

Taste from Italian taste!

WHO WE ARE ——

Our story is born in Rome. This is right here, thanks to the passion for Italian food, the first of the pizza firms signed Cdm S. R. L. A product destined to travel the world!

Dall'Antica Ricetta Romana every day we put commitment and passion in maintaining a standard made of quality in Italy, exported to more than three countries and reflects what is the tradition of the Mastri Pizzaioli Romani.

Our handmade pizzas, from leavening of 72 hours, are available in three main sizes: the pan of 40x60 cm-the round size of 28 " and the round mini size of 16". Our laboratory also extends to the production of Pinsa (20x16 cm) and bread, available in various flavors and type of flour. The duration of our product is 21 days and our pizzas are available on order in ATM or frozen.



ROMAN PIZZA

Crispy, tasty and thin to the right place: The secret of the artisanal Roman pizza!

PINSA

From the traditional Roman, tasty, and longest listeners...

BREAD

A bread from the length of the length produced throughout the Lazio, available in various flavors.

THE MASTER PIZZAIOLI

Our recipe is born with passion and experience of our Pizzaioli DOC.

PREPARED IN ITALY

Our products are prepared directly into the pizza homeland!

CONTACT US

Consult the catalogue and book our products directly online.



The selection of Ingredients

The Passion that separates us —

We only use fresh and first - quality ingredients, 100% Farine Italiane and food. We love to choose the raw materials carefully and to convey our pizza with extra virgin olive oil, we like to rediscover the perfumes of a time and select our partners to make sure that every flavor is the right one!

Every batter is a mix of perfumes and flavors that make our light - slight, crispy, tasty craftsmanship.







White Base

The pizza base is a dough already risen smoothed and precooked, which looks like a white rectangle of 40 x 60 cm. ready to be stuffed. All the work of the pizza maker is therefore already done thanks to our pizza bases, leaving only the task of filling and heating it in a common refractory oven.

Red Base

The pizza base is a dough already risen smoothed and precooked, which looks like a rectangle of 40 x 60 cm, white with a veil of tomato sauce ready to be stuffed. All the work of the pizza maker is therefore already done thanks to our pizza bases, leaving only the task of filling and heating it in a common refractory oven.

Formats







28 "



16"

Formats



40×60 cm



28"



16"

CLASSIC PIZZAS

MEAT



WHITE Base*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA Virgin Olive Oil, Brewer's Yeast, Powder IMPROVERS.

HAM*

WHEAT FLOUR TYPE O SOJA FLOUR. SALT.

EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST.

MOZZARELLA (SALT MILK, RENNET, LACTIC

FERMENTS). COOKED HAM.

VEGETABLES



RED Base *

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, POWDER IMPROVERS. PEELED TOMATOES.



MARGHERITA*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, POWDER IMPROVERS, PEELED TOMATOES, MOZZARELLA (MILK. SALT. RENNET LACTIC RENNET).



4 CHEESES*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, MOZZARELLA (MILK. SALT. RENNET, LACTIC FERMENTS), GRANA. SMOKED PROVOLA, EDAMER.



AMATRICIANA*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, PEELED TOMATOES, TROPEA ONION, GUANCIALE.



DIAVOLA*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, POWDER IMPROVERS, PEELED TOMATOES, MOZZARELLA (MILK, SALT, RENNET LACTIC RENNET), VENTRICINA SALAME PICCANTE.



BACON AND MUSHROOMS*

TYPE O WHEAT FLOUR, SOY FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, PEELED

TOMATOES, BACON, HONEY MUSHROOMS.

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS), GRANA. SMOKED PROVOLA, EDAMER, GREEN, YELLOW AND RED PEPPERS.



MUSHROOMS*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS), GRANA, SMOKED PROVOLA, EDAMER, CHAMPIGNON MUSHROOMS.



PEPPERONI*



POTATOES*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA Virgin Olive Oil, Brewer's Yeast, Mozzarella (Salt Milk, Rennet, Lactic Ferments), Grana, SMOKED PROVOLA, EDAMER, POTATOES.



ZUCCHINI*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS), LONG

COURGETTES.

EGGPLANT*

WHEAT FLOUR TYPE O SOJA FLOUR. SALT. EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS), GRANA, SMOKED PROVOLA, EDAMER, AUBERGINES.



SPECIALS



SPINACH*

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, SPINACH IN LEAF.



5 CEREALS*

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, WHEAT, BARLEY, DATS, RYE, MILLET



BEETROOT*

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, RED TURNIPS.



TRUFFLE*

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, TRUFFLE.

IT MAY CONTAIN TRACES OF NUTS. CELERY. CONTAINS GLUTEN.

CLASSIC PIZZAS



WHITE Base*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, POWDER IMPROVERS



RED Base *

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, POWDER IMPROVERS. PEELED TOMATOES.



4 CHEESES*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA Virgin Olive Oil, Brewer's Yeast, Mozzarella (Milk, Salt, Rennet, Lactic Ferments). Grana, Smoked Provola, Edamer.

MEAT



HAM*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, Extra virgin Olive OII, Brewer's Yeast, Mozzarella (Salt Milk, Rennet, Lactic Ferments). Cooked Ham.



CAPRICCIOSA*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, PEELED TOMATOES, TROPEA ONION, GUANCIALE.

VEGETABLES



POTATOES*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA Virgin Olive Oil, Brewer's Yeast, Mozzarella (Salt Milk, Rennet, Lactic Ferments), Grana, Smoked Provola, Edamer, Potatoes.



RICOTTA AND SPINACH*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS), SPINACH IN LEAF DICOTTA

PIZZE SPECIALI



SPINACH*

WHEAT FLOUR TYPE O SOJA FLOUR SALT Extra virgin olive Oil, Brewer's Yeast, Spinach in Leaf.



CARROTS*

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, CARROTS.



BEETROOT*

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, RED TURNIPS.



TRUFFLE*

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA Virgin Olive Oil, Brewer's Yeast, Truffle.

IT MAY CONTAIN TRACES OF NUTS, CELERY. CONTAINS GLUTEN.

CLASSIC PIZZAS



WHITE Base*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, POWDER IMPROVERS



RED Base *

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, POWDER IMPROVERS, PEELED TOMATOES.



4 CHEESES*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA Virgin Olive Oil, Brewer's Yeast, Mozzarella (Milk, Salt, Rennet, Lactic Ferments). Grana, Smoked Provola, Edamer.

MEAT



HAM*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, Extra Virgin Olive Oil, Brewer's Yeast, Mozzarella (Salt Milk, Rennet, Lactic Ferments). Cooked Ham.



CAPRICCIOSA*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, PEELED TOMATOES, TROPEA ONION, GUANCIALE.

VEGETABLES



POTATOES*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS), GRANA, SMOKED PROVOLA, EDAMER, POTATOES.



RICOTTA AND SPINACH*

WHEAT FLOUR TYPE O SOJA FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS), SPINACH IN LEAF DICOTTA

SPECIAL PIZZAS



SPINACH*

WHEAT FLOUR TYPE O SOJA FLOUR SALT Extra virgin olive Oil, Brewer's Yeast, Spinach in Leaf.



BEETROOT*

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, RED TURNIPS.

IT MAY CONTAIN TRACES OF NUTS, CELERY. CONTAINS GLUTEN.

CLASSIC



WHITE Base *

WHEAT FLOUR, RICE FLOUR, SOYA FLOUR, DRIED WHEAT SOUR DOUGH, WATER, SALT, EXTRA VIRGIN OLIVE OIL, DRIED BREWER'S YEAST.



RED Base*

WHEAT FLOUR O, RICE FLOUR, SOYA FLOUR, DRIED WHEAT SOUR DOUGH, WATER, SALT, EXTRA VIRGIN OLIVE OIL, DRIED BREWER'S YEAST, PEELED TOWATOFS



4 CHEESES*

WHEAT FLOUR O, RICE FLOUR, SOYA FLOUR, DRIED WHEAT SOUR DOUGH, WATER, SALT, EXTRA VIRGIN OLIVE OIL, DRIED YEAST, GRANA, SMOKED PROVOLA, EDAMER.

VEGETABLES

MEAT



HAM*

WHEAT FLOUR, RICE FLOUR, SOYA FLOUR, DRIED WHEAT SOUR DOUGH, WATER, SALT, EXTRA VIRGIN OLIVE OIL, DRIED YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS). BAKED HAM.



CAPRICCIOSA*

WHEAT FLOUR, RICE FLOUR, SOYA FLOUR, DRIED WHEAT SOUR DOUGH, WATER, SALT, EXTRA VIRGIN OLIVE OIL, DRIED YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS). CODKED HAM, MUSHROOMS.



POTATOES*

WHEAT FLOUR, RICE FLOUR, SOYA FLOUR, DRIED Wheat Sour Dough, Water, Salt, Extra Virgin Olive Dil, Dried Yeast, Mozzarella (Salt Milk, Rennet, Lactic Ferments). Potatoes.



RICOTTA AND SPINACH*

WHEAT FLOUR, RICE FLOUR, SOYA FLOUR, DRIED WHEAT SOUR DOUGH, WATER, SALT, EXTRA VIRGIN OLIVE OIL, DRIED YEAST, MOZZARELLA (SALT MILK, RENNET, LACTIC FERMENTS). SPINACH IN LEAF, RICOTTA.

BREAD

Mamì Roma

SIZE 20X16CM



DURUM WHEAT

HARD WHEAT FLOUR TYPE O SOJA Flour Salt Extra Virgin Olive Oil, Brewer's Yeast.



5 CEREALS

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST, WHEAT, BARLEY, OATS, RYE, MILLET.



SPINACH

WHEAT FLOUR TYPE O SOJA FLOUR Salt extra virgin olive oil, Brewer's yeast, leaf spinach.



CARROTS

WHEAT FLOUR TYPE O SOJA FLOUR Salt Extra Virgin Olive Oil, Brewer's Yeast, Carrots.



BEETROOT

WHEAT FLOUR TYPE O SOJA FLOUR SALT EXTRA VIRGIN OLIVE OIL, BREWER'S YEAST. RED TURNIPS.

IT MAY CONTAIN TRACES OF NUTS. CELERY. CONTAINS GLUTEN.