



## PIZZA CLASSICA

<sup>AC</sup>  
**MARGHERITA** **The Queen!**  
This Pizza is named after the Queen Margherita in 1889.  
San Marzano Tomato DOP, Fior di Latte from Agerola  
garnished with extra virgin olive oil and fresh Basil 10.5

<sup>AC</sup>  
**PARMIGIANA** **Simple but delicious!**  
An Naples kitchen classic, San Marzano Tomato, Fior di Latte  
from Agerola, grilled aubergines with Parmesan, fresh Basil and  
extra virgin olive oil. 13  
**The DELUXE variant with Buffalo Mozzarella and cherry  
Piennolo tomatoes + 4.5**

<sup>AF</sup>  
**MARINARA** **Our own way!**  
San Marzano Tomato DOP, anchovy's from the Amalficoast,  
capers from Salina, Taggiasche olives garnished with extra  
virgin olive oil, fresh Basil, with Mountain Oregano from the  
south of Italy 13

<sup>AC</sup>  
**DIAVOLA** **Everybody Loves this Pizza!**  
San Marzano Tomato DOP, Fior di Latte from Agerola  
slightly spicy Salami from southern Italy, rounded off with  
extra virgin olive oil and fresh Basil 13.5

<sup>ACB</sup>  
**CAPRICCIOSA** **Who doesn't know her?**  
Who hasn't heard of her? She is just iconic. San Marzano  
Tomato DOP, Fior di Latte from Agerola, fresh  
Mushrooms, Prosciutto cotto "Ham", artichoke cream  
and extra virgin Taggiasche olives, rounded off with  
olive oil with Basil 14.5

<sup>ACF</sup>  
**LA TONNO** **From Vesuv to the Sea!**  
Tuna Pizza on the highest level, yellow San Marzano  
Tomato from Vesuv, Fior di Latte from Agerola, onions  
from Tropea, Taggiasche olives, garnished with extra  
virgin olive oil and fresh Basil 14.5

## PIZZA SPECIALE

<sup>AC</sup>  
**LA PAZZA** **To be crazy!**  
This Kombination is amazing. San Mazano Tomatoes, Fior di  
Latte from Agerola, grilled aubergines, light spicy Salami  
from southern Italy, Stracciatella "shredded Mozzarella" and  
to finish it off with fresh Basil and extra virgin olive oil 14.5

<sup>ACEZ</sup>  
**GOLOSA** **Irresistible!**  
Maybe Souther Italien favorite Pizza. Fior di Latte di Agerola,  
Mortadella, Starcciatella "shredded Mozzarella", Ricotta  
Cream, Pistachios from Bonte DOP, extra virgin olive oil  
from the south of Italy and fresh Basil 15

<sup>AC</sup>  
**CALABRESE** **Taste Expirience!**  
Slightly spicy! San Mazano Tomatoes, Fior di Latte from  
Agerola, Nduja di Spilinga "easy to spread Salami from  
Calabria", Taggia olives, refined Yogurt crème to finish it off  
with extra virgin olive oil and fresh Basil 14.5  
**On request with onions from Tropea + 1.5**

<sup>ACF</sup>  
**SFIZIOSA** **Careful Addition Risk!**  
You never Forget these Pizza, Fior di Latte di Agerola,  
yellow Tomato from Vesuv, buffalo Gorgonzola from the  
south of Italy, anchovy's from the Amalficoast, at the end  
extra virgin olive oil with lemons and fresh Basil 14.5

<sup>ACEI</sup>  
**TERRA MIA** **South Italian style!**  
This Pizza is our Pride. Yellow San Marzano Tomato from  
Vesuv, Fior di Latte di Agerola, Pancetta "Pork belly meat"  
Stracciatella "shredded Mozzarella", refined with salted  
almonds, truffle crème, extra virgin olive oil and fresh  
Basil 15

<sup>AC</sup>  
**A'PAESANA** **From our village!**  
One of the Most famous Italien Pizza, here's our Version.  
Fior di Latte from Agerola, Pesto di Friarielli "broccoli  
crème", Parmesan, fresh sausages, caciocavallo cheese  
from and extra virgin olive oil 14.5  
**On request with dried peperoni +2.5**

<sup>AC</sup>  
**LA VESUVIANA** **Seventh Heaven!**  
Each bite of this Pizza is pure Joy. San Marzano Tomato, Buffalo  
Mozzarella and cherry Piennolo tomatoes from Vesuv to finish it  
off with fresh Basil and extra virgin olive oil 14.5  
**The absolute high point of this pizza is with anchovy's + 3.5**

<sup>AC</sup>  
**A'NONNA** **Grandma's recipe!**  
More South Italian tradition it's impossible. Peperoni  
cream "not spicy", Fior di Latte from Agerola, Pancetta  
"Pork belly meat" finnisch with Ricotta Cream dried  
peperoni, extra virgin Olive oil and Basil 15  
**On request, without Pancetta**

*Chef recommends*

## BEVANDE

LEMONSODA / ORANSODA 0,33l 3

ESTATHÉ Italian Ice Tee, Peach or Lemon 0,33l 3

inkl. 0,10 Deposit

<sup>146</sup>  
COLA/COLA ZERO 0,33l 3

SPEZI 0,33l 3

## BIRRE

NASTRO AZZURRO / MORETTI 0,33l 3

RADLER 0,33l 3



TO GO ONLY CASH

All Price are in EURO and including TAX

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 left off. As we only work with fresh Ingredients from the south of Italy. In some cases a product can be sold out. We therefore ask you to sympathise. **The RAGAZZI Team!**

\* without Additive Vegetarian

<b>Allergenic</b>	<b>Added Ingredients</b>
A Gluten (Wheat)	1 with artificial colouring
B Egg	2 with preservative
C Milk	3 with antioxidant
D Soja	4 with sweetener Aspatam
E Nuts (E1 Almond - E2 Pistazzios)	5 includes quinine
:	6 includes caffeine
E3 Walnuts - E4 Hazelnuts)	
F Fish	
G Peanut	