

THE SECRET IS ALWAYS IN THE DOUGH
MAMA dough is made daily.
IT'S HEALTHY, TASTY AND DIGESTIBLE:
Thanks to its use of traditional flours processed
in purity to preserve all the nutritional properties,
aromas and flavors. Long leavening of the
dough 48/72 h. The continuous gastronomic
research gives life to always new and creative
combinations. However, remaining faithful to
tradition with the classic hand drafting
and cooking in a wood oven. All our ingredients
are fresh and state of the art, selected by us.
All this for us translates into two words:



GOURMET PIZZAS

MANGIASTI € 17,00

Tomato - Silano cheese - N'duja spicy sauce - Dried tomatoes - Basil pesto Caramelized red Tropea onion and Calabria salami

A FINISTI € 17,00

Fiordilatte mozzarella - Cantabrian anchovies - sautéed broccoli - Burrata N'duja spicy sauce and crusco pepper powder

GUARA € 14,50

Buffalo mozzarella - Crispy bacon - Sauteed turnip greens Cantabrian anchovies - Basil - EVO oil

MAMA € 14,00

Mozzarella - Calabrian capicollo - dried tomatoes - D.O.P cheese and basil

REGINA € 15,00

Mozzarella - Parma ham 18 months - yellow tomato - Bronte pistachio pest

75D € 15,50

Mozzarella - Speck Alto Adige I.G.P - burrata D.O.P - chopped pistachio from Bronte - yellow tomato

81A € 11,50

Tomato - straciatella - Cantrabico anchovies and fresh oregano

86F € 12,00

Mozzarella - Roman bacon I.G.P - D.O.P cheese - fried aubergines

93L € 11,50

Mozzarella - sausage - buffalo D.O.P - courgette flowers and basil

BU FA LI N A € 9,00

Tomato - Buffalo mozzarella outgoing - Basil - EVO oil

ESTA € 15,00

Tomato - Zucchini flowers - Straciatella - Speck Alto Adige - Basil pesto