 0,33l 3.5

WEISSBIER<sup>\*</sup>  
Paulaner "An alcohol free option is  
available " 0,5l 3.5

# VINI DEL SUD

## BIANCHI

FALANGHINA<sup>7</sup>  
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

VETERE<sup>7</sup>  
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

CERASO<sup>7</sup>  
San Salvatore  
100% Aglianico IGP Paestum  
A dark red wine with an explosive  
smell of cacao, tobacco and fresh  
fruit. Bottle 0,75l 17

JUNGANO<sup>7</sup>  
San Salvatore  
100% Aglianico IGP Paestum  
The Jungano presents itself with a fruity  
bouquet full-bodied, with subtle tannins.  
0,75l 29

PERFECT TO PIZZA<sup>7</sup>  
GRAGNANO<sup>7</sup>  
Cantine Federiciane  
60% Piediroso 40% Aglianico  
Traditional Napoleon style Wine.  
Is served cold. Bottle 0,75l 16

# DOLCI

Homemade of course !

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

PIZZA NUTELLA<sup>A C E 2 E 4</sup> who could resist !  
Freshly baked pizza base covered with tasty runny nutella  
garnished with pistachios 11

All Price are in EURO and including TAX

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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