



Welcome to our menu, where every pizza is handcrafted with carefully selected ingredients and genuine passion.

Every bite tells the story of authentic cuisine, prepared with care, without rush, and with love.

Thank you for choosing the artisanal quality and passion of AmaLe!

Fai come noi...
AmaLe
Pizze

EVERY FRIDAY BUSINESS LUNCH STARTING FROM €8,50

CHOOSE A PIZZA FROM THE MENU AND
**WATER, COFFEE, AND COVER CHARGE
ARE INCLUDED IN THE PRICE**

Starters

Frittatine di pasta* (1,2,6,8,9)

8,00

2 pieces

Crispy on the outside and creamy on the inside, with pasta wrapped in velvety béchamel, melted cheeses, and selected ingredients. A true Italian street food classic.

Choose your favorite:

Cacio e pepe ☐

Bucatini pasta, béchamel, Pecorino Romano DOP, black pepper

Prosciutto cotto e piselli ☐

Bucatini pasta, béchamel, smoked provola, peas, cooked ham



Cheese-Stuffed Jalapeños* (1,2) - 4 pieces

5.50

Tasty jalapeños filled with creamy cheese, crispy outside and melting inside.

Choose between: green (mild) or red (spicy)... or try both!

French Fries*

4.50

With their unique cut and irresistible crunch, perfect for dipping into any sauce. Golden, tasty, and ideal for sharing... or keeping all to yourself!

Oven-Baked Potatoes

4.50

Hand-cut selected potatoes, oven-roasted to golden perfection. Crispy on the outside, soft on the inside — a timeless classic.



*Frozen product at origin

A TASTE OF SUMMER! ENJOY A GLASS OF PROSECCO OR A COCKTAIL
THE PERFECT PAIRING FOR EVERY OCCASION



Panuozzi

MADE WITH THE SAME LIGHT AND FRAGRANT DOUGH AS OUR PIZZA, BAKED IN THE OVEN
AND FILLED WITH PREMIUM CURED MEATS, CHEESES, OR VEGETABLES.
CRISPY OUTSIDE, SOFT INSIDE — A RUSTIC YET REFINED TASTE EXPERIENCE.



Il nordico ^(1,2,5)

Mozzarella, smoked salmon,
arugula, grated cacio-ricotta

15,00

Il patriottico ^(1,2)

Buffalo mozzarella, cherry tomatoes,
oregano, basil, extra virgin olive oil

11,50

Il veganozzo ^(1,14)



Zucchini cream, sautéed eggplant,
asparagus, caramelized onion,
Taggiasca olives, oven potatoes

12,50

L'intramontabile ^(1,2)

24-month aged parma ham,
burrata, cherry tomatoes

13,50

Il lombardo ^(1,2)

Fresh sausage spread, gorgonzola
cream, asparagus

13,00



Traditional Pizzas

4 formaggi dasSogno ^(1,2)

Summer Edition

Mozzarella

Finished with: gorgonzola cream, burrata, fresh ricotta, extra virgin olive oil, and basil

12,50



Margherita ^(1,2)

San Marzano tomato sauce, mozzarella, basil, EVO oil

8,50

Beauty ^(1,2,14)

San Marzano tomato sauce, mozzarella, ham, porcini mushrooms, Taggiasca olives, basil, EVO oil

13,00

Saporita ^(1,2)

Mozzarella, smoked provola, oven potatoes, sausage, EVO oil, basil

13,00

Beauty



**CAN'T DECIDE WHAT TO ORDER? HERE'S OUR TIP...
SHARE YOUR PIZZAS SO YOU CAN ENJOY A VARIETY OF FLAVORS!**

Pizzas will be sliced according to the number of guests at the table.



GLUTEN-FREE BASE: +€3.50

Our gluten-free base is produced by a specialized laboratory in Bergamo. The dough is hand-stretched, never frozen, and baked in a dedicated oven.

LACTOSE-FREE MOZZARELLA AVAILABLE:

Lactose intolerant? Don't worry — we've got you covered!

Traditional Pizzas



L'estiva ^(1,2)

13,50

San Marzano tomato sauce, mozzarella
Finished with: 24-month Parma ham, cherry tomatoes, burrata, basil, EVO oil

Bufala ^(1,2)

11,00

San Marzano tomato sauce
Finished with: buffalo mozzarella, basil, EVO oil

Napoletana a modo nostro ^(1,2,5,14)

12,00

San Marzano tomato sauce, mozzarella, Taggiasca olives
Finished with: Cetara anchovies, capers, basil, EVO oil

Provola e pepe ^(1,2)

9,00

San Marzano tomato sauce, smoked provola, black pepper, basil, EVO oil

Cuor di diavola ^(1,2)

11,00

San Marzano tomato sauce, mozzarella, spicy salami
Finished with: gorgonzola cream, basil, EVO oil

DON'T FINISH THE SAUCES?
DON'T WORRY, YOU CAN
TAKE THEM HOME
WITH YOU.



DON'T WASTE THE CRUST... LOVE IT TOO!
ENJOY IT WITH OUR DELICIOUS DIPPING SAUCES!

2,00



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Contemporary Pizzas



Tricolore ^(1,2)

13,00

San Marzano tomato sauce

Finished with: buffalo mozzarella, cherry tomatoes, oregano, basil, EVO oil

Sicilia bedda ^(1,2,4)

12,00

Yellow cherry tomato sauce, mozzarella, sautéed eggplant

Finished with: Sicilian pesto, grated cacio-ricotta, basil, EVO oil

Armonia ^(1,2,4)

11,50

Mozzarella, smoked provola, cherry tomatoes

Finished with: Sicilian pesto, basil, EVO oil

Verso sud ^(1,2)

12,50

Yellow cherry tomato sauce, mozzarella, smoked provola

Finished with: 'nduja cream, chili threads, basil, EVO oil



Equilibrio naturale ^(1,2,5,14)

15,50

Zucchini cream, Taggiasca olives, mozzarella

Finished with: smoked salmon, fresh ricotta, basil, EVO oil

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Contemporary Pizzas

Identità decisa ^(1,2)

13,00

Yellow cherry tomato sauce, smoked provola, asparagus

Finished with: fresh sausage spread, basil, EVO oil



Mare profumo di mare ^(1,2,5)

16,00

Yellow cherry tomato sauce, mozzarella

Finished with: smoked salmon, arugula, grated cacio-ricotta, basil, EVO oil

Orto segreto ⁽¹⁾



11,50

Zucchini cream, caramelized onion, asparagus, sautéed eggplant

Finished with: chili threads, basil, EVO oil

Lussuria estiva ^(1,2)

13,50

Saffron cream, mozzarella, caramelized onion

Finished with: Finished with fresh sausage spread, basil, EVO oil



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More Than Pizza

Caprese ⁽²⁾

Cherry tomatoes, burrata, 24-month
Parma ham, basil

12,50

ADD FOCACCIA ⁽¹⁾ +3,00

ADD GLUTEN-FREE FOCACCIA +3,50



Lasagna bolognese* ^(1,2,3,10)

(Made with selected meat)

The most classic Italian dish.

12,00

Salads

La fresca ^(2,14)

Lettuce, Taggiasca olives, buffalo
mozzarella, cherry tomatoes, sautéed
eggplant

11,00

La Green ⁽¹⁴⁾

Lettuce, Taggiasca olives, caramelized
onion, asparagus, oven potatoes

10,00



La lisca ^(2,5)

Mixed lettuce and arugula, smoked
salmon, fresh ricotta, cherry tomatoes

13,00

ADD FOCACCIA ⁽¹⁾ +3,00

ADD GLUTEN-FREE FOCACCIA +3,50

Pizza of the Month

A UNIQUE EXPERIENCE THAT CHANGES EVERY MONTH!



WE AT AMALE WANT TO MAKE YOU FEEL SPECIAL.

Every month we create an exclusive pizza using the best seasonal ingredients
A unique experience with authentic flavors.

come sempre... ANCHE SENZA GLUTINE!

**SCAN THE QR CODE TO DISCOVER
THIS MONTH'S SPECIAL!**



DO LIKE US, LOVE PIZZAS! 

Equilibrio naturale



DID YOU TAKE A PHOTO? 
SHARE IT TO YOUR STORIES AND TAG US!

AND IF YOU'RE NOT FOLLOWING US YET...
NOW IS THE PERFECT TIME TO START.
STAY UP TO DATE WITH ALL OUR NEWS...
WE ONLY SHARE THE GOOD STUFF



SERVICE 2,50

ADDITIONAL INGREDIENTS

It involves a price increase from 1.00 to 3.50

GLUTEN-FREE BASE

+3.50 (Our gluten-free base is produced by a lab in Bergamo.
The dough is hand-stretched and is not frozen. It is baked in a dedicated oven).

LACTOSE-FREE MOZZARELLA

Are you lactose intolerant?! Don't worry, we've got you covered...

ALL PRICES ARE IN EUROS

Allergen list

If you suffer from food allergies or intolerances, please inform our staff, who will help you avoid foods you are allergic to or intolerant of. We would like to inform you that the food offered in this establishment is produced in an environment where the following allergens may be present, and therefore, cross-contamination cannot be excluded.



1 GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives



2 MILK AND DAIRY PRODUCTS

Every product that contains milk: yogurt, cookies, cakes, ice cream, and various creams



3 EGGS AND EGG DERIVATIVES

Eggs and products containing them, such as: mayonnaise, emulsifiers, egg pasta



4 NUTS

Almonds, hazelnuts, walnuts, pecans, cashews, and pistachios



5 FISH

Food products containing fish, even in small quantities



6 MUSTARD

It can be found in sauces and condiments, especially in mustard



7 PEANUTS AND DERIVATIVES

Packaged snacks, creams, and condiments that may contain even small amounts



8 SOY

Derivative products such as: soy milk, tofu, soy spaghetti, and similar items



9 LUPINS

Found in vegan foods in the form of: roasts, sausages, flours, and similar products



10 CELERY

Both in pieces and as an ingredient in preparations for soups, sauces, and vegetable concentrates



11 MOLLUSKS

Canestrelli, clams, scallops, mussels, oysters, limpets, clams, tellinas, etc.



12 CRUSTACEANS

Marine and freshwater crustaceans, shrimp, prawns, lobsters, crabs, and similar



13 SESAME

Whole seeds used for bread, flours even if they contain it in small amounts



14 SULPHUR DIOXIDE & SULFITES

Pickled foods, foods in oil or brine, jams, dried mushrooms, preserves, etc...



Follow us!

www.amalepizzeria.com