



AMORE A PRIMA PIZZA

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

STARTERS

PROVOLONE 8
Melted cheese with tomato sauce and olive oil.

LA PARMIGIANA 8
Eggplant Parmesan with tomato, melted mozzarella and fresh basil.

NACHOS A LA ITALIANA 11,5
Nachos covered with melted smoked mozzarella, crispy guanciale, sundried tomato in spicy oil and basil pesto.

BURRATINA 11
Fresh burrata injected with basil pesto on a bed of cherry tomato confit and crystallized arugula.

CARPACCIO DE TERNERA 14,5
With arugula, truffle cream and extra virgin olive oil.

CARPACCIO VEGETARIANO 8
Seasoned courgette carpaccio with salt, parmesan, black pepper, lemon and olive oil.

TARTAR DE SALCHICHÓN A LA ITALIANA 14,5
Malaga sausage marinated in soy sauce and virgin olive oil, on a base of eggplant parmesan and a touch of provolone cheese cream with a sweet touch of honey.

MIX DE BRUSCHETTE 11
4 slices of homemade bread: Two with cherry tomatoes, basil, garlic and oil; and two with homemade eggplant parmesan.

We bring them from Italy to make your experience unique.



LOCURA DEL CHEF

CRUJIENTES DE PARMESANO 11 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.

HUEVOS ROTOS 2.0 11 4 UD./2 EXTRA
Crispy parmesan on a bed of straw potatoes covered in fried egg mayonnaise and parma ham powder.

LA PATANA 12,5
Gourmet Neapolitan-style potato dipper, with truffle cream cheese and crispy guanciale.



DIRETTAMENTE DAL LIBRO DELLE RICETTE DELLA

NONNA

CARBONARA 11
Guanciale, egg, parmesan, pecorino and black pepper.
CHOOSE BETWEEN: SPAGHETTI OR RIGATONI

RIGATONI BOLOGNESA 13,5
With Italian aged beef ragout, carrot, celery and cooked onion.

REY PISTACHO 14,5
Gnocchi with pistachio cream, provolone cheese and crispy mortadella, baked with a topping of our homemade pizza dough.

GNOCCHI 5 QUESOS 11
Gnocchi with mozzarella, gorgonzola, emmental, edam, parmesan and pecorino.

LASAÑA DE VACA MADURADA 14,5
Our homemade lasagna with aged beef ragout and bechamel gratin with mozzarella and baked parmesan.

FAGOTTINI PERE Y PECORINO 12,5
Pasta filled with pecorino cheese and pear with a gorgonzola cheese cream sauce and topped with walnuts and a touch of honey.

SPAGHETTONI AL PESTO 13,5
Fresh spaghetti with homemade basil pesto sauce, cherry and fresh burrata and parmesan.

RAVIOLO DE LA NONNA 14,5
Homemade ravioli filled with ricotta and truffle cheese in a truffle and mushroom cream, coated with crispy guanciale.

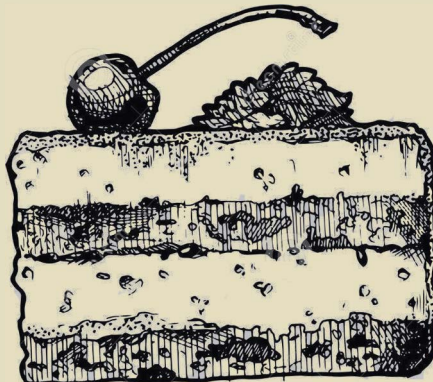
NUESTRAS PASTAS SON 100% CASERAS Y ELABORADAS CON MUCHO AMOR.

ENSALADAS

CAPRESE 11
Arugula base, DOP buffalo mozzarella, sliced tomatoes and olive oil.

LA HEALTHY 12,5
Arugula, natural avocado, grilled chicken, cherry tomatoes, cream cheese and homemade basil pesto sauce.

CÉSAR 10,5
Iceberg lettuce, crunchy chicken, parmesan, croutons and Caesar sauce.



Tiramisu

POSTRES

TIRAMISÚ 5,5
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 7
Fried pizza dough filled with Nutella and sugar.

CANNOLI SICILIANI 7
Two classic Sicilian cannoli. Choose a topping between chocolate, pistachio and Nutella.

COULANT DE CHOCOLATE 7,5
Covered with walnut crumble, served at the table with white chocolate fondue.

DRINKS

Don't run out...

COCA-COLA 0,35 2,8
COCA-COLA ZERO 0,35 2,8
FANTA LIMÓN 0,35 2,8
FANTA NARANJA 0,35 2,8
SPRITE 0,35 2,8
TÓNICA 0,35 2,5
NESTEA 0,30 2,8
NESTEA DE MARACUYA 0,30 2,8
AQUARIUS 0,30 2,8
AGUA FILTRADA 0,50 1,7
AQUABONA 0,50 2,2
AGUA CON GAS SAN PELLEGRINO 0,50 2,8
APEROL SPRITZ 7

Las Clásicas

MARINARA	7,5
Tomato sauce, garlic, oregano, olive oil and basil.	
MARGHERITA	8
Mozzarella, tomato sauce, olive oil and basil.	
MARGHERITA SALAME	9,5
Mozzarella, tomato sauce, salami, olive oil and basil.	
MARGHERITA COTTO	9
Mozzarella, tomato sauce, cooked ham, olive oil and basil.	
CRUDO	10,5
Mozzarella, Parma ham, arugula, parmesan and olive oil.	
DIAVOLA	9,5
Mozzarella, tomato sauce, spicy salami, olive oil and basil.	
CAPRICCIOSA	10,5
Mozzarella, tomato sauce, cooked ham, mushrooms, artichokes, black olives, olive oil and basil.	
VEGANA	9,5
Tomato sauce, eggplant, zucchini, mushrooms, crispy onion and cherry tomatoes.	
BOSCAIOLA	12,5
Truffled mozzarella and burrata, mushrooms, Italian sausage, parmesan, black pepper, olive oil and basil.	

SALSICCIA E FRIARIELLI **11**
Mozzarella, sausage, friarielli, parmesan cheese, black pepper and olive oil.

5 FORMAGGI **10**
Mozzarella, gorgonzola, edamer, emmental, ricotta, olive oil and basil.

TONNO E CIPOLLA **10**
Mozzarella, tuna, onion, black olives, olive oil and basil.

NAPOLI **10**
Mozzarella, tomato sauce, anchovies, black olives, olive oil and basil.

SALSICCIA E PATATE **11,5**
Mozzarella, Italian sausage, dipper potatoes, black pepper and basil.



PIZZAMORE **14,5**
Base of mozzarella and basil and parmesan pesto, roasted cherry tomatoes, burrata straciatella, crystallized basil and lemon flake.

LA MORTAZZA **15**
Mozzarella and truffle burrata, crispy mortadella, candied basil, crushed pistachios and white chocolate flakes.

ME HUEVO LOCO **16**
Carbonara cream base, mozzarella, shredded pork cooked for four hours over low heat with red Alhambra beer, straw potatoes, crispy guanciale, all flambéed live.

NERANO **14**
Zucchini cream base, mozzarella, fried zucchini, ricotta cheese, lemon flake and basil.

CLEOPATRA **16**
Zucchini hummus, mozzarella, grilled ham, powdered black olives with burrata covered in edible gold and crystallized basil.

SAPORE DI TE (FINALISTA 2022) **15**
Campano fior di latte base, Malaga sausage tartar marinated in Modena vinegar and honey, cherry tomatoes cooked with San Miguel Magna Roja beer and smoked with olive wood; crystallized basil and nebulized black garlic oil.

PISTACHO **13**
Mozzarella, Bologna mortadella, pistachio cream, parmesan and olive oil.

TRUFADA **13,5**
Mozzarella, truffle, grilled ham, truffle burrata, parmesan, olive oil and basil.

CARBONARA **12,5**
Mozzarella, bacon, parmesan, egg cream, basil and black pepper.

FILETTO **14**
Base of buffalo mozzarella, roasted cherry tomatoes and fresh basil.

EXCELLENCE IS IN DIVERSITY

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

CALZONES

CLASSICO **11**
Mozzarella, tomato sauce, ricotta cheese, salami, olive oil and basil.

PULLED PORK **14**
Stuffed with ricotta cheese, mozzarella, shredded pork cooked in Alhambra red beer, mushrooms and pulled pork sauce.

Margherita

The History



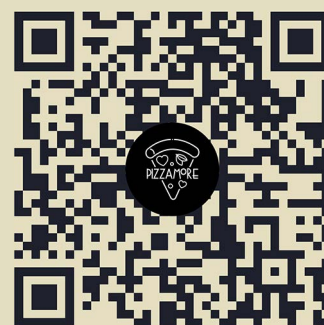
Created in **Naples in 1889 at the Brandi pizzeria**. Chef Raffaele Esposito decided to make a **tricolor pizza in honor of the Italian flag** and offer it to the then Queen of the Kingdom of Italy, Margherita of Savoy. For its preparation, he used simple ingredients such as tomato, mozzarella and basil.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



E IO PAGO!

DID YOU LIKE IT?



Leave us your opinion