

## FROM THE TRADITION:

|   |      |
|---|------|
| <b>MARGHERITA</b>   | 10   |
| S.MARZANO TOMATO SAUCE , <b>CILENTO</b><br>BUFFALO MOZZARELLA AND BASIL.  |      |
| <b>NAPOLI</b>   | 12,5 |
| S.MARZANO TOMATO SAUCE, <b>CILENTO</b><br>BUFFALO MOZZARELLA , ANCHOVIES AND<br>ORIGAN.                         |      |
| <b>VEGANA (V)</b>   | 14   |
| PUMPKIN VELVETY, WILD SPINACH,<br>ROASTED RED PEPPER , DRIED BLACK<br>OLIVES AND BASIL.                         |      |
| <b>DALL'ORTO (V)</b>  | 14   |
| S.MARZANO TOMATO SAUCE, ROASTED<br>EGGPLANTS & RED PEPPERS, <b>CALUGI</b> OLIVE<br>PATE' , ALMONDS AND PARSLEY. |      |
| <b>4 FORMAGGI</b>   | 13,5 |
| S.MARZANO TOMATO SAUCE, MOZZARELLA,<br>GORGONZOLA, SMOKED SCAMORZA<br>CHEESE, PARMESAN AND ALMONDS.             |      |
| <b>DIAVOLA</b>  | 14   |
| S.MARZANO TOMATO SAUCE, MOZZARELLA,<br>SPICY VENTRICINA SALAME, <b>CALUGI</b> OLIVE<br>PATE' AND PARMESAN.      |      |
| <b>TARTUFO</b>  | 14,5 |
| S.MARZANO TOMATO<br>SAUCE, MOZZARELLA, 18 MONTHS<br>PARMAHAM, <b>CALUGI</b> TRUFFLE CREAM AND<br>PARMESAN.      |      |
| <b>BOSCAIOLA</b>  | 14,5 |
| MOZZARELLA , FENNEL SAUSAGE, SMOKED<br>SCAMORZA CHEESE , <b>CALUGI</b> PORCINI<br>CREAM AND PARSLEY.            |      |
| <b>MORTADELLA</b>   | 14,5 |
| MOZZARELLA , MORTADELLA, <b>CILENTO</b><br>BUFFALO MOZZARELLA CREAM AND<br>PISTACHE .                           |      |

### FOOD WASTE:

It is a problem for the environment, for the people that could benefit from safe-to-eat surplus food and recycle waste. From every side of the coin less food waste is a win-win! So please enjoy LALOTTA Pizza until the last tiny piece to help us in one of our main goals for a better future together in this world.



# HIGH QUALITY ..INGREDIENTS

LALOTTA PIZZA IS MADE FROM THE BEST PRODUCTS.

## OUR FLOUR → PINSA ROMANA:

THE MIX OF FLOURS WITH WHICH PINSA ROMANA IS MADE ( WHEAT, SOY, RICE ) COMBINED WITH THE HIGH PERCENTAGE OF HYDRATATION AND A COMPLETELY DIFFERENT PROCESS THAN A NORMAL PIZZA , ALLOWS THIS PRODUCT TO BE UNIQUE IN ITS KIND OF QUALITY AND DIGESTIBILITY.

## OUR TOMATO SAUCE → GALLETTO:

SAN MARZANO GALLETTO PEELED TOMATOES HAVE A FLAVOR AND TEXTURE THAT GUARANTEE THE SUCCESS OF ALL TRADITIONAL ITALIAN DISHES. HARVESTED BY HAND , AT THE RIGHT POINT OF RIPENING AND PROCESS IN A VERY SHORT TIME, THEY ALLOW YOU TO BRING TO THE TABLE ALL THE FRESHNESS AND FLAVORS OF THE SOUTH OF ITALY.

## OUR MOZZARELLA → CILENTO:

CILENTO'S MISSION IS GUARDING THE SECRET TRADITION OF BLENDING TOP QUALITY MILK WITH THE ANCIENT RECIPES. KEEPING FAMILY AS THE CORE VALUE OF HIS COMPANY , THE THIRD GENERATION OF FAMILY MEMBERS CURRENTLY MANAGES THE FIRM, MAINTAINING A STRONG FOCUS ON TRADITION AND QUALITY.

## OUR TOP QUALITY INGREDIENTS → CALUGI:

STEFANIA CALUGI IS A COMPANY CARRYING THE SAME NAME OF THE WOMAN THAT BELIEVED IN THAT DREAM. SHE RUNS THE PATH OF TRADITION ALWAYS ACCOMPANIED BY THE DESIRE TO EXPERIENCE A BEAUTIFUL TUSCAN HISTORY. TRUFFLE AND FRESH MUSHROOMS ARE PROCESSED EVERY DAY , THE BEST GUARANTEE FOR EXQUISITE AND ALWAYS UNIQUE PRODUCTS.

## OUR WINE PHILOSOPHY:

WE CHOOSE OUR WINES BASED ON SIMPLE PRINCIPLES: RESPECT THE TERRITORY AND GUARDING THE PROCESS. THE WINES SERVED TO ALL OF YOU HAVE RECEIVED IMPORTANT NATIONAL AND INTERNATIONAL AWARDS.

## LALOTTA CHEF'S TABLE?

### YES OF COURSE !

From now on home service is part of Lalotta project!  
Friends and family dinner with a 3 / 4 course menu made from your private Lalotta chef in your kitchen  
For info send a whatsapp to

+31633475991



## SPECIAL NEEDS?

If you are celiac, intolerant or allergic, you have chosen the right place. Ask our staff, they will be able to please you.