



We are happy to serve all pizzas with burrata 5

AC

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 13

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 16

The DELUXE version with buffalo mozzarella and cherry Piennolo tomatoes from Vesuvius + 3.5

AC 2 3

DOLCE INFERNO

Do not hesitate !

Sweet hell, a pure taste experience with ups and downs. San marzano tomato, 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 17

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 16

Refine with cooked ham + 2.5

BEST SELLER ! 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 16

For gourmets, gorgonzola + 2.5

AC 2

CALABRESE

Taste experience !

If it's too spicy, you are too weak ! San marzano tomato, fior di latte from Agerola, nduja di Spilinga “Salami from Calabria”, Leccino olives, refined yogurt crème and with extra virgin olive oil and fresh basil 17

Ideal for this: onions from Tropea +1,5

AF

PROFUMO DEL SUD

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 13 **VEGAN**

AC B 2

CAPRICCIOSA

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

NEW!

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, walnuts and fresh basil, extra virgin olive oil 17

## PIZZE SPECIALI

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 17

BEST SELLER ! AC E 6 2

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 in the end the original Basil pesto from Liguria 18

Goes very well with anchovies from Cetara + 2.5

OUR FAVORITE AC F

SFIZIOSA

Cautious-risk of addiction !

You will never forget this pizza. Fior di latte from Agerola, yellow tomato from Vesuvius, 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 + 2.5

AC

A'NONNA

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 16

AC F

MARE FUORI

From Vesuvius 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

AC 2

A'PAESANA

Holiday memory !

Anyone who has ever been to southern Italy knows this pizza. Fior di latte 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" + 2,5

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 Pistachios	4 with sweetener Aspartam
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

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

\*inkl. 0,10 Deposit

# BIRRE

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!  
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  
BRONTOLONE<sup>B C E 2 E 4</sup> give it a taste !  
Pistachios- mascarpone - semifreddo with pistachios  
(named green gold ) garnished with chocolate sauce 7

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 )  
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Added Ingredients

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