

LE PIZZE

OUR PIZZAS

are made to order, hand tossed by the expert hands of our “pizzaiolo” and baked to perfection in our signature high temperature open-flamed Stone wood® oven.

Our aim is to provide our customers with genuine and authentic pizzas that are made from the gourmet Italian pizza flour Antico Molino Caputo and ingredients among D.O.P and I.G.P labels.

Spasso
Italian bar · restaurant · terrace

CLASSICS

- ✓ **MARGHERITA** 188
tomato sauce, Mozzarella fior di latte and fresh basil leaves
- PICCANTE** 198
tomato sauce, Italian spicy salami and Mozzarella fior di latte
- ✓ **ORTOLANA** 188
tomato sauce, grilled seasonal vegetables and Mozzarella fior di latte

BIANCHE

- ✓ **4 FORMAGGI** 218
Mozzarella fior di latte, Gorgonzola, Fontina, Emmenthal and Scamorza
- ✓ **CAPRESE** 238
NEW buffalo Mozzarella, Italian cherry tomatoes and rocket

FAVOURITES

- PARMA** 268
tomato sauce, Mozzarella fior di latte, rocket and Parma ham 24 months riserva
- PROSCIUTTO E FUNGHI** 198
tomato sauce, Mozzarella fior di latte, mushrooms and cooked ham
- TIROLESE** 218
tomato sauce, Mozzarella fior di latte, mixed mushrooms and speck ham
- NEW** **PESCATORA** 228
tomato sauce, mozzarella, oregano & assorted seafood

PLANT-BASED

- ✓ **MAMMA MIA** 198
NEW tomato sauce, omni-beef meal ball, basil, dairy-free Mozzarella & oregano

SWEETISH

- ✓ **NUTELLA E FRUTTI DI BOSCO** 108
8" focaccina, assorted berries, Nutella spread and mint



10.5" gluten-free crust
available upon request