



## FOCACCIA

**Focaccia** with Lardo di Colonata € 7.00

**Focaccia** with Rosmarin € 4.50

## PIZZA

**Margherita** € 12.50

San Marzano tomato sauce, Mozzarella Fior di Latte and basil.  
*A timeless classic, embodying the simplicity and elegance of Neapolitan pizza.*

**Diavola** € 12.00

San Marzano tomato sauce, Mozzarella Fior di Latte and salaminio piccante.  
*For those who love a bit of heat in their bite.*

**Salami** € 13.00

San Marzano tomato sauce, Mozzarella Fior di Latte and Milanese salami from Frierss.  
*A perfect blend of savory flavors.*

### My specials:

**Calzone** € 16.00

San Marzano tomato sauce, Mozzarella di Buffola DOP mushrooms, and basil.  
*A delightful twist with a heart of delicious ingredients*

**Buffalina** € 17.00

San Marzano tomato sauce, Prosciutto crudo DOP Mozzarella di Buffola DOP  
*My "Chef's Favourite" A fresh and light choice, celebrating the richness of buffalo mozzarella.*

**Gustosa** € 14.00

San Marzano tomato sauce, Mozzarella Fior di Latte, Milanese salami from Frierss, Gorgonzola DOP und Olive di Campagna  
*An indulgent combination for those who crave something unique.*

**Natura** € 15.00

San Marzano tomato sauce, Mozzarella Fior di Latte, and basil.  
*A delightful harmony of earthy and creamy flavors.*

**Pistacciola** € 15.00

Mozzarella Fior di Latte, yellow Campagna cherry tomatoes, Mortadella DOP Straciatella di Buffala DOP and pistachios.  
*A gourmet pizza that's as unique as it is delicious.*

**Vegetariana** € 14.00

San Marzano tomato sauce, Mozzarella Fior di Latte, and mixed grilled vegetables.  
*A veggie lover's dream, showcasing the garden's best.*

**Marinara** € 10.50

with Tomato saus, Garlic and Oregano  
*A vibrant and aromatic journey to the heart of Napoli's culinary tradition.*

## Nicola's Pizzaiolo Note:

Ciao, amici! My dear friend Oswald and I, we share more than just a love for heartwarming food, we share a friendship forged in the bustling piazzas of Napoli many moons ago.

At Kirchleitn, I am proud to bring you the quintessence of Napoli with my traditional pizzas. The secret to the soulful Neapolitan pizza begins with its dough. Crafted daily with love and the finest '00' flour from Antica Molino Caputo, nestled in the heart of Naples, the dough is the canvas of our culinary art. Following a secret recipe, it undergoes a meticulous process, allowing it to rest and rise, ensuring it's wonderfully fluffy and remarkably digestible.

Topped with succulent San Marzano tomatoes, rich mozzarella di bufala, and a golden touch of olive oil, each pizza is a melody of flavors that resonate with the spirit of my homeland. As it bakes to perfection, the crust blooms into a soft, charred delight—a testament to Napoli's time-honored traditions.

So as you indulge in this feast, remember that with every bite, you're savoring a piece of history as rich and vibrant as the streets of sun-kissed Napoli itself. Enjoy the authentic taste, born from a recipe whispered down through generations, and shared with you through a bond of amity and tradition..

*Buon appetito e salute to camaraderie and good times!*

*Nicola*

*By the way, can you guess my Neapolitan hand gestures?*



# PIZZA