

# de PIZZAbakkers

SINCE 2009

no cash, pin only

🌱 vegetarian 🌿 plant-based ✳️ partly topped with cold ingredients

*Allergies?* Ask us for the allergens card.

## Roman Pizza

Since 2009 De Pizzabakkers has 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.

## 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.

## antipasti

### NEW! APERITIVO E SPRITZ

spritz cocktail served with two bruschette and olives  
**choice of spritz:** Aperol, Limoncello, Hugo, Hugo 0.0 or Crodino 0.0

### OLIVE E CARCIOFI 🌿

oven roasted olives, artichokes and almonds

### BRUSCHETTE

four crispy bruschette with a variety of toppings  
🌱 vegetarian options available

### MELANZANE ALLA PARMIGIANA 🌱

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 🌱

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

### FOCACCIA ROMANA 🌿

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 MISTI - BRESAOLA

bresaola al limone, melanzane alla parmigiana and bruschette

### ANTIPASTI MISTI - BURRATA AL PESTO ROSSO 🌱

burrata al pesto rosso, melanzane alla parmigiana and focaccia

### Buon Aperitivo!

Toast the Italian way and welcome the spring evening with an aperitivo. With a spritz in one hand and a snack in the other, everyday becomes a party at De Pizzabakkers.

### Antipasti Misti

Finished with aperitivo? Then join us for our antipasti. Can't decide? No worries! We've crafted perfect antipasti misti sets for you. Dive into a delicious mix, perfect for two!

## insalate

### RUCOLA E FINOCCHIO 🌱

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

### GORGONZOLA 🌱

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

### MOZZARELLA DI BUFALA 🌱

mozzarella di bufala with our homemade green pesto, cherry tomato and green salad

## DOLCI

### CALZONE AL CIOCCOLATO

small folded pizza filled with dark chocolate, pistachio crunch and caramel sauce

### TIRAMISÙ

sponge fingers, espresso, creamy mascarpone, marsala and amaretto

### PANNA COTTA

vanilla cream pudding with caramel sauce or red fruit sauce

### SGROPPINO

cocktail of lemon ice cream, vodka, frizzante 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 for our specials*

## Pizza

### PIZZA OF THE MONTH

ever changing pizza with seasonal ingredients

### MARGHERITA 🌱

tomato - mozzarella - basil

**extra:** half/whole burrata

### CAPONATA

tomato - mozzarella - caponata - Leccino olives - anchovy

- capers - basil

*caponata is a Sicilian dish based on aubergine, celery and onion*

**extra:** half/whole burrata

🌱 without anchovy

### GIALLA ✳️

yellow datterini tomato sauce - half a burrata - courgette

- yellow tomato - mozzarella - anchovy or 'nduja

**extra:** artichoke

🌱 'nduja/anchovy > plant-based 'nduja

### SPINACI 🌱

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

- pine nuts

**extra:** gorgonzola

### PICCANTE E GORGONZOLA

tomato - mozzarella - gorgonzola - 'nduja - red onion

**extra:** Tuscan fennel salami

🌿 without cheese, with plant-based gorgonzola (nut-based)

and plant-based 'nduja

### TARTUFO

mozzarella - cooked ham - truffle sauce - egg - parsley

**extra:** rocket

🌱 ham > mushrooms

### DA NOI ✳️

pepper cream sauce - mozzarella - roasted pepper

- salsiccia - Parmesan cheese

**extra:** 'nduja

🌱 salsiccia > plant-based 'nduja

### PROSCIUTTO D'ABRUZZO ✳️

tomato - mozzarella - Parmesan cheese - cherry tomato - rocket

- prosciutto d'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 🌱

tomato - mozzarella - aubergine - grilled artichoke - gorgonzola

- courgette - basil

**extra:** rocket

🌿 without cheese, with plant-based gorgonzola (nut-based)

### 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

## Vegetariani e Vegani

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

extra

Tuscan fennel salami  
prosciutto d'Abruzzo  
bresaola  
'nduja  
plant-based 'nduja  
artichoke  
truffle sauce  
half a burrata  
whole burrata  
burrata filled with red pesto  
plant-based gorgonzola (nut-based)  
Leccino olives

PLAY DOUGH

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.

## PROSECCO e FRIZZANTE

glass bottle

### FRIZZANTE BIANCO SPECIAL CUVÉE I TERRE DEI BUTH

subtle bubble – organic – spicy – apple – white blossom  
region: Veneto | grape: Glera

### PROSECCO SPUMANTE BRUT I PIZZOLATO

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

### IL FONDO PROSECCO FRIZZANTE (NATURAL WINE) I FIDORA

soft bubble – ripe stone fruits – spicy  
region: Veneto | grape: Glera

#### *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 I ANCORA

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

### GARGANEGA I ALFABETO

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

### GRILLO I BARONE D'ALBIUS

fruity – mango – papaya – jasmine  
region: Sicily | grape: Grillo

### CHARDONNAY I TROVATI

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

## Vino Rosso

glass bottle

### NEGROAMARO I COL DI SOTTO

supple – plum – blackberry – spicy  
region: Puglia | grape: Negroamaro

### SANGIOVESE I ANCORA

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

### PRIMITIVO I CHIARO

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

### VALPOLICELLA RIPASSO I ALFABETO

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

## Vino Rosato

glass bottle

### PINOT GRIGIO ROSÉ I TROVATI

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

### ROSÉ BRUT ROSATO 'IL FRESCO' I VILLA SANDI

subtle bubble – peach – red fruit – almond  
region: Veneto | grapes: Pinot Noir, Glera

## Birra

### PERONI NASTRO AZZURRO

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### 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 limoncello

### PERONI 0.0%

#### *Craft Beer: Danilo & Mario*

*In collaboration with Brouwerij Pronck, we've created two craft beers. Both inspired by the Italian kitchen and named after the master pizzaioli who taught us to bake Roman pizza in 2009.*

## COCKTAIL e SPRITZ

glass carafe

### APEROL SPRITZ

Aperol – frizzante – orange – sparkling water

### LIMONCELLO SPRITZ

homemade limoncello – frizzante – lemon – mint – sparkling water

### HUGO SPRITZ

Roze Bunker Blossom Power – frizzante – lime – mint  
– sparkling water

### NEGRONI

Italian gin – Vermouth Rosso – Campari – orange

### SGROPPINO

lemon sorbet – vodka – frizzante – homemade limoncello

### ESPRESSO MARTINI

vodka – coffee liqueur – espresso – coffee beans

## COCKTAIL e SPRITZ 0.0

glass carafe

### NEW! CRODINO SPRITZ 0.0%

Crodino – Roze Bunker Bitter Blood Orange – orange  
– sparkling water

### NEW! HUGO SPRITZ 0.0%

Roze Bunker Blossom Power – lime – raspberry – mint  
– sparkling water

### SGROPPINO 0.0%

lemon sorbet – Sanpellegrino Limonata

## acqua e Bibite

glass 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 soft drinks, 100% from Dutch soil

### ICE TEA green ice tea

### BLOSSOM POWER elderflower

### CRAZY BERRIES forest fruit

still 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

#### *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.*

### LIMONCELLO

### SAMBUCA

### AMARETTO

### GRAPPA

### ELIXIR DI CAFFE coffee liqueur

Find us on



www.depizzabakkers.nl

