

# PIZZERIA DEROMA

## APPETIZERS:

### MOZZARELLA IN CARROZZA DE ROMA € 6

Buffalo mozzarella DOP Loffredo, Cantabrian anchovies, zucchini flowers, and lime zest •C•I•P•

### SPICCHI AL PADELLINO (1pcs) € 7

Lardo di Colonnata, artichokes in oil, and Castelmagno cheese •C•F•I•

Burrata di Andria DOP, Paglione semi-dry cherry tomatoes, and Cantabrian anchovies •C•F•I•P•

## TRADITIONAL PIZZAS

**MARINARA •E•I•** € 10  
San Marzano DOP Paglione tomatoes, garlic, basil, oregano, and Fratelli Fratta extra virgin olive oil

**HISTORICAL MARGHERITA •C•I•** € 12  
San Marzano DOP Paglione tomatoes, Fiordilatte di Agerola, 24-month aged Parmigiano Reggiano Vacche Rosse, basil, and Fratelli Fratta extra virgin olive oil

**DIAVOLA •C•I•** € 15  
San Marzano DOP Paglione tomatoes, Fiordilatte di Agerola, and spicy Ventricina

**BUFALINA •C•I•** € 16  
San Marzano DOP Paglione tomatoes, Buffalo mozzarella DOP Loffredo, basil, and Fratelli Fratta extra virgin olive oil

## RED GOURMET PIZZAS

**ALICE •E•I•** € 15  
San Marzano DOP Paglione tomatoes, Itrana olives, Cantabrian anchovies, garlic, oregano, and basil

**RED BURRATA •B•C•I•** € 17  
San Marzano DOP Paglione tomatoes, 24-month aged Parmigiano Reggiano Vacche Rosse, Burrata di Andria DOP, confit yellow cherry tomatoes, and basil pesto

**CAPRICCIOSA DEROMA •C•I•** € 18  
San Marzano DOP Paglione tomatoes, Fiordilatte di Agerola, sautéed Cardoncelli and champignon mushrooms, smoked Sauris prosciutto, Jerusalem artichoke chips, and Itrana olive powder

**INDIAVOLATA •C•F•I•** € 17  
San Marzano DOP Paglione tomatoes, spicy Ventricina, Buffalo mozzarella DOP (added raw), and Spilinga 'Nduja

**BURRATA AND ANCHOVIES •C•E•F•I•** € 17  
San Marzano DOP Paglione tomatoes, Paglione semi-dry cherry tomatoes, Burrata di Andria DOP, Cantabrian anchovies, and dried oregano

**BOLOGNESE •C•F•I•N•** € 19  
Knife-cut Marango ragù, béchamel sauce, and 24-month aged Parmigiano Reggiano Vacche Rosse

## WHITE GOURMET PIZZAS

**NERANO •C•I•N•** € 17  
Cream of Roman zucchini, Fiordilatte di Agerola, Provolone di Formia, zucchini chips, and zucchini flowers

**RAFFINATA •C•E•I•N•O•** € 18  
Cream of zucchini, smoked Norwegian salmon, Burrata di Andria DOP, black truffle shavings, zucchini flowers, and wild fennel

**MORTAZZA •B•C•I•** € 17  
Fiordilatte di Agerola, artisanal Mortadella, Burrata di Andria DOP, and pistachio crumble

**FOUR CHEESE MARI E MONTI •C•H•I•** € 19  
Fiordilatte di Agerola, artisanal guanciale, Provolone di Formia, 24-month aged Parmigiano Reggiano Vacche Rosse, buffalo ricotta, and lime-marinated prawns

**CRUSCA •C•F•I•N•** € 18  
Cream of bell peppers, sausage, smoked Provola, crispy bell pepper, and Mizuna greens

**RUSTICA •C•F•I•N•** € 19  
Cream of roasted potatoes, Lardo di Colonnata, fennel, Castelmagno cheese, BIO Agnoni artichokes in oil, and toasted pecan nuts

## ALLERGENS

•A• Peanuts  
•B• Nuts  
•C• Milk and dairy products  
•D• Molluscs

•E• Fish  
•F• Sesame and seeds  
•G• Soy

•H• Crustaceans  
•I• Gluten  
•L• Lupines

•M• Mustard  
•N• Celery  
•O• Sulphur dioxide  
•P• Eggs