

de PIZZAbakkers

SINCE 2009

lunch menu 12–16 hr
no cash, pin only

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

Allergies? Ask us for the allergens card.

Sandwiches from the oven

POMODORO 🌱

tomato – mozzarella di bufala – basil

DA NOI

pepper cream sauce – Parmesan cheese – salsiccia – roasted pepper

SPIANATA PICCANTE

spicy salami – mozzarella – gorgonzola

SALAMI FINOCCHIONA

Tuscan fennel salami – mozzarella – roasted pepper

BUFALA E PROSCIUTTO

mozzarella di bufala – prosciutto d'Abruzzo – tomato – homemade green pesto

insalate & focaccia

GORGONZOLA & FOCACCIA 🌱

spinach, gorgonzola, artichoke, yellow cherry tomato, lemon dressing

served with focaccia romana

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

MOZZARELLA DI BUFALA & FOCACCIA 🌱

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

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 from Altamura bread 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, served with rocket, Parmesan cheese and a 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 en bruschette

ANTIPASTI MISTI - BURRATA AL PESTO ROSSO 🌱

burrata al pesto rosso, melanzane alla parmigiana and focaccia

Pizza

lunchpizza 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

🌱 anchovy/'nduja > 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: rucola

🌱 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 mushroom

– 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

side salad: **RUCOLA E FINOCCHIO 🌱**

rocket – thinly sliced fennel – Parmesan cheese – lemon dressing

PROSECCO e FRIZZANTE

glass bottle

FRIZZANTE BIANCO SPECIAL CUVÉE I TERRE DEI BUTH

subtle bubble – organic – 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

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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SPECIAALBIER DANILLO

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

SPECIAALBIER MARIO

White Italian Pale Ale – brewed with a hint of
our homemade limoncello

PERONI 0.0%

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

small big

FRESH ORANGE JUICE

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 Tea bar in various flavours

FRESH MINT TEA

FRESH GINGER TEA