Our Pizzeria

Ask your waiter for the pizza of the month.

All our pizzas are available in the doughs: **classic, whole wheat, stone ground, multigrain and GLUTEN-FREE.**
Lactose-free mozzarella cheese is available.

Pursuant to REG.CE 1169/11, we inform our customers that some dishes may contain.

The Margherita's

PUMMARE (1-7) — 12,00
San Marzano tomato, cherry tomatoes, PDO buffalo mozzarella cheese from Campania, fresh basil and EVO oil

MARGHERITA CLASSICA (1-7) — 8,00
San Marzano tomato, fior di latte cheese, grana cheese and fresh basil

DOP (1-7) — 11,00
San Marzano tomato, PDO buffalo mozzarella cheese from Campania, fresh basil and EVO oil
Also available in a summer version: Verace with fillet, fresh datterini tomatoes, and buffalo mozzarella

REGINA MARGHERITA (1-7) — 13,00
Stone-ground dough topped with yellow and red cherry tomatoes, fiordilatte mozzarella, and finished after baking with burrata, fresh basil, and basil pesto

MARGHERITA SBAGLIATA (1-7) — 11,00
Stoneground flour, fior di latte cheese and Principe Borghese yellow tomato. Garnished, after being cooked, with Principe Borghese cherry tomatoes cut in "pacchetelle" and fresh basil

RUSTICA (1-7) — 10,00
Stone-ground dough with datterini tomatoes, smoked provola, and fresh basil

The Timeless Pizza

MARINARA (1) — 7,50
San Marzano tomato, oregano, garlic and fresh basil

CAPRICCIOSA (1-7) — 12,00
San Marzano tomato, fior di latte cheese, baked ham, Gaeta black olives, champignon mushrooms, artichokes and fresh basil

NAPOLETANA (1-4-7) — 11,00
San Marzano tomato, fior di latte cheese, Cetara anchovies, Gaeta black olives and fresh basil

DIAVOLA (1-7) — 12,00
San Marzano tomato, fior di latte cheese, spicy salami and fresh basil

CORNICIONE (1-7) — 13,00
San Marzano tomato, PDO buffalo mozzarella cheese from Campania, fresh basil, EVO oil and buffalo ricotta cheese stuffed pizza crust

PARMIGIANA (1-7) — 12,50
Displaced eggplant parmesan, provola cheese, corbarino's tomato, parmesan, grana cheese and fresh basil. *It is possible to order it in the pagnottiello version*

VEGETARIANA (1-7) — 11,50
Fior di latte cheese and seasonal vegetables offered by PummaRe

RUCOLA E GRANA (1-7) — 12,00
Fior di latte cheese, garnished with rocket, grana cheese flakes and EVO oil.
It is possible to order it in the pagnottiello version

BATTIPAGLIESE (1-4-7) — 12,50
Yellow datterino tomatoes, fior di latte cheese, Cetara anchovies, capers, black olives and fresh basil

TONNO E CIPOLLA (1-4-7) — 12,00
Fior di latte mozzarella, topped after baking with Cetara tuna, yellow and red cherry tomatoes, black and green olives, arugula, and Tropea onion

The Innovations

CASERTANA (1-7) — 14,00
Spicy salami, smoked provola, zucchini blossoms, dollops of buffalo ricotta, extra virgin olive oil, fresh basil, and finished after baking with shavings of sheep's milk ricotta

RAGGIO DI SOLE "SUMMER EDITION" (1-4-7-8) — 12,00
Stone-ground flour dough with fior di latte mozzarella and zucchini blossoms. Finished after baking with yellow and red datterini tomatoes, Cetara anchovies, fresh basil, and basil pesto

CALABRISELLA (1-5-7-8-11) — 13,00
House-made spicy sauce with 'nduja and tomato passata, buffalo mozzarella, basil pesto, and fresh chili

I QUATTRO POMODORI DI PUMMARE (1-4-8) — 13,00
Whole wheat dough: I) Ancient fillet of Naples, garlic and oregano II) Yellow cherry tomatoes, Gaeta olives and capers from Salina III) Piennolo cherry tomatoes and anchovies from Cetara IV) Datterino cherry tomatoes and fresh basil

FIOR DI BURRATA (1-7) — 15,00
Focaccia with a hint of tomato and oregano, topped after baking with arugula, fresh datterini tomatoes, Monti Lattari cheese shavings, and burrata

MALAFEMMENA (1-7-8) — 13,50
Multigrain dough with burrata cheese, IGP mortadella and toasted pistachios once cooked.
It is possible to order it in the pagnottiello version

TRA TERRA E MARE (1-7) — 13,00
Cream of turnip tops, burrata shreds, and Cantabrian anchovy fillets

GOOD THINGS COME IN THREES (1--4-7) — 13,00
Pizza divided into three parts and different tastes. I) Margherita; II) Yellow cherry tomatoes, fior di latte cheese, Cetara anchovies, capers, Gaeta black olives and fresh basil ; III) Arugula, datterini tomatoes and fiordilatte mozzarella

The Pagnottielli

ESSENZIALE (1-7) — 12,00
Fresh cherry tomatoes, buffalo mozzarella, olives, capers, and oregano

TRICOLORE (1-7-8) — 12,00
Multigrain dough with buffalo mozzarella, tomato, basil pesto, oregano, and fresh basil

The Calzoni

POSTINO (1-7) — 10,00
Buffalo ricotta, salami spicy, fior di latte cheese, San Marzano tomato, grana cheese and black pepper.
It is possible to order it in the deep fried version

TASTY (1-7) — 11,00
With fior di latte cheese, cooked ham, mushrooms and shavings of Grana cheese

The Fritte

DUBBI NON HO (1-7-8) — 9,50
San Marzano tomato, fior di latte cheese, pepper and fresh basil

RICOTTA E MELANZANE (1-4) — 10,50
Fiordilatte mozzarella, ricotta, and eggplant