



**PIZZA**  
**Pi<sup>IN</sup>AZZA**

# HOW IT WORKS

**1**

**CHOOSE  
PIZZAS  
FIRST!**

Each pizzeria offers different pizzas: look at the menu at the stand or with the qr code

**2**

**CHANGE THE MONEY  
TO TOKENS AT  
THE CASH DESK.**

You can use  
it for food and  
drinks

**3**

**ONCE YOU TAKE THE TOKENS,  
GO TO THE STAND TO PICK UP  
THE PIZZA.**

## PRICES



**PIZZA** 4/6 euro



**BIRRA** 5 euro



**VINO** 4/6 euro



**COLA** 3 euro



**ACQUA** 1 euro



**APERITIVO** 5 euro



# ALVEOLÀ

## ALBI-COTTA

SWEET ROMAN-STYLE  
PIZZA WITH RYE FLOUR

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Apricot jam  
Vanilla-infused buffalo Ricotta  
by Barlotti  
Basil-marinated apricots  
Toasted almonds  
Wine jelly



**4 TOKENS**

## LA CALABRIA

ROMAN-STYLE PIZZA WITH  
RYE FLOUR

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“L’Oro del Vesuvio” tomatoes  
Taggiasca olives  
Fresh mozzarella by Mortaretta  
Spicy Nduja from Cervicati  
“L’Oro del Vesuvio” yellow cherry  
tomatoes  
Fresh basil and lemon zest  
“Nino Centonze” extra virgin olive oil



**6 TOKENS**

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**1 TOKEN = 1 EURO** | BUY YOUR TOKENS AT THE CASH DESK



# CATELLO

## LA PIZZA FRITTA

DEEP-FRIED PIZZA

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Fresh mozzarella by Mortaretta  
“L’Oro del Vesuvio” yellow cherry tomatoes  
“L’Oro del Vesuvio” Piennolo tomatoes D.O.P.  
Parmigiano Reggiano by Mortaretta  
Fresh basil



**6 TOKENS**

## AMATRICIANA A PAESTUM

PAN PIZZA WITH CORN FLOUR

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Roasted “L’Oro del Vesuvio” tomatoes  
Black pork guanciale  
Buffalo mozzarella from Paestum by Barlotti  
Tomato confit  
Pecorino cheese and black pepper



**6 TOKENS**



# LA COLOMBARA

## DIAVOLA ESTIVA

TRADITIONAL PIZZA WITH  
SPELT FLOUR

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“L’Oro del Vesuvio” tomatoes  
Fresh mozzarella by Mortaretta  
“Euroservice” salami  
Buffalo mozzarella from Paestum  
by Barlotti  
Bell pepper and lime pesto



**6 TOKENS**

## MARINARA DEL VESUVIO

TRADITIONAL PIZZA WITH  
SPELT FLOUR

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“L’Oro del Vesuvio” tomatoes  
Taggiasca olives  
“L’Oro del Vesuvio” yellow cherry  
tomatoes  
Capers from Salina  
Cetara anchovies and fresh basil



**6 TOKENS**



# PIZZA BON

## LA LIGURIA

TRADITIONAL PIZZA WITH  
HALF-WHOLE WHEAT FLOUR

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Fresh mozzarella by Mortaretta  
Smashed potatoes  
Green beans  
Aged Pecorino cheese  
Fresh basil and pine nuts



**6 TOKENS**

## VERDE MARE

TRADITIONAL PIZZA WITH  
HALF-WHOLE WHEAT FLOUR

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Fresh mozzarella by Mortaretta  
Cream of zucchini  
Cetara tuna fillets  
Zucchini blossoms  
Pistacchio pesto



**6 TOKENS**

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# DA ANGELO

## CAPRESE MODERNA

ROMAN-STYLE PIZZA WITH  
MULTIGRAIN FLOUR

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“L’Oro del Vesuvio” tomatoes  
Fresh mozzarella by Mortaretta  
Basil mayonnaise



**4 TOKENS**

## PRIMO APPUNTAMENTO

ROMAN-STYLE PIZZA WITH  
MULTIGRAIN FLOUR

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Fresh mozzarella by Mortaretta  
Cetara tuna fillets  
Onions marinated in berries



**6 TOKENS**

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# LOOP

## SAPORE D'ESTATE

VEGAN PIZZA

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"L'Oro del Vesuvio" tomatoes  
Beefsteak tomatoes  
Semi-dry tomatoes  
Fava bean cream with valerian salad  
"Nino Centonze" extra virgin olive oil  
and apple cider vinegar



**6 TOKENS**

## DOPPIA P

TRADITIONAL PIZZA WITH  
HALF-WHOLE WHEAT FLOUR

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Smoked provola cheese  
from Agerola  
Black pepper  
Fresh basil



**4 TOKENS**

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# MANI IMPASTO

## ALICE

ROMAN-STYLE PIZZA WITH  
HALF-WHOLE WHEAT FLOUR

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Stracciatella cheese from Andria  
Cream of zucchini  
Zucchini blossoms  
Cetara anchovies  
Fried zucchini



**6 TOKENS**

## LA COLORATA

ROMAN-STYLE PIZZA WITH HALF-  
WHOLE WHEAT FLOUR

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“L’Oro del Vesuvio” tomatoes  
Smoked provola cheese from Agerola  
Seasonal vegetable ratatouille



**6 TOKENS**





# DA LELLO

## IL CALZONE FRITTO

FRIED STUFFED PIZZA

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Fresh mozzarella by Mortaretta  
“L’Oro del Vesuvio” tomatoes  
Fresh basil



**4 TOKENS**

## NAPOLI

FRIED STUFFED PIZZA

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Fresh mozzarella by Mortaretta  
Cicoli : pressed pork from Napoli  
Ricotta cheese  
Black pepper and fresh basil



**6 TOKENS**

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# AMORDIPIZZA

## LA NORUEGESE

TRADITIONAL PIZZA WITH  
CORN FLOUR

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Fresh mozzarella by Mortaretta  
Stockfish from Tørrfisk fra Lofoten  
Marinated red onions  
Spicy Nduja from Cervicati  
Parsley oil



**6 TOKENS**

## CASTELLI ROMANI

ROMAN-STYLE PIZZA WITH  
CORN FLOUR

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Smoked provola cheese from  
Agerola  
Porchetta from Ariccia by  
Isabella Leoni  
Cream of bell pepper



**6 TOKENS**

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# CRUNCHERIA

## BY RENATO BOSCO

### REGINELLA

CRISPY STUFFED PIZZA

Fresh mozzarella by Mortaretta  
Stracciatella cheese from Andria by  
Primo Latte  
Artisanal Mortadella  
Stracchino soft cheese  
Chopped pistachios



**6 TOKENS**

### PARMIGIANA

CRISPY STUFFED PIZZA

“L’Oro del Vesuvio” tomatoes  
Fresh mozzarella by Mortaretta  
Eggplants  
Parmigiano Reggiano  
Fresh basil and “Nino Centonze”  
extra virgin olive oil



**6 TOKENS**

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