de pizzabakkers

SINCE 2009

Lunch menu 12:00–16:00

No cash, pin only

Ⓥ vegetarian
plant-based
✳ partly topped with cold ingredients

Bread from the oven

We bake bread from our pizza dough in our oven.
We serve them with tasty Italian products.

POMODORO Ⓥ
tomato – buffalo mozzarella – basil

DA NOI
bell pepper cream sauce – Parmesan cheese – Italian sausages – roasted bell pepper

SPIANATA PICCANTE
spicy salami – mozzarella – gorgonzola

SALAMI FINOCCHIONA
fennel salami from Tuscany – mozzarella – sun-dried tomato

BUFALA E PROSCIUTTO
buffalo mozzarella – prosciutto Gran Sasso d'Abruzzo – tomato – homemade green pesto

insalata & focaccia

FORMAGGIO DI CAPRA & FOCACCIA Ⓥ
goat cheese, balsamic glazed onions, bell peppers, pine nuts, balsamic dressing and mixed greens
served with focaccia romana

MOZZARELLA DI BUFALA & FOCACCIA Ⓥ
mozzarella di bufala from Campania with our homemade green pesto, cherry tomatoes and mixed greens
served with focaccia romana

antipasti

To make it easier, we created two starter sets:

BRESAOLA, SCAROLA & BRUSCHETTE
ZUCCHINE E BURRATA, SCAROLA & BRUSCHETTE

Or create your own set:

OLIVE AL FORNO
oven roasted olives and almonds

BRUSCHETTE
Ⓥ four crispy bruschette from Altamura bread with a variety of toppings, vegetarian options available

SCAROLA ALLA NAPOLETANA
roasted endive with Leccino olives, anchovy dressing and pine nuts

BRESAOLA AL LIMONE
thinly sliced bresaola from Piedmontese cattle, served with rocket, Parmesan cheese and a lemon dressing

ZUCCHINE E BURRATA AL TARTUFO Ⓥ
zucchini with burrata and truffle tapenade

FOCACCIA ROMANA
focaccia with seasalt and rosemary, good with all antipasti

nice with focaccia or remaining pizza crusts
CRUST DIPPERS
three yummy dips: truffle sauce, spicy olive oil and our homemade green pesto

Allergies? Ask us for the allergens card.

pizza

PIZZA OF THE MONTH

MARGHERITA Ⓥ
tomato – mozzarella – basil
with burrata +3,00

SALAMI FINOCCHIONA
tomato – mozzarella – Tuscan fennel salami
with Leccino olives +1,50

CAPONATA
tomato – mozzarella – caponata from eggplant – Leccino olives – basil – anchovy – capers
caponata is a Sicilian dish made of vegetables and contains selery and onion
with burrata +3,00

GIALLA ✳
yellow datterini tomato sauce – half a burrata – zucchini – yellow tomatoes – mozzarella – 'nduja or anchovies
Ⓥ **without 'nduja or anchovy, with plant-based 'nduja**
with a whole ball of burrata

SPINACI Ⓥ
tomato – mozzarella – goat cheese – spinach – glazed balsamic onion – pine nuts

PICCANTE E GORGONZOLA
tomato – mozzarella – gorgonzola – 'nduja – red onion
without cheese, with plant-based gorgonzola (contains nuts) and plant-based 'nduja

PROSCIUTTO TARTUFO ✳
mozzarella – 14 months matured prosciutto from Gran Sasso d'Abruzzo – truffle cream sauce – boiled egg – parsley
Ⓥ **without prosciutto, with mushrooms**

DA NOI
bell pepper cream sauce – mozzarella – Italian roast minced meat – grilled bell pepper – Parmesan cheese
Ⓥ **without meat, with mushrooms**

COPPA D'ABRUZZO ✳
tomato – mozzarella – Parmesan cheese – 6 months matured Coppa from Gran Sasso d'Abruzzo – cherry tomatoes – rocket
with truffle cream sauce +2,50

FUNGHI E PANCETTA
mozzarella – Fontina cheese – cremini mushrooms – pancetta – onion marmelade – parsley
Ⓥ **without pancetta, with extra mushrooms**

CAMPAGNOLA Ⓥ
tomato – mozzarella – eggplant – grilled artichoke – gorgonzola – zucchini – basil
without cheese, with plant-based gorgonzola (contains nuts)

CAPRESE Ⓥ ✳
tomato – mozzarella – homemade green pesto – mozzarella di buffala – cherry tomatoes
we do not bake the mozzarella di buffala to retain the delicate texture and flavour
with prosciutto Gran Sasso d'Abruzzo +3,00

extra: **RUCOLA E FINOCCHIO** Ⓥ
rocket – thinly sliced fennel – Parmesan cheese – lemon dressing

price changes reserved / APR 23

Prosecco

FRIZZANTE BIANCO SPECIAL CUVÉE
| TERRE DEI BUTH
subtle bubble – organic – apple – white blossom
region: Veneto | grape: Glera

PROSECCO SPUMANTE BRUT | PIZZALATO
strong bubble – dry – fresh – yellow apple – pear – fresh green herbs
region: Veneto | grape: Glera

IL FONDO PROSECCO (NATURAL) | FIDORA
soft bubble – ripe stone fruits – spicy
region: Veneto | grape: Glera

Cocktail

ESPRESSO MARTINI
vodka – coffee liqueur – espresso – coffee beans

APEROL SPRITZ
Aperol – prosecco – sparkling water – orange

LIMONCELLO SPRITZ
homemade limoncello – prosecco – lemon – mint – sparkling water

HUGO
elderflower syrup – prosecco – lime – mint – sparkling water
also available in 0.0

SGROPPINO
lemon sorbet – vodka – prosecco – a hint of our homemade limoncello
also available in 0.0

GIN TONIC
Italian gin – San Pellegrino Acqua Tonica – lemon – rosemary
also available in 0.0 with Seedlip Spice 94 Gin 0.0

Birra

PERONI NASTRO AZZURRO

CRAFT BEER DANILO
Italian Pale Ale – brewed with pink pepperberry, sage and pizza yeast – amber colored with creamy foam

PERONI 0.0%

Acqua & Bibita analcolica

SAN PELLEGRINO sparkling water
ACQUA PANNA still water
APPELAERE 100% natural apple juice
LEMONADE raspberry or elderflower cordial
ICE TEA from Roze Bunker
100% from Dutch soil

soft drinks from San Pellegrino
ARANCIATA orange
LIMONATA lemon
ARANCIATA ROSSA blood orange
CHINOTTO myrtle leaf orange
ACQUA TONICA tonic
GINGERBEER

FRESH ORANGE JUICE

Vino Bianco

GARGANEGA | ALFABETO
soft – citrus – peach – almond
region: Verona | grape: Garganega

PINOT GRIGIO | ANCORA
fresh – apple – lime – pear
region: Veneto | grape: Pinot Grigio

GRILLO | BARONE D'ALBIUS
fruity – mango – papaya – jasmine
region: Sicily | grape: Grillo

CHARDONNAY | TROVATI
soft – rich – peach – pineapple – toasted bread
region: Sicily | grape: Chardonnay

Vino Rosso

SANGIOVESE | ANCORA
supple – blackberry – cherry – spices
region: Puglia | grape: Sangiovese

NEGROAMARO | COL DI SOTTO
supple – plum – blackberry – spicy
region: Puglia | grape: Negroamaro

PRIMITIVO | CHIARO
sultry – raisins – dark fruit – spices
region: Puglia | grape: Primitivo

VALPOLICELLA RIPASSO | ALFABETO
soft – medium full – blueberry – green herbs – licorice
region: Valpolicella | grapes: Corvina, Corvinone, Rondinella

Vino Rosato

PINOT GRIGIO ROSÉ | TROVATI
fruity – raspberry – peach – cranberry
region: Vigneti delle Dolomiti | grape: Pinot Grigio

ROSÉ BRUT ROSATO 'IL FRESCO' | VILLA SANDI
subtle bubble – peach – red fruit – almond
region: Veneto | grape: Pinot Noir, Glera

Caffè e Tè

We serve Buscaglione coffee from the family-run business Palombini from Rome.

ESPRESSO
LUNGO
CAPPUCCINO
LATTE / LATTE MACCHIATO
ESPRESSO MACCHIATO
EXTRA SHOT
do you prefer oat milk? ask us.

TEA from Tea bar
in different flavours

FRESH MINT TEA
FRESH GINGER TEA