

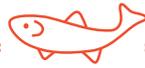
FOOD MENU

Allergies?
Ask our staff!



= Veggie = Vegan

SNACKS



Anchovis toast	5
Cacio e pepe toast Upgrade: add guanciale + 1	4
Pesto filled burratine	4.5

ANTIPASTI / BEFORE PIZZA

Crust Dippers 7.5

Freshly baked focaccia with homemade pesto and artichoke cream.

Antipasti Misti (perfect to share) 19

Mix of our charcuterie and formaggi together with freshly baked focaccia and homemade pesto. Perfect to share!

Bruschetta Pomodorini 6.5

Toasted schiacciata bread, which we make in our Dough Studio, topped with the finest cherry tomatoes!

Upgrade: Burrata and/or Parma ham + 1.5

Polpette al Sugo (takes a while to cook) 13.5

Italian meatballs in tomato sauce, an absolute must! Of course, served with a bit of focaccia.

Caprese Burrata 11.5

Great tomatoes and great burrata. Topped with the best olive oil, what else would you need?

Garlic Bread (perfect to share) 12

Our fluffy dough with fresh garlic, olive oil, mozzarella fior di latte and parsley! Simply amazing!!

NAPOLITAANSE PIZZA



In 2018 we started making pizza in our backyard here in Amsterdam: Our own Pizza Project. The pizza was loved by our friends and neighbours. A foodtruck followed and now, a few years later, we have three Pizza Project locations in Amsterdam. We also have our own bakery and sandwich shop where we make all our dough: Dough Studio. We let our dough rise for over 48 hours, bake it at 500 degrees and only use the best ingredients. The result is a fluffy, fresh pizza with small charred spots on the crust! Buon Appetito!

OUR CLASSICS

Margherita - Also available in kids size 13.25 | 10

The one pizza to judge a pizzeria. Mozzarella fior di latte, San Marzano tomatoes, parmesan, basil & olive oil.

Upgrade: Bufala mozzarella instead of fior di latte + 2.5

Marinara - Also available in kids size 11 | 9

San Marzano tomato sauce, garlic, basil and dried oregano. A classic.

Nduja 17

San Marzano tomato sauce with amazing spicy sausage from Calabria, red onions, burrata and crushed taralli (a savoury Italian cracker). Be careful, this sausage is mixed with real Calabrian chili peppers, spiciness guaranteed!

Pepperoni & Spicy Honey 17

Our margherita combined with pepperoni sausage, chili peppers and chili infused honey to give a smooth taste. Match made in heaven.

Roasted bell pepper with Burrata 16.8

Homemade roasted bell peppers, San Marzano tomatoes, fresh basil and topped with Burrata.

Truffle & Mushroom (Pizza Bianca) 16.5

Base of truffle mascarpone, chestnut mushrooms, Mozzarella fior di latte, Parmesan and rocket.

Upgrade: add coppa di Parma + 2.5

Prosciutto, Parmesan & Rocket 16.8

- Also available in kids size 12.5

Fior di latte, San Marzano tomatoes, parmesan, prosciutto di Parma and rocket. The classic Italian flavours combined.

Mortadella & Pistacchio (Pizza Bianca) 17

Pistacchio cream, basil, parmesan, fior di latte mozzarella, mortadella, and lightly toasted pistachios.

Looks amazing, tastes even better. Upgrade: add burrata +3.5

Norma 16.5

Fior di latte, San Marzano tomatoes, parmesan, cherry tomatoes, ricotta salata and roasted aubergine. Comfort food.

Napoli 16

Our margherita topped with the best anchovy fillets, amazing olives, capers and oregano. Salty but so nice! We recommend a cold beer with this one.

5 Cheeses (Pizza Bianca) 16.8

Why have 4 cheeses when you can have five? Great pizza with fior di latte mozzarella, provolone, gorgonzola, parmesan chips and stracchino.

NEW PIZZA'S



Salsiccia e friarielli (Pizza Bianca) 17.5

A real Neapolitan classic. Our dough topped with with Italian fennel salsiccia, smoked provola and friarielli (a yummy bitter vegetable from the Napoli region).

Ragù 18

This is amazing. We add our homemade Neapolitan ragù of beef on our dough and then add parmesan cheese cream and parmesan chips. Do we need to say more?

Provola e Pepe 16.5

San Marzano tomatoes, smoked provola, black pepper and basil. This is like your Margherita deluxe!

Pizza of the month

A monthly changing pizza using the best seasonal ingredients. Ask our staff for more information!

PIZZAIOLO'S TIP!

SALADS

Rocket, Parmesan, Cherry Tomato & Balsamic 8

Refreshing salad on the side.

Carciofi Burrata Salad 13.5

Artichoke, capers, olives, burrata, rocket salad, Extra Virgin olive oil. Served with fresh focaccia.