

DEAR CUSTOMERS,
come in and dive into our culture
and enjoy a part to our homeland
We wish you an unforgettable taste
experience
in our pizzeria.

SPRIZZERIA

APEROL SPRITZ¹
Aperol, prosecco with soda 7.9

SUMMER SPECIAL !
MARCUJA SPRITZ
Passion fruit nectar, fresh passion
fruit Aperol, Prosecco with Soda 8.9

RAGAZZI SPRITZ¹⁵
Malfy Lemon Gin, Aperol
with tonic 7.9

AMALFI SPRITZ
Limoncello, prosecco with
lemonsoda 7.9

CRODINO SPRITZ¹
Crodino, prosecco with soda 7.9
Alcoholfree options available with
tonic water 7

BEVANDE

S.PELLEGRINO
Sparkling 0,5l 5.9

ACQUA PANNA
Still 0,5l 5.9

LEMONSODA
From just italian lemons without
any additives 0,33l 4.2

ORANSODA
From just Italian oranges without
any additives 0,33l 4.2

ESTATHÉ
Italian Ice Tee, Peach 0,33l 4.2

COLA/COLA ZERO¹⁶
0,33l 4.2

SPEZI¹⁶
0,33l 4.2

JUICE SPRITZER
Apple or currant juice with soda
0,33l 4.2

BIRRA

NEW!
PERONI CAPRI
Italian beer 0,33l 4.5

MORETTI
Italian beer 0,33l 4.5


PERONI LEMON
Italian shandy beer 0,33l 4.5

WEISSBIER
"An alcohol free option is available"
0,5l 4.5


All Price are in EURO and including TAX

PIZZA NAPOLETANA

We are happy to serve all pizzas with burrata 6.9
If desired, the pizza can also be made with lactose-free buffalo mozzarella +1.9

MARGHERITA^{AC}  **The Queen!**
This Pizza is named after the Queen Margherita in
1889. San Marzano Tomato, Fior di Latte from
Agerola garnished with extra virgin olive oil and
fresh Basil 14.9


PROFUMO DEL SUD^{AF} **South Italian style!**
San marzano tomato, anchovies from Cetara, capers
from Salina, cherry piennolo tomatoes from
Vesuvius, Leccino olives garnished with extra virgin
olive oil, fresh basil, with mountain oregano from the
southern italy 18.9
If desired, also without anchovies 15.9 **VEGAN**


DIAVOLA^{AC2} **Everybody loves this pizza!** 
Probably the most famous pizza in the world. San
marzano tomato DOP, fior di latte from Agerola
slightly spicy salami from southern italy, refined
with extra virgin olive oil and fresh basil 18.9
For gourmets, with buffalo gorgonzola +2.9

CAPRICCIOSA^{ACB2} **Who doesn't know her?**
Who hasn't heard of it? It's just iconic. San
marzano tomato DOP, fior di latte from Agerola,
fresh mushrooms, prosciutto cotto "Ham",
artichoke cream and extra virgin Leccino olives,
refined with olive oil and fresh basil 19.9

BEST SELLER!
CUORE BIANCO^{ACG E5 E6} **Heartbeat!** 
The pizza with a white heart.
Fior di latte from Agerola, red cherry piennolo
tomatoes from Vesuvius, yellow cherry tomatoes and
a delicious burrata in the middle, refined with olive oil
and fresh basil pesto 20.9
Goes very well with anchovies from Cetara +2.9

MARE FUORI^{ACF} **From Vesuvius to the sea!**
This Pizza is our Pride. Yellow san marzano tomato,
fior di latte from Agerola, tuna from Amalfi, onions
from tropea, Leccino olives, garnished with extra virgin
olive oil with lemons and fresh basil 20.9

A'NONNA^{AC} **Grandmother recipe!**
You can't get only more southern Italian tradition than
this. Peperoni cream "not spicy", fior di latte from
Agerola, pancetta "Pork belly meat" raffend with dried
bufalo ricotta, dried peperoni "not spicy" extra virgin
olive oil and basil 20.9
On request with out pancetta but stracciatella 

BEST SELLER!
VESUVIANA^{AC} **Margherita 2.0!** 
The evolution of margherita, every bite is pure joy.
San marzano tomato, buffalo mozzarella and cherry
piennolo tomatoes from Vesuvius refined with fresh
basil and extra virgin olive oil 17.9

PARMIGIANA^{AC} **Simple but delicious!** 
A Naples kitchen classic. San marzano tomato,
fior di latte from Agerola, grilled eggplant with
parmesan cream, fresh basil and extra virgin olive
oil. 18.9
The DELUXE version with buffalo mozzarella and
cherry piennolo tomatoes from Vesuvius +3.9

CALABRESE^{AC} **Taste experience!** 
If it's too spicy, you are too weak! San marzano
tomato, fior di latte from Agerola, nduja di Spilinga
"Salami from Calabria", Leccino olives, refined
yogurt crème and with extra virgin olive oil and
fresh basil 19.9
Ideal for this: onions from Tropea +1.9

A'PAZZA^{AC2} **To go crazy!** 
This combination is amazing. San marzano tomato,
Fior di latte from Agerola, grilled eggplant, light spicy
salami from southern Italy, stracciatella "shredded
mozzarella" finally refined with fresh basil and extra
virgin olive oil 20.9

PIZZE SPECIALI

OUR FAVORITE
SFIZIOSA^{ACF2} **Cautiaon-risk of addiction!**
You will never forget this pizza. Fior di latte from
Agerola, yellow tomato from Vesuv, buffalo
gorgonzola from southern italy, anchovies from
Cetara, at the end extra virgin olive oil with lemons
and fresh basil 19.9

GOLOSA^{ACE22} **Irresistible!**
Probably the most famous pizza in Italy.
Fior di latte from Agerola, yellow cherry tomatoes,
mortadella, stracciatella "shredded mozzarella",
pistachios, extra virgin olive oil from southern italy and
fresh basil 20.9

A'PAESANA^{AC2} **Holiday memory!**
Anyone who has ever been to southern italy
knows this pizza. Fior di latte from Agerola, pesto di
friarielli "broccoli rabe cream", fresh Italian
sausages, refined with flambé caciocavallo cheese,
fresh basil and extra virgin olive oil 20.9
On request with dried peperoni "Not spicy" +2.9

VINI DEL SUD

BIANCO

FALANGHINA^{AZIENDA AGRICOLA SAN SALVATORE}
100% Falanghiná IGP Campania
Delicate aroma with a taste of fruit
juice.
0,75l 3l 0,1l 5.9 0,2l 8.9

PIAN DI STIO^{AZIENDA AGRICOLA SAN SALVATORE}
100% Fiano BIO Paestum
A wonderfully refreshing white wine with
slight minerality, hints of citrus fruits,
peaches and yellow plums.
0,75l 3l

ROSÉ

VETERE^{AZIENDA AGRICOLA SAN SALVATORE}
100% Aglianico IGP Paestum Bio
Aroma from currants and cherries, it
inspires with wonderful freshness and
elegance.
0,75l 3l 0,1l 5.9 0,2l 9.9

ROSSO

CERASO^{AZIENDA AGRICOLA SAN SALVATORE}
100% Aglianico IGP Paestum
A dark red wine with an explosive smell
of cacao, tobacco and fresh fruit.
0,75l 3l 0,1l 4.9 0,2l 8.9

PERFECT TO PIZZA!
GRAGNANO
60% Piediroso 40% Aglianico
Traditional Napoleon style wine.
Is served cold.
0,75l 2l 0,1l 4.1 0,2l 8.1

JUNGANO^{AZIENDA AGRICOLA SAN SALVATORE}
100% Aglianico IGP Paestum
The Jungano presents itself with a fruity
bouquet full-bodied, with subtle tannins.
0,75l 3l

Added Ingredients	Allergenic
1 with artificial colouring	A Gluten (Wheat)
2 with preservative	B Egg BI (Pastorized egg)
3 with antioxidant	C Milk
4 with sweetener Aspatam	D Soja
5 includes quinine	E Nuts (E1 Almond -
6 includes caffeine	E2 Pistazzios - E3 Walnuts -
7 includes sulphite	E4 Hazelnuts - E5 Cashews -
	E6 Pinenuts)
	F Fish
	G Peanut

 Vegetarian  Slightly spicy  Spicy

We do invest a lot of time and love into
preparing our pizzas. We therefore advice
you to order pizzas how they appear on
our menu. If you have any allergies and
intolerances these Ingredients can be
omitted. As we work exclusively with
fresh products that come from southern
Italy directly, it may happen that a product
is sold out for you.
We kindly ask you understanding.
The RAGAZZI Team!

DOLCI

Homemade of course !

^{ABC6}
TIRAMISÚ a good meal should end with this !
Mascarpone crème after an old italian tradition, sponge finger soaked in espresso completed with tasty cocoa powder 8.9

^{BCE2E4}
BRONTOLONE give it a taste !
Pistachios- mascarpone-semifreddo with pistachios kernels (named Green Gold) garnished with chocolate^A and pistachios sauce 9.9

^{AC E2E4}
PIZZA NUTELLA who could resist !
Freshly baked pizza base covered with tasty runny nutella garnished with pistachios. Best enjoyed in pairs 14.9

NEW! ^{ACBDE2123*}
GOLOSELLA Heavenly delicious!
A divine dessert. Focaccia pizza, enhanced with pistachio cream, is served with chopped pistachios and a heart of vanilla ice cream. Best enjoyed in pairs 15.9

^{ABCD6}
AFFOGATO
Vanilla ice cream with espresso 6.9

Ice cold served !

DIGESTIVI ^{2cl}

LIMONCELLO 3.9

FRANGELICO 3.9

AVERNA 3.9

AMARO D. CAPO 3.9

CAFFE

ESPRESSO 2.8

CAPPUCCINO^C 3.2

CUP COFFEE 2.8

LATTE MACCHIATO^C 3.9

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Added Ingredients

1 with artificial colouring 2 with preservative 3 with antioxidant 4 with sweetener Aspartam 5 includes quinine 6 includes caffeine

Allergenic

A Gluten (Wheat) B Egg C Milk D Soja
E Nuts (E1 Almond - E2 Pistazzios E3 Walnuts - E4 Hazelnuts)
F Fish G Peanut

