



Enjoy at home!

We are happy to serve all pizzas with burrata 5

If desired, the pizza can also be made with lactose-free buffalo mozzarella + 1,5

^{AC}
MERGHERITA Margherita 2.0! ✓

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 15.5

BEST SELLER!

^{AC}
VESUVIANA 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 15.5

^{AF}
PROFUMO DEL SUD 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 15.5

If desired, also without anchovies 13 **VEGAN**

^{AC}
PARMIGIANA 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 15.5

The **DELUXE** version with buffalo mozzarella and cherry Piennolo tomatoes from Vesuvius + 3.5

^{AC2}
DIAVOLA 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 15.5

For gourmets, buffalo gorgonzola + 2.5

^{ACB2}
CAPRICCIOSA Who doesn't know it?

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 16

^{AC23}
DOLCE INFERNO Do not hesitate! 🌶️🌶️

Sweet hell, a pure taste experience with ups and downs. San marzano tomato, fior di latte, mit nduja aus Spilinga "soft salami from Calabria", light spicy salami from southern Italy at the end delicious sweet honey, fresh basil and extra virgin olive oil 16

^{AC2}
CALABRESE 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 16

Ideal for this: onions from Tropea +1,5

^{AC2}
A'PAZZA 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 16.5

PIZZE SPECIALI

^{ACE22}
GOLOSA 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 17

OUR FAVORITE

^{ACF}
SFIZIOSA Caution-risk of addiction!

You will never forget this pizza. Fior di latte from Agerola, yellow tomato from Vesuvius, buffalo gorgonzola from southern italy, anchovies from Cetara, at the end extra virgin olive oil with lemons and fresh basil 16

^{ACF}
MARE FUORI 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 17

BEST SELLER!
^{ACGESE6}
CUORE BIANCO 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 17

Goes very well with anchovies from Cetara + 2.5

^{AC}
A'NONNA Grandmother recipe!

You can't get any more southern italy tradition than this. Peperoni cream "not spicy", fior di latte and provola from Agerola, pancetta "Pork belly meat" refined with dried buffalo ricotta, dried peperoni "not spicy" extra virgin olive oil and basil 17

On request with out Pancetta but stracciatella ✓

^{AC2}
A'PAESANA 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 17

On request with dried peperoni "Not spicy" + 2.5



TO GO ONLY CASH

All Prices are in EURO and including TAX

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!

✓ Vegetarian 🌶️ Slightly spicy 🌶️🌶️ Spicy

Allergenic	Added Ingredients
A Gluten (Wheat)	1 with artificial colouring
B Egg B1 (Pastorized egg)	2 with preservative
C Milk D Soja	3 with antioxidant
E Nuts (E1 Almond - E2 Pistazios	4 with sweetener Aspatam
E3 Walnuts - E4 Hazelnuts -	5 includes quinine
E5 Cashews - E6 Pinenuts)	6 includes caffeine
F Fish G Peanut	



DOLCI TO GO

Homemade of course !

enjoy at home !

TIRAMISÚ^{ABC6}

a good meal should end with this !
Mascarpone Crème after an old Italian tradition, Sponge finger soaked in Espresso completed with tasty cocoa powder 7.5
+ 3.5 Deposit

BEST SELLER

^{BCE2E4}

BRONTOLONE give it a taste !

Pistachios- mascarpone-semifreddo with pistachios kernels (named Green Gold) garnished with chocolate-^A and pistachios sauce 7.5

^{ACE2E4}

PIZZA NUTELLA^{who could resist !}

Freshly baked pizza base covered with tasty runny nutella garnished with pistachios 11.5

NEW !

^{ABCE1E42}

ULTIMO BACIO^{you will miss it tomorrow !}

For all chocolate Lovers.

Chocolate nut semifreddo with almond cantuccini from Tuscany and finally completed with chocolate sauce 7.5

All Price are in EURO and including TAX

Allergenic

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

Added Ingredients

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



BEVANDE

S.PELLEGRINO^{*}

mit Kohlensäure 0,5l 3

ACQUA PANNA^{*}

Still 0,5l 3

LEMONSODA

Nur mit ital. Zitronen ohne Zusatzstoffe 0,33l 3

ORANSODA

Nur mit ital. Orangen ohne Zusatzstoffe 0,33l 3

*inkl. 0,10 Pfand

ESTATHÉ^{*}

Ital. Eistee mit Pfirsich ohne Zusatzstoffe 0,33l 3,5

COLA¹⁶/COLA ZERO^{*}

0,33l 3

SPEZI^{16*}

Paulaner 0,33l 3

STUGGI SCHORLE^{*}

Apfel oder Johannisbeere. 0,33l 3,5

BIRRE^A

PERONI CAPRI

Ital. Bier 0,33l 3,5

MORETTI^{*}

Ital. Bier 0,33l 3,5

*inkl. 0,10 Pfand

PERONI LEMON

Ital. Radler 0,33l 3,5

WEISSBIER^{*}

Schneider-Weisse "auch alkoholfrei" 0,5l 3,5

VINI DEL SUD

BIANCHI

FALANGHINA⁷

San Salvatore
100% Falanghina IGP
Paestum
Delikates Aroma mit einem saftigen Fruchtgeschmack.
Flasche 0,75l 15

PIAN DI STIO

San Salvatore
100% Fiano BIO Paestum
Ein herrlich erfrischender Weißwein mit leichter Mineralität, Anklängen von Zitrusfrüchten, Pfirsichen und gelben Pflaumen. Flasche 0,75l 31

ROSÉ

VETERE⁷

San Salvatore
100% Aglianico IGP BIO Paestum
Aromen von Johannisbeeren und Kirschen. Er begeistert mit einer wunderbaren Frische und Eleganz.
Flasche 0,75l 18

ROSSI

CERASO⁷

San Salvatore
100% Aglianico IGP Paestum
Ein tiefdunkler Rotwein mit explosivem Duft von Kakao, Tabak und frischem Obst.
Flasche 0,75l 15

IDEAL ZUR PIZZA⁷ GRAGNANO

Cantine Federiciane
60% Piediroso 40% Aglianico
Traditioneller neapolitanische Wein. Er ist wird kalt serviert und ist leicht Frizzante. Flasche 0,75l 15

JUNGANO

San Salvatore⁷
100% Aglianico IGP Paestum
Der Jungano präsentiert sich mit einem fruchtigen Bouquet am Gaumenist der weich und vollmundig mit dezentem Tannin. Flasche 0,75l 23