



AMORE A PRIMA PIZZA

Pizzamore is all about passion, hard work, and creativity in reinventing classic Italian gastronomy with a personal twist.

STARTERS

PROVOLONE	7,5
Melted cheese with tomato sauce and olive oil.	
TRIS DE PAN BAO	10,5
We like to do things our way. One bao bread filled with our delicious eggplant parmesan, another with Italian sausage, provola and sundried tomato and the last one with chicken crunch, homemade caesar sauce and parmesan cheese flakes.	
NACHOS A LA ITALIANA	10,5
Nachos covered with melted smoked mozzarella, crispy guanciale, sundried tomato in spicy oil and basil pesto.	
BURRATINA	10,9
Fresh burrata injected with basil pesto on a bed of cherry tomato confit and crystallized arugula.	
CARPACCIO DE TERNERA	13,5
With arugula, truffle cream and extra virgin olive oil.	
CARPACCIO VEGETARIANO	8
Seasoned courgette carpaccio with salt, parmesan, black pepper, lemon and olive oil.	
CRUDO Y BUFALA	11,5
Parma ham and Italian PDO mozzarella di bufala.	
TARTAR DE SALCHICHÓN A LA ITALIANA	13,9
Malaga sausage marinated in soy sauce and virgin olive oil, on a base of eggplant parmesan and a touch of goat cheese cream with a sweet touch of honey.	
CRUJIENTES DE PARMESANO	9,9 4 UD. / 2 EXTRA
Parmesan balls, crispy on the outside and creamy inside, on a bed of homemade basil pesto, topped with basil and veal tartare marinated in balsamic vinegar and honey.	
LA PARMIGIANA	8
Eggplant Parmesan with tomato, melted mozzarella and fresh basil.	

We bring them from Italy to make your experience unique.



SALADS

CAPRESE	10,5
Arugula base, mozzarella di bufala DOP, sliced tomato and olive oil.	
PIZZAMORE	10,9
Arugula base, goat cheese sauce, homemade porchetta, sundried tomato, grilled goat cheese and walnuts.	
LA HEALTHY	11,9
Spinach, avocado, grilled chicken, cherry tomatoes, cream cheese and homemade basil pesto sauce.	
CESAR	9,9
Iceberg lettuce, crunchy chicken, parmesan, croutons and Caesar sauce.	

OUR DELICIOUS TABLES

EMBUTIDOS Y QUESOS	14
Bologna mortadella roses with crushed pistachio, Parma ham, homemade porchetta cooked in the stone oven, burrata injected with truffle sauce and a selection of Italian cheeses accompanied with honey.	
FRITOS DE ITALIA	11,5
One classic frittatin, two potato croquettes, two fried polenta with ragu sauce, one classic montanarina and one mortadella and pistachio.	
MIX DE BRUSCHETTE	10,5
4 toasts of homemade bread: the first with cherry tomato, basil, garlic and oil; another with mortadella and pistachio; another with eggplant parmesan and the last with provolone cheese and crispy bacon.	



DIRETTAMENTE DAL LIBRO DELLE RICETTE DELLA

NONNA

OUR PASTAS ARE 100% HOMEMADE AND ELABORATED WITH LOVE.

CARBONARA	10
Guanciale, egg, parmesan, pecorino and black pepper. <i>CHOOSE BETWEEN: SPAGHETTI OR RIGATONI</i>	
TAGLIATELLE BOLOGNESA	12
With Italian ragout of minced meat, carrot, celery and cooked onion. <i>CHOOSE BETWEEN: TAGLIATELLE OR RIGATONI</i>	
TROFIE PESTO Y GUANCIALE	11,5
Fresh Italian pasta with basil pesto, guanciale, parmesan and fresh basil.	
TROFIE SPECK, GORGONZOLA Y NUECES	12
With gorgonzola cream, crispy speck, parmesan cheese, walnuts, black pepper and olive oil.	
TROFIE BOSCAIOLA	10,9
Fresh Italian pasta with cream, Italian sausage, mushrooms, truffle and parmesan.	
PASTA AL FORNO	10,5
Rigatoni with Italian bolognese sauce, mozzarella and basil; baked and au gratin with parmesan cheese.	
GNOCCO SORRENTINA	10
Gnocchi with homemade tomato sauce, mozzarella, parmesan and basil.	
GNOCCHI 5 QUESOS	10
Gnocchi with mozzarella, gorgonzola, emmental, edam, parmesan and pecorino.	
FAGOTTINI PERE Y PECORINO	10,9
Pecorino cheese and pear stuffed pasta with gorgonzola cream.	
RAVIOLI AL TARTUFO	12,9
Homemade fresh pasta stuffed with truffle with mushroom cream and crispy guanciale rain.	

FOR KIDS

PIZZA CONEJO	6
Pizza Margherita shaped like a rabbit.	
SPAGHETTI TOMATE	7
Spaghetti with tomato, parmesan and olive oil.	
POLLO A LA PLANCHA	7,5
Grilled chicken with french fries or salad (your choice).	



Tiramisu

DESSERTS

TIRAMISÚ	5
Mascarpone cream, savoiardi dipped in coffee and cocoa powder.	
TIRAMISÚ DE PISTACHO Y NUTELLA	7
Mascarpone cream, savoiardi dipped in milk and pistachio and Nutella cream.	
CHEESECAKE	7
Choose between Nutella, Oreo or berries.	
FRITELLE NUTELLA	5,5
Fried pizza dough filled with Nutella and sugar.	
WIMBLEDON	7
Pizza dough with Nutella filled rim, Nutella heart, powdered sugar and cocoa.	
CANNOLI SICILIANI	7
Two classic Sicilian cannoli. Choose a topping between chocolate, pistachio and Nutella.	

DRINKS

Don't run dry...

COCA-COLA	0,35	2,5
COCA-COLA ZERO	0,35	2,5
FANTA LEMON	0,35	2,5
FANTA ORANGE	0,35	2,5
SPRITE	0,35	2,5
TONIC WATER	0,35	2,5
NESTEA	0,30	2,8
NESTEA MARACUYA	0,30	2,8
AQUARIUS	0,30	2,8
FILTERED WATER	0,50	1,7
AQUABONA	0,50	2,2
SPARKLING WATER SAN PELLEGRINO	0,50	2,8

There is nothing better than accompanying a good pizza with an excellent wine...

SCAN AND CONSULT
OUR WINES
MENU

100% ITALIANS



Las Clásicas

MARINARA	6,5
Tomato sauce, garlic, oregano, olive oil and basil.	
MARGHERITA	7
Mozzarella, tomato sauce, olive oil and basil.	
MARGHERITA SALAME	8,5
Mozzarella, tomato sauce, salami, olive oil and basil.	
MARGHERITA COTTO	8
Mozzarella, tomato sauce, cooked ham, olive oil and basil.	
CRUDO	9,5
Mozzarella, Parma ham, arugula, parmesan and olive oil.	
DIAVOLA	8,5
Mozzarella, tomato sauce, spicy salami, olive oil and basil.	
CONTADINA	8,5
Mozzarella, zucchini, grilled eggplant, parmesan, olive oil and basil.	
CAPRICCIOSA	9,5
Mozzarella, tomato sauce, cooked ham, mushrooms, artichokes, black olives, olive oil and basil.	
BOLOGNESE	10,5
Mozzarella, meat ragu, ricotta cheese, olive oil and basil.	
VEGANA	8,5
Tomato sauce, eggplant, zucchini, mushrooms, onion and cherry tomato.	
RUCOLINA	10,5
Mozzarella, smoked ham, arugula, walnuts, olive oil and basil.	
BOSCAIOLA	10
Mozzarella, mushrooms, sausage, parmesan, black pepper, olive oil and basil.	

SALSICCIA E FRIARIELLI	10
Mozzarella, sausage, friarielli, parmesan cheese, black pepper and olive oil.	
5 FORMAGGI	9
Mozzarella, gorgonzola, edamame, emmental, goat cheese, olive oil and basil.	
COTTO E FUNGHI	9
Mozzarella, tomato sauce, cooked ham, mushrooms, olive oil and basil.	
TONNO E CIPOLLA	9
Mozzarella, tuna, onion, black olives, olive oil and basil.	
NAPOLI	9
Mozzarella, tomato sauce, anchovies, black olives, olive oil and basil.	
SALSICCIA E PATATE	10,5
Smoked mozzarella, Italian sausage, baked potatoes, black pepper and basil.	



EXCELLENCE IS IN DIVERSITY

AND THE WAY TO PROGRESS IS TO KNOW AND COMPARE THE DIVERSITY OF PRODUCTS CULTURES AND TECHNIQUES.

CALZONES

CLASSICO	9,9
Mozzarella, tomato sauce, ricotta cheese, salami, olive oil and basil.	
FRITTO	9,9
Mozzarella, tomato sauce, ricotta cheese, salami, olive oil and basil.	
GORDO	12
Mozzarella, Italian sausage, black pepper, truffle burrata, olive oil and basil; topped with a shower of mushrooms.	
VEGETARIANO	10,5
Mozzarella, rocket, goat cheese, cherry tomatoes, olive oil and basil.	
IBÉRICO	13
Filled with shredded beef, manchego and mozzarella cheese, topped with smoked ham cubes and special Pizzamore pulled pork sauce.	

Margherita history



Created in **Naples** in **1889** at the **Brandi pizzeria**. Chef **Raffaele Esposito** decided to make a **tricolor pizza in honor of the Italian flag** and offer it to the then Queen of the Kingdom of Italy, Margherita of Savoy. For its preparation, he used simple ingredients such as tomato, mozzarella and basil. Despite its simplicity, the Margherita pizza became the queen's favorite.

Simple but powerful, the pizza recipe became the cult dish of the time and Raffaele himself **decided to baptize it with the name "Margherita" as a tribute to his queen**, in exchange for giving the royal seal to his pizzeria.

LA BRIOSA	14,5
Rim filled with ricotta and eggplant parmesan, mozzarella base and basil pesto, Parma ham tartar marinated in modena vinegar and honey, tomato extract and melted brie over high heat.	
LA SULTANA	14
Mozzarella base, aubergine hummus, veal tartare marinated in modena vinegar and honey, burrata, crystallised basil, coated in sundried tomato powder.	
LA SALCHICHONA	13,9
Goat cheese cream base, eggplant parmesan, Malaga sausage marinated in soy sauce and virgin olive oil, ricotta, crystallized basil and honey.	
LA MORTAZZA	14
With mozzarella and truffle burrata, mortadella in double texture: crunchy and cream, crystallized basil, pistachio granella and white chocolate and honey flakes.	
SELVATICA	13,5
Mozzarella, PDO buffalo cream with a touch of truffle, homemade porchetta cooked in a stone oven, pioppini mushrooms and parmesan.	
PIZZAMORE	13,5
Mozzarella, tomato sauce, Italian style eggplant parmesan, homemade sausage, ricotta, parmesan and basil.	
PULLED PORK	14,5
With rim stuffed with goat cheese, smoked mozzarella, shredded pork cooked in red Alhambra beer, mushrooms and pulled pork sauce.	
SAPORE DI TE (FINALISTA 2022)	13,9
Base of fiordilatte campano, Malaga salami tartar marinated in Modena vinegar and honey, cherry tomatoes cooked with San Miguel Magna Roja beer and smoked with olive wood, crystallized basil and misted black garlic oil.	
PISTACHO	12
Mozzarella, Bologna mortadella, pistachio cream, parmesan and olive oil.	
TRUFADA	13
Mozzarella, truffle, grilled ham, truffle burrata, parmesan, olive oil and basil.	
CABRINA	11,9
Rim filled with ricotta, mozzarella, minced meat, goat cheese, cherry tomatoes, olive oil and basil.	
MARINARA 2.0	13
With tomato extract, cherry confit, dried tomato, garlic, oregano and anchovies; topped with fresh burrata and parmesan flakes.	
CARBONARA	11,5
Mozzarella, pancetta, parmesan, egg cream, basil and black pepper.	
FRESCA	12,9
With a rim filled with ricotta cheese and basil, accompanied by tomato sauce, oregano and parmesan. After baking, cherry tomatoes in oil, fresh mozzarella ciliegine, parmesan and basil are added.	



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DID YOU LIKE IT?



Leave us your opinion