

The doughs:

Roman-style pizza in pala

Traditionally characterised by a high-hydration dough, it is a special type of pizza with an elongated shape, crispy on the outside and soft on the inside.

Formats:

- *Half Pala 1 person (1 flavour)
- *Pala 2 people (1 flavour)
- *Half-meter 2 people plentiful (1 or 2 flavours)

The Piedmontese pizza pan piedmontese

Pan pizza is prepared using a non-stick pan, resulting in a more consistent base, soft in the centre and with a crispy edge.

Formats:

- *Padding 1 person plentiful (1 flavour)

The round Roman pizza

Made on a base of thin dough, this creation stands out for its extraordinary crunchiness and lightness.

Formats:

- *Romana round 1 person (1 flavour)

The PizzaMaki

Made on a base of thin rolled dough with mozzarella cheese (or tomato sauce on request) inside, cut into 8 pieces per portion. Between topping and filling, each bite is soft

Formats:

- *Maki pizza 1 person or to share (1 flavour)

Signature pizzas

We are pleased to present you our signature pizzas, the result of the tireless work of our food designer. Each pizza is a work of culinary art, designed with passion and dedication to give you a unique MZMTR signature flavour experience. Enjoy your journey of flavour and good choice.

La carbonara

Italian fiordilatte mozzarella, guanciale romano, pecorino romano, egg cream, black pepper.

Half Pala 14.50 Pizza pan piedmontese 21.75

Pala 26.10 Round Roman 14.50

Half-meter 36.25

The gricia

Italian fiordilatte mozzarella, guanciale romano, cream

of cacio e pepe.

Half Pala 14.50 Pizza pan piedmontese 21.75

Pala 26.10 Round Roman 14.50

Half-meter 36.25

L'amatriciana

San Marzano tomato sauce, guanciale romano, pecorino cheese, extra virgin olive oil, pepper.

Half Pala 14.50 Pizza pan piedmontese 21.75

Pala 26.10 Round Roman 14.50

Half-meter 36.25

121

Italian Fiordilatte, pancetta coppata, cream of courgette, courgette trifle and saffron sauce.

Half Pala 14.50 Pizza pan piedmontese 21.75

Pala 26.10 Round Roman 14.50

Half-meter 36.25

122

Focaccia in potato crust, fennel, mushrooms, taleggio cream and honey.

Half Pala 16.00 Pizza pan piedmontese 24.00

Pala 28.80

Half-meter 40.00

123

Italian fiordilatte, bacon, peaches, sweet gorgonzola, mango sauce.

Half a Pala 15.50 Pizza pan piedmontese 23.25

Pala 27.90 Round Roman 15.50

Half-meter 38.75

124

Italian Fiordilatte, sausage, burrata, pear jam, courgette cream.

Half a Pala 15.50 Pizza pan piedmontese 23.25

Pala 27.90 Round Roman 15.50

Half-meter 38.75

125

Italian Fiordilatte, coppa piacentina, fresh goat cheese, fig jam, honey, saffron cream.

Half a Pala 15.50 Pizza pan piedmontese 23.25

Pala 27.90 Round Roman 15.50

Half-meter 38.75

126

Fiordilatte, smoked salmon, burrata di Andria, lemon peel, toasted almonds.

Half a Pala 15.50 Pizza pan piedmontese 23.25

Pala 27.90 Round Roman 15.50

Half-meter 38.7

Vegetable garden pizzas

Explore the freshness of our seasonal vegetables, carefully selected to offer you an extraordinary gastronomic experience. Our products, expertly combined, are ready to amaze you in every bite. Welcome to the world of healthy, tasty flavour!

127

Potato crust focaccia with veg spreadable cheese, spinach, roasted peppers, pear jam.
Half Pala 14.50 Pizza pan piedmontese 21.75
Pala 26.10 Round Roman 14.50
Half-meter 36.25

128

Cream of courgette, veg mozzarella, squash blossom, spicy red pepper fillet, peach, fresh veg cheese.
Half Pala 14.50 Pizza pan piedmontese 21.75
Pala 26.10 Round Roman 14.50
Half-meter 36.25

129

Veg mozzarella, baked sweet potatoes, sun-dried tomatoes, basil pesto, edible flowers, chocolate chips.
Half Pala 15.50 Pizza pan piedmontese 23.25
Pala 27.90 Round Roman 15.50
Half-meter 38.75

130

Fresh tomato sauce, black olives, sun-dried tomatoes, basil pesto, capers, oregano.
Half Pala 14.50 Pizza pan piedmontese 21.75
Pala 26.10 Round Roman 14.50
Half-meter 36.25

Classic pizzas

Every pizza on our menu is an ode to the Italian culinary tradition, prepared with high quality ingredients directly from our wonderful Italy.

Choose your favourite and enjoy a piece of authentic Italian cuisine.

01

White focaccia, Apulian evo oil, salt.

Half Pala 6.00 Pizza pan piedmontese 9.00

Pala 10.80 Round Roman 6.00

Half-meter 15.00

02

Fresh tomato puree, mozzarella fiordilatte.

Half Pala 8.00 Pizza pan piedmontese 12.00

Pala 14.40 Round Roman 8.00

Half-meter 20.00

03

Fresh tomato puree, Italian fiordilatte, anchovy fillet.

Half Pala 9.00 Pizza pan piedmontese 13.50

Pala 16.20 Round Roman 9.00

Half-meter 22.50

04

Fresh tomato puree, mozzarella fiordilatte, prosciutto (steamed or raw ham).

Half Pala 9.00 - C 9.50

Pala 16.20 - C 17.20

Halftone 22.50 - C 23.75

Round Roman 9.00 - C 9.50

Pad 13.50 - C 14.00

05

Fresh tomato puree, mozzarella fiordilatte, hot salami calabra.

Half Pala 9.00 Pizza pan piedmontese 13.50

Pala 16.20 Round Roman 9.00

Half-meter 22.50

06

Fresh tomato puree, mozzarella fiordilatte, tuna fillet, tropea red onion.

Half Pala 9.00 Pizza pan piedmontese 13.50

Pala 16.20 Round Roman 9.00

Half-meter 22.50

07

Fresh tomato puree, mozzarella fiordilatte, seasonal vegetables.

Half Pala 9.00 Pizza pan piedmontese 13.50

Pala 16.20 Round Roman 9.00

Half-meter 22.50

08

Fresh tomato puree, Italian fiordilatte mozzarella, home-made frankfurters and potatoes baked.

Half Pala 9.00 Pizza pan piedmontese 13.50

Pala 16.20 Round Roman 9.00

Half-meter 22.50

09

Mozzarella fiordilatte, scamorza, burrata di Andria, gorgonzola, black pepper.

Half Pala 9.00 Pizza pan piedmontese 13.50

Pala 16.20 Round Roman 9.00

Half-meter 22.50

10

Fresh tomato puree, mozzarella fiordilatte, steamed ham, black olives, artichokes, mushrooms.

Half Pala 9.00 Pizza pan piedmontese 13.50

Pala 16.20 Round Roman 9.00

Half-meter 22.50

Create your own pizza

Have you ever dreamed of being the creator of the perfect pizza? Now is your moment! Choose from our delicious ingredients and put your passion for cooking into play. Combine up to five ingredients from our menu to create the pizza of your dreams!

* 3 products 9.00

* 4 products 12.00

* 5 products 14.00

(indicative prices for 1-person sizes...)

Let your imagination run wild and create your perfect pizza.

Our staff will be happy to work according to your specifications and let you enjoy your unique creation. Match your pizza and enjoy your meal Chef

Additions:

- Anchovies
- Lemon peel
- Artichokes
- Onion
- Courgette cream
- Pumpkin flowers
- Edible flowers
- Hot red pepper fillet
- Mushrooms
- Roasted almonds
- Pear jam
- Fig jam
- Honey - Walnuts - Olives
- Baked sweet potatoes
- Peaches
- Roasted peppers
- Basil pesto
- Dried tomatoes
- Smoked salmon
- Berry sauce
- Mango sauce
- Saffron sauce
- Tomato sauce
- Spinach
- Chocolate
- Chips
- Tuna
- Wurstel

Cold cuts:

- Coppa piacentina
- Finocchiona
- Lard
- Cupped bacon
- Cooked ham
- Raw ham
- Sausage
- Calabrian esplanade
- Pork Cheek

Cheeses:

- Burrata di Andria
- Taleggio cream
- Fresh cheese
- Spreadable veg cheese
- Sweet Gorgonzola
- Mozzarella fior di latte
- Veg mozzarella

PI ZZAMAKI

PizzaMaki is the surprising fusion of the Italian tradition of pizza and the timeless elegance of Japanese sushi. A unique gastronomic experience, where every bite will be a refined symphony of flavours that will transport you to a world of culinary innovation.

MAKI 7.50 8 pieces

CARBONARA ROLL

Italian fiordilatte cheese, pecorino cream, guanciale romano, egg cream, grated pecorino cheese, black pepper.

GRICIA ROLL

Italian fiordilatte, pecorino cream, guanciale, pecorino romano, black pepper.

AMATRICIANA ROLL

fresh tomato sauce, guanciale romano, pecorino romano, black pepper.

MEDITERRANEAN ROLL

Italian fiordilatte, crispy hot salami, blanched red Tropea onion, fig jam, crispy aubergine peel.

TRICOLOR ROLL

Italian fiordilatte, mortadella IGP from Bologna, stracchino cream, burrata from Andria, honey, crumbled tarallo.

BOTANICAL ROLL

fresh tomato sauce, vegetable caponata, browned onion, crispy courgette peel.

ITALIAN FLAVOUR ROLL

Italian fiordilatte, cave-cured lard, pecorino, honey, black pepper.

ANCIENT FLAVOURS ROLL

tomato sauce, turnip tops, chickpea cream, olives, black pepper.

MAKI 10.00 8 pieces

WOODLAND ROLL

Veg mozzarella, veg cream cheese, mushrooms, nuts, berry jam.

DAISY ROLL

Roman pizza roll, Italian fiordilatte, tomato sauce, basil

MAKI 12.00

EDEN ROLL

Fiordilatte, Pancetta coppata, burrata di Andria, berry jam.

DELICACY ROLL

Fiordilatte, Capocollo di Martina Franca, sweet Gorgonzola fig jam, Apulian tarallo.

MAKI 14.00

TROPICAL ROLL

Veg mozzarella, veg fresh cheese, trifle courgette, avocado cream, mango salsa, edible flowers.

SINFONY ROLL

Italian Fiordilatte, Lardo matured in conca, gorgonzola cream, sun-dried tomato, mango sauce.

ADRIATIC ROLL

Fiordilatte, smoked salmon, fresh cheese, pear jam, walnuts, lemon citronette.

Allergens Pizzas:

* Soya: suits

* Gluten: suits

* Fish and fish products: 03 - 06 - 126

* Sulphur dioxide: 10 - 124 - 127 - 129 -130

* Milk and milk products: 02 - 03 - 04 - 05 - 06 - 07 - 08 - 09 - 10 - 121 - 122 - 123 -124 - 125 - 126

*Nuts and nuts: 126

PizzaMaki:

* Soya: suits

*Gluten: all

* Fish and fish products: Adriatic Roll

* Sulphur dioxide: Bosco Roll - Mediterranea Roll - Antichi Sapori Roll - Delizia Roll - Eden Roll - Tropical Roll - Synfonia Roll - Adriatico Roll

* Milk and dairy products: Mediterranea Roll - Tricolore Roll - Gricia Roll - Gusto Italiano Roll - Carbonara Roll - Delizia Roll - Eden Roll - Synfonia Roll - Adriatico Roll

* Eggs: Carbonara Roll

* Nuts and nuts: Bosco R