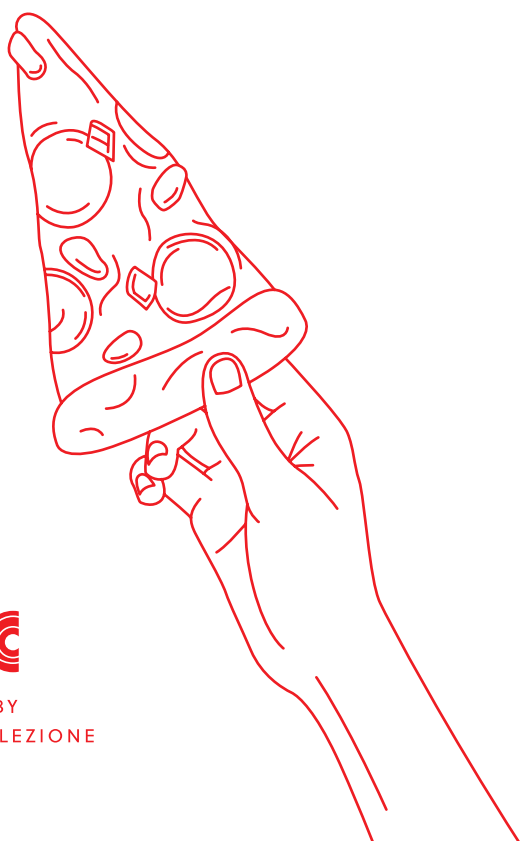


# LA BOTTEGA

*Oaks Deli Bistro*

PIZZA



BY  
LA COLLEZIONE

## NEAPOLITAN GOURMET PIZZA

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### WITH TOMATO-BASED SAUCE:

|   |     |
|---|-----|
| PIZZA DI PARMA  | 295 |
| Parma ham, fior di latte mozzarella, parmesan, tomatoes, basil    |     |
| PIZZA DI BUFALA   | 315 |
| mortadella, fresh basil, whole mozzarella, parmesan               |     |
| PIZZA DI MANZO  | 335 |
| beef tenderloin, chive mayonnaise, parmesan, rosemary oil, rocket |     |
| PIZZA PESCATORE   | 345 |
| shrimps, calamari, mussels, fresh oregano                         |     |

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### WITH CREAM-BASED SAUCE:

|  |     |
|--|-----|
| PIZZA PORCINI DI BOSCO                                     | 255 |
| wild mushrooms, creme fraiche, truffle oil                 |     |
| PIZZA NOCE   | 265 |
| gorgonzola, pear chutney, pecorino cheese, hazelnut oil    |     |
| PIZZA CONTADINO  | 275 |
| pancetta affumicata, red onions, potatoes, cream, parmesan |     |
| PIZZA CARBONARA  | 285 |
| guanciale, egg yolk, pecorino cheese                       |     |

Neapolitan pizza is typical for its airy and raised edges, which must be 1–2 cm thick. To bake a Neapolitan pizza, you need a high heat in the oven, 420–460 °C. At such high temperatures, the air bubbles in the dough begin to burn almost immediately, which is significant. The pizza is said to have leopard spots. These have a bitter taste on the surface, which provides a counterbalance to the sweetness of the San Marzano tomatoes, which are an essential part of Neapolitan pizza.