



ANTIPASTI

OLIVE

citrus marinated cerignola olive

PIZZETTE AL FORNO

red meatballs, san marzano

sop, wood fired bread

RES

Los Angeles Times
"TOP 101 RESTAURANTS
IN LOS ANGELES"



MICHELIN BIB GOURMAND
AWARD RECIPIENT

EATER
"BEST PIZZA RESTAURANT
IN LOS ANGELES"

PIZZANA

MARGHERITA

1 PREHEAT

oven to 475 degrees

2 REMOVE

pizza from plastic then
dispose of cardboard

3 PLACE

pizza directly on oven rack
in the center of oven

4 BAKE

for 8-10 minutes until
the cheese is melted

5 REMOVE

pizza from oven and
let cool for 1-2 minutes

6 DRIZZLE

olive oil on top of pizza

7 SPRINKLE

pinch of sea salt on pizza

8 SLICE

and serve immediately

CACIO E PEPE

1 REMOVE

parmigiano crema from freezer
one hour ahead

2 PREHEAT

oven to 475 degrees

3 REMOVE

pizza from plastic then
dispose of cardboard

4 PLACE

pizza directly on oven rack
in the center of oven

5 BAKE

for 8-10 minutes until
the cheese is melted

6 REMOVE

pizza from oven and
let cool for 1-2 minutes

7 SQUEEZE

parmigiano crema on
top of pizza

8 SPRINKLE

cracked black pepper on pizza

9 SLICE

and serve immediately

PEPPERONI

1 PREHEAT

oven to 475 degrees

2 REMOVE

pizza from plastic then
dispose of cardboard

3 PLACE

pizza directly on oven rack
in the center of oven

4 BAKE

for 8-10 minutes until
the cheese is melted

5 REMOVE

pizza from oven and
let cool for 1-2 minutes

6 SLICE

and serve immediately

ENJOY!

PIZZANA