PIZZA

VEGAN

For our pizza we use the tastiest ingredients from our local suppliers such as VleeschHouwerij Cru, vegetable specialists Jan & Carlo Rutten and Bartolomeo Pace's Italian delicacies and cheeses

MARGHERITA 13.5
Fior di latte mozzarella, fresh basil, tomato sauce

PIZZA ALLA NORMA 15.0
Fior di latte mozzarella, thinly sliced aubergine, parmesan cheese, fresh basil, tomato sauce

FUNGHI E PROSCIUTTO 17.5
Fior di latte mozzarella, ham, wild mushrooms, ricotta, tomato sauce

FRIARELLI 16.5
Fior di latte mozzarella, friarelli (Napolitan broccoli), crème fraîche, Parmesan cheese, caramelized onion

KARMA KEBAB 15.5
Celeriac kebab, roasted onion, vegan mozzarella, bellpeppers, vegan garlic sauce, arugula, tomato sauce

NAPOLI 16.0
Fior di latte mozzarella, fresh basil, ansjovies, tomato sauce

PIZZA POLLO 17.5
Fior de latte mozzarella, spicy seasoned chicken strips, roasted peppers, fresh basili, tomato sauce

CHORIZO BLUE 15.5
Fior di latte mozzarella, chorizo from Vleeschhouwerij Cru, gorgonzola, tomato sauce

EXTRA BURRATA? 5.5
Add a delicious organic burrata to your pizza!

BAKPLATS

FOR THE CHILDREN

Build your own pizza:
Small Margharita with toppings of your choice, and a Lik It ice cream.
Ask for the coloring page!

FROM 10

We make the pizza dough ourselves and let it rest for at least 24 hours before we process it into pizza