

LA PINSA ROMANA

Artisan Roman pinsa, crafted with a unique flour blend and slow fermentation for a light, airy texture. Crispy on the outside, soft on the inside.

PASTASCIUTTA
INGATESTONE



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Margherita £13

Tomato, mozzarella, oregano, and basil.

Napoletana £15

Tomato, mozzarella, oregano, and anchovies.

Norma £14

Tomato, mozzarella, fried aubergines, basil, and grated mature goat cheese.

Diavola £16

Tomato, mozzarella, spicy salami (Spianata piccante) and Taggiasche black olives.

Tonno e Cipolla £15.50

Mozzarella, tuna fish, red onion, capers, and oregano.

Porcina £18

Mozzarella, Porcini mushrooms, black truffle cream, and parsley.

Extra toppings

Onion / aubergines / cherry tomatoes / peppers / rocket / Parmesan / mozzarella / tomato sauce / black olives mushrooms..... £2

Garlic bread £9.50

Vegan butter and garlic, black pepper and parsley.

Garlic bread cheese £12

Vegan butter, garlic, mozzarella, black pepper, and parsley.

Ham and Mushroom £16

Tomato, mozzarella, Italian ham, mushrooms, and oregano.

Parma £16

Tomato, mozzarella, oregano, Parma ham, rocket, and cherry tomatoes.

N'duja and Burrata £16.50

Tomato, mozzarella, N'duja spicy salami, all topped with Burrata mozzarella, basil, and EVOO.

Italian ham / Parma ham / spicy salami / N'duja / burrata / anchovies..... £3

We are proud to be one of the few places locally serving authentic Roman pinsa!



Please let us know before ordering if you have any food allergies or intolerances that we should be aware of.