no cash, pin only



Our Dough

Our dough contains nothing but water, flour, yeast and salt. We make it in the traditional way with a piece of dough from the previous day, the mother dough. After mixing, the dough matures for a minimum of 24 hours, for optimal taste and easy digestibility.

vegetarian plant-based partly topped with cold ingredients

Allergies? Ask us for the allergens card.

Roman Pizza

Since 2009 De Pizzabakkers have been refining the art of Roman-style pizza.

Baked to perfection, our pizzas are thin and crisp with a soft core, topped with delicious Italian ingredients, homemade sauces and fresh vegetables

PIZZA VAN DE MAAND

see chalkboard

ever changing pizza with seasonal ingredients

MARGHERITA (V)

tomato - mozzarella - basil

extra: burrata stuffed with red pesto

CAPONATA (

tomato - mozzarella - caponata - Leccino olives - basil

- anchovy - capers

caponata is a Sicilian dish based on eggplant, celery and onion

extra: half a burrata

GIALLA *

yellow datterini tomato sauce - half a burrata - courgette

- yellow tomato - mozzarella - anchovy or 'nduja

extra: whole burrata

(v) 'nduja/anchovy > plant-based 'nduja

SPINACI (V)

tomato - mozzarella - goat cheese - spinach - glazed balsamic onion

- pine nuts

extra: plant-based gorgonzola (contains nuts)

PICCANTE E GORGONZOLA

tomato - mozzarella - gorgonzola - 'nduja - red onion

extra: Tuscan fennel salami

₩ without cheese, with plant-based gorgonzola (contains nuts) and plant-based 'nduja

TARTUFO

mozzarella - cooked ham - truffle sauce - egg - parsley

extra: rocket

DA NOI * bell pepper cream sauce - mozzarella - roasted bell pepper

- salsiccia - Parmesan cheese extra: half a burrata

PROSCIUTTO D'ABRUZZO *

tomato - mozzarella - Parmesan cheese - cherry tomato - rocket - prosciutto from Abruzzo, 14 months matured

extra: truffle sauce

FUNGHI E PANCETTA

mozzarella - fontina cheese - cremini mushrooms - pancetta - onion marmelade - parsley

extra: truffle sauce

♥ pancetta > artichoke

CAMPAGNOLA (V)

tomato - mozzarella - aubergine - grilled artichoke - gorgonzola

- courgette - basil extra: rocket

₩ without cheese, with plant-based gorgonzola (contains nuts)

SALAMI FINOCCHIONA

tomato - mozzarella - Tuscan fennel salami

extra: Leccino olives

CAPRESE ∅ *****

tomato - mozzarella - homemade green pesto - mozzarella di bufala - cherry tomato - basil

the mozzarella di bufala is topped after baking to retain the delicate texture and flavour

extra: prosciutto d'Abruzzo

For all vegetarians and vegans, we have plenty to offer. Italian classics such as 'nduja and gorgonzola we offer plant-based. Delicious for everyone!

Vegetariane & Vegana

half a burrata whole burrata burrata stuffed with red pesto plant-based gorgonzola (contains nuts) our signature truffle sauce homemade plant-based 'nduja 'nduja prosciutto d'abruzzo



Order a ball of pizza dough for the little pizzaiolos to play with (not to eat) and have the creation baked in our pizza oven.

antipasti

OLIVE E CARCIOFI M

oven roasted olives, artichokes and almonds

BRUSCHETTE

four crispy bruschette with a variety of toppings

(v) vegetarian options available

MELANZANE ALLA PARMIGIANA (V)

aubergine and Parmesan cheese in spicy tomato sauce from the pizza oven

BRESAOLA AL LIMONE thinly sliced Bresaola from Piedmontese cattle, rocket, Parmesan cheese and lemon dressing

BURRATA AL PESTO ROSSO (9)

burrata stuffed with red pesto, served with oven-roasted bell pepper, balsamic onion, capers and Leccino olives

FOCACCIA ROMANA M

with sea salt and rosemary, very tasty with all antipasti

CRUST DIPPERS ⊘

three dips to go with focaccia or pizza crust: spicy oil, homemade green pesto and truffle sauce

Can't choose? Try one of our two starter sets:

ANTIPASTI MISTO - BRESAOLA

bresaola al limone, melanzane alla parmigiana and bruschette

ANTIPASTI MISTO - BURRATA AL PESTO ROSSO 🛇

burrata al pesto rosso, melanzane alla parmigiana and bruschette

RUCOLA E FINOCCHIO (9)

rocket salad, thinly sliced fennel with Parmesan cheese and lemon dressing

GORGONZOLA (v)

spinach, gorgonzola, artichoke, yellow cherry tomato, lemon dressing without cheese, with plant-based gorgonzola (contains nuts)

MOZZARELLA DI BUFALA (V) mozzarella di bufala with our homemade green pesto, cherry tomato

and green salad

Gorgonzola

also a plant-based version

Gorgonzola is a creamy and spicy blue cheese from northern Italy that gives any dish instant character. Prefer plant-based? Then go for the pioneering alternative from plantbased 'cheese makers' Jay & Joy.

'Mduja

also a plant-based version

'Nduja is a soft spicy pork sausage that we import from Calabria. For the vegan eaters we have a homemade plant-based 'nduja made of jackfruit and spicy peppers.

CALZONE AL CIOCCOLATO

small folded pizza filled with dark chocolate, pistachio crunch

TIRAMISÙ

sweet ladyfingers, espresso, creamy mascarpone, marsala and amaretto

PANNA COTTA vanilla cream pudding with caramel sauce or red fruit sauce

PANNA COTTA ESPRESSO MARTINI

vanilla cream pudding with espresso martini foam

cocktail of lemon ice cream, vodka, prosecco and a hint of our homemade limoncello

AFFOGATO

small scoop of organic vanilla ice cream topped with a fresh espresso shot extra: with amaretto

GELATO BAMBINO

scoop of organic vanilla ice cream with caramel sauce or red fruit sauce

Feel free to ask us about our specials.

Prosecco

alass bottle

FRIZZANTE BIANCO SPECIAL CUVÉE I TERRE DEI BUTH

subtle bubble - organic - spicy - apple - white blossom region: Veneto I grape: Glera

PROSECCO SPUMANTE BRUT | PIZZOLATO

strong bubble - dry - fresh - yellow apple - pear fresh green herbs

region: Veneto I grape: Glera

IL FONDO PROSECCO (NATURAL) I FIDORA

soft bubble - ripe stone fruits - spicy region: Veneto I grape: Glera

Prosecco: Frizzante or Spumante?

Frizzante has a light, delicate bubble. Spumante undergoes a longer second fermentation in the bottle, giving it a stronger and more pronounced bubble.

Vino Bianco

glass bottle

PINOT GRIGIO | ANCORA

fresh - apple - lime - peai region: Veneto I grape: Pinot Grigio

GARGANEGA | ALFABETO

soft - citrus - peach - almond region: Verona I grape: Garganega

GRILLO | BARONE D'ALBIUS

fruity - mango - papaya - jasmine region: Sicily I grape: Grillo

CHARDONNAY | TROVATI

soft - rich - peach - pineapple - toasted bread region: Sicily I grape: Chardonnay

Vino Posso

glass bottle

NEGROAMARO | COL DI SOTTO

supple - plum - blackberry - spicy

region: Puglia I grape: Negroamaro

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

PRIMITIVO | CHIARO

sultry - raisins - dark fruit - spices region: Puglia I grape: Primitivo

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

Vino rosato

glass bottle

PINOT GRIGIO ROSÉ I TROVATI

fruity – raspberry – peach – cranberry region: Vigneti delle Dolomiti I grape: Pinot Grigio

ROSÉ BRUT ROSATO 'IL FRESCO' I VILLA SANDI

subtle bubble - peach - red fruit - almond region: Veneto I grapes: Pinot Noir, Glera

cocktail

ESPRESSO MARTINI

vodka - coffee liqueur - espresso - coffee beans

APEROL SPRITZ

Aperol - prosecco - orange - sparkling water

LIMONCELLO SPRITZ

homemade limoncello - prosecco - lemon - mint - sparkling water

HUGO

elderflower syrup - prosecco - lime - mint - sparkling water

SGROPPINO

lemon sorbet - vodka - prosecco - homemade limoncello alcohol-free available

GIN TONIC

Italian gin - Sanpellegrino Acqua Tonica - lemon - rosemary alcohol-free available

CARAFE APEROL SPRITZ

Aperol - prosecco - orange - sparkling water

Birra

PERONI NASTRO AZZURRO

M L

CRAFT BEER DANILO

Italian Pale Ale - brewed with pink pepperberry, sage and pizza yeast - amber colored with creamy foam

CRAFT BEER MARIO

White Italian Pale Ale - brewed with a hint of our homemade

PERONI 0.0%

Craft Beer: Danilo & Mario

In 2009, the four founders of De Pizzabakkers were trained by the Italian Marie and her son Danilo. Master pizzaiolo Danilo taught the friends how to make the typical Roman pizza. Years later, in collaboration with brewery Pronck, De Pizzabakkers developed a duo of craft beers inspired by Italian cuisine. They didn't have to think long about the names: Danilo and Mario!

acqua & BiBite

bottle

SANPELLEGRINO sparkling water ACQUA PANNA still water APPELAERE 100% natural apple juice

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

Roze Bunker 100% from Dutch soil ICE TEA green ice tea
BLOSSOM POWER elderflower **CRAZY BERRIES** forest fruit

sparkling

No Coke?

That's right, no Coke. Our drinks are either Italian or locally produced. On our menu you will find Sanpellegrino lemonades made with sparkling water and fruit juice, locally sourced lemonades and apple juice from Zeeland.

caffè e tè

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

ESPRESSO ESPRESSO MACCHIATO CAPPUCCINO LATTE LATTE MACCHIATO LUNGO **EXTRA SHOT**

do you prefer oat milk? feel free to ask.

TEA from Teabar in various flavours

FRESH MINT TEA FRESH GINGER TEA

Digestivi

LIMONCELLO

our homemade liqueur made with organic lemons

Homemade Limoncello

Made with organic lemon zest and left to macerate for at least two weeks our limoncello is packed with fresh lemon flavour. Try it pure and ice cold or in a limoncello spritz or sgroppino.

AMARETTO amaretto from Santa Maria al Monte GRAPPA ELIXIR DI CAFFÈ liqueur from Santa Maria al Monte

