



Each of our pizzas is the result of meticulous research that starts from the foundation: the dough. We use a natural pre-fermentation technique that requires time, care, and expertise.

This process, based on long leavening, allows us to achieve a dough that is exceptionally light, fragrant, and highly digestible, capable of enhancing every single ingredient without weighing on the palate.

This signature dough gives the pizza an airy structure and a delicate crispness, while keeping the interior soft and aromatic, with aromas reminiscent of traditional bread.

To this author's dough we pair only the highest-quality ingredients: selected flours, San Marzano tomatoes from the Agro Sarnese-Nocerino PDO, artisanal cured meats, PDO cheeses, and fresh seasonal ingredients, carefully chosen from producers who share our same philosophy.

The result is a pizza that goes beyond the traditional concept—an authentic and elegant taste experience, where every element is balanced in harmony.

Here, pizza becomes storytelling, research, and emotion.

We offer three dough options

- Classic dough: thinner and crispier
- Contemporary dough: with a high crust
- Multigrain dough

New:

- Cartwheel-style pizza (crispy), 36 cm, available with classic dough + € 3

Cover charge **€ 2,50**

The Classics

- | | |
|---|------|
| 1. Marinara 1 | € 6 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Garlic, Oregano | |
| 2. Margherita 1, 7 | € 7 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella , Fresch basil | |
| 3. Americana 1, 7 | € 9 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella , Würstel, French fries | |
| 4. Siciliana 1, 4, 7 | € 13 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella , Cantabrian anchovies , Pantelleria capers, Taggiasca olives from the Ligurian Riviera, Oregano | |
| 5. Romana 1, 4, 7 | € 11 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella , Cantabrian anchovies , Oregano | |
| 6. Quattro Stagioni 1, 7 | € 11 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella , Mushrooms, Artichokes, Sausage from Primiero, Cooked ham | |
| 7. Capricciosa 1, 7 | € 11 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella , Mushrooms, Artichokes, Cooked ham, Taggiasca olives from the Ligurian Riviera | |
| 8. Quattro Formaggi 1, 7 | € 12 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella , Trentin Grana, 24 months , Gorgonzola , L'Arin Fumé from Primiero (a smoked soft cheese) | |
| 9. Diavola (Very spicy) 1, 7 | € 11 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella , Spianata Calabra (spicy Italian salami from Calabria) , Fresch basil | |
| 10. Verdura alla Griglia 1, 7 | € 13 |
| San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella , Grilled zucchini, Grilled eggplants, Grilled peppers | |

The White Pizzas

- 11. Totò 1, 7** € 12
Fior di latte mozzarella, Friarielli (Italian broccoli rabe), Sausage from Primiero, Fresh basil
- 12. Patatosa 1, 7** € 12
Fior di latte mozzarella, Rosemary potatoes, Sausage from Primiero, Trentin Grana 24-month fondue
- 13. Cacio e Pepe 1, 7** € 14
Fior di latte mozzarella, Pecorino Sardo PDO, Pepper
- 14. Reale (Very spicy) 1, 7** € 15
Fior di latte mozzarella, Spianata Calabra (spicy Italian salami from Calabria), Taggiasca olives from the Ligurian Riviera, L'Arin Fumé from Primiero (a smoked soft cheese), Fresh ricotta

Our Gourmet Pizzas

- 15. Bufalina 1, 7** € 13
San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Campania buffalo mozzarella PDO, Red cherry tomatoes
- 16. Oro di Napoli 1, 4, 7** € 15
San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Campania buffalo mozzarella PDO, Tuna, Yellow cherry tomatoes, Red cherry tomatoes
- 17. Doga 1, 7** € 18
San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Fior di latte mozzarella, Burrata, Crust filled with mascarpone, Yellow cherry tomatoes, Arugula, Parma ham, 30-month reserve, Trentin Grana, 24 months
- 18. Nera 1, 7, 8** € 18
Truffle cream, Fior di latte mozzarella, Porcini mushrooms, Truffle slices, Honey-Roasted Chestnuts, Local Speck (smoked and cured Italian ham)
- 19. Portofino 1, 7** € 16
Fior di latte mozzarella, Artichoke cream, Cooked ham, Gorgonzola, Trentin Grana, 24 months, Artichoke heart
- 20. Miracolo di San Gennaro 1, 7** € 18
San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Campania buffalo mozzarella PDO, Parma ham, 30-month reserve, Fresh basil

- 21. Favola 1, 7, 8** € 16
Fior di latte mozzarella, Stracciatella, Mortadella (Italian finely ground pork sausage), **Sicilian pistachio** pieces.
- 22. Gustosa 1, 7, 8** € 15
Fior di latte mozzarella, Pear, Gorgonzola, Local Speck (smoked and cured Italian ham), **Walnuts**
- 23. Brigante 1, 7** € 16
 San Marzano tomato from the Agro Sarnese-Nocerino area PDO, **Fior di latte mozzarella, Porcini mushrooms, Sausage** from Primiero, **Trentin Grana, 24 months**
- 24. Sansone 1, 7** € 16
 Pumpkin cream, **Fior di latte mozzarella, Guanciale** (cured Italian pork cheek), Caramelized onions, **Trentin Grana, 24 months, Taggiasca olives** from the Ligurian Riviera
- 25. Positano (Very spicy) 1, 4, 7** € 16
 San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Semi-dried tomato, Spianata Calabria (spicy Italian salami from Calabria), Taggiasca olives from the Ligurian Riviera, **Cantabrian anchovies, Burrata, Oregano**
- 26. Emiliana 1, 7** € 17
 San Marzano tomato from the Agro Sarnese-Nocerino area PDO, **Fior di latte mozzarella, Parma ham, 30-month reserve, Balsamic glaze**
- 27. Mimosa 1, 7** € 13
 Yellow Datterino Tomato Purée, **Fior di latte mozzarella, Trentin Grana, 24 months, Fresh basil**
- 28. Estiva 1, 7** € 14
 San Marzano tomato from the Agro Sarnese-Nocerino area PDO, Semi-dried tomato, Taggiasca olives from the Ligurian Riviera, Arugula, **Stracciatella**

Calzones

- 29. Calzone semplice 1, 7** € 8
 San Marzano tomato from the Agro Sarnese-Nocerino area PDO, **Fior di latte mozzarella**
- 30. Calzone farcito 1, 7** € 11
 San Marzano tomato from the Agro Sarnese-Nocerino area PDO, **Fior di latte mozzarella, Cooked ham, Mushrooms**
- 31. Calzone diavoloso 1, 7** € 11
 San Marzano tomato from the Agro Sarnese-Nocerino area PDO, **Fior di latte mozzarella, Spicy small salami, 'Nduja** (spicy spreadable Italian sausage from Calabria)

Added ingredients

Cantabrian anchovies	€ 3
Parma ham, 30-month reserve	€ 3
Local Speck (smoked and cured Italian ham)	€ 3
Sausage from Primiero	€ 3
Porcini mushrooms	€ 3
Campania buffalo mozzarella PDO	€ 2,50
Pantelleria capers	€ 2,50
Tuna	€ 2,50
Taggiasca olives from the Ligurian Riviera	€ 2,50
Yellow cherry tomatoes	€ 2,50
Stracciatella	€ 2
Fontal cheese	€ 2
Gorgonzola	€ 2
Porchetta (Italian roast pork with herbs)	€ 2
Tropea onion	€ 2
Grilled peppers	€ 2
Grilled zucchini	€ 2
Grilled eggplants	€ 2
Fresh ricotta	€ 1,50
Smoked ricotta from the Primiero dairy	€ 1,50
Mortadella (Italian finely ground pork sausage)	€ 1,50
Pancetta affumicata (Smoked Italian cured pork belly)	€ 1,50
Friarielli (Italian broccoli rabe)	€ 1,50
Sliced tomato	€ 1,50
Fior di latte mozzarella	€ 1
Tomato sauce	€ 0
Fresh basil	€ 0

List of allergens

- | | | | |
|--------------------------|----------------------|---------------------------------|---|
| 1 Contains Gluten | 2 Crustaceans | 3 Eggs and egg products | 4 Fish and fish products |
| 5 Cashew nuts | 6 Soy | 7 Milk and milk products | 8 Tree nuts |
| 9 Celery | 10 Mustard | 11 Sesame seeds | 12 Sulphur dioxide and sulphites (from wine) |
| 13 Lupins | 14 Molluscs | | |



Visit our website: ladogagourmet.it