



MISTERPIZZA
EXPERIENCE

PLATINUM

Let yourself be guided to discover the excellence of Italian products!

By choosing this experience you can enjoy a pizza of your choice among the **EXCELLENCES FROM THE TERRITORY**

accompanied by a **CRAFT BEER** selected by our beer sommelier

To conclude treat yourself a **DESSERT FROM OUR MENU**

22,50 / person

GOLD

A journey into the tradition of Italian pizza

By choosing this experience, you can enjoy a pizza of your choice among the **"SPECIAL PIZZAS"**

accompanied by a **CRAFT BEER** selected by our beer sommelier

To conclude treat yourself a **DESSERT FROM OUR MENU**

19,90 / person



MISTERPIZZA
#MENU

TRY OUR PIZZAS OF THE MONTH WITH GREAT INGREDIENTS FOR A GOURMET EXPERIENCE.



At MISTERPIZZA you find gluten-free, lactose-free and vegan products.



www.misterpizza.it



FIRENZE
Piazza Duomo, 5r
Via Pietrapiana, 82r

VENEZIA
Piazza S. Lorenzo Giustiniani, 16 - Mestre



@misterpizzaofficial



Mister Pizza Official



MISTERPIZZA

STARTERS

CROSTINO TRICOLORE

Crostino with cherry tomatoes from vegetable garden, sliced mozzarella cheese, garlic, aromatic oregano, EVO oil*. | 5,50

CROSTINO BURRO E ACCIUGHE

Crostino with soft spread butter and anchovy slices, capers, fresh green basil*. | 5,00

PROSCIUTTO E BURRATA

A fresh plate of burrata from Puglia and thin slices of dry-cured ham*. | 6,00

Choose your dough:



Gluten free dough: mix of selected flours, 36 hours fermented | 1,50



Classical dough: soft flour type "0", over 36 hours fermented natural sourdough.



Classic dough: soft flour type "0", over 36 hours fermented natural sourdough with toasted sesame | 1,00



Whole wheat flour sourdough fermented naturally over 36 hours. | 1,50

Choose your mozzarella:



Lactose free mozzarella cheese 100% Italian milk | 2,00



Mozzarella Fior di latte 100% Italian milk



Vegan mozzarella with Coconut oil | 2,00



Mozzarella di Bufala DOP from Campania | 2,50

PRIVATE COLLECTION



TARTUFI

A unique pizza made from the perfect combination of fresh and fragrant flavors including: black truffle flakes, tomato from our territory, EVO oil and Apulian burrata stracciatella. | 26,00



PATA NEGRA

A pizza featuring the finest Iberian ham, or "100% Iberico Puro Bellota" considered the best ham in the world; enhanced by tomatoes from our territory, 100% Italian raw Fior di Latte mozzarella and fresh green basil* | 28,00



LA FIORENTINA

This pizza represents a reinterpretation of typical Italian products by combining the traditional real pizza with a delicious fresh carpaccio of Chianina breed certified and selected by the No. 1 SteakHouse in Italy: "Trattoria Dall'oste", raw Apulian burrata, EVO oil and a sprinkle of lime | 25,00

CLASSIC PIZZAS

TIPICA 4x4



AVANTI MARCH

Tomatoes from Tuscany, bocconcini of 100% fresh mozzarella cheese, fontina cheese, creamy gorgonzola DOP, flakes of grana cheese 16 months aged and fresh green basil*. | 9,50

LA RIPIENA



ENTROPIA

Calzone (folded pizza) stuffed with bocconcini of 100% fresh melted mozzarella cheese, italian cooked ham, champignon, artichokes and fresh green basil*. | 9,00

MODESTA



ENTROPIA

Tomatoes from Tuscany, bocconcini of 100% fresh mozzarella cheese, italian cooked ham and fresh green basil*. | 9,00

4 MERAVIGLIE



ENTROPIA

Tomatoes from Tuscany, bocconcini of 100% fresh mozzarella cheese, italian cooked ham, black olives, champignon, artichokes and fresh green basil*. | 9,00

VERDISSIMA AI PROFUMI DELL'ORTO



AVANTI MARCH

Tomatoes from Tuscany, 100% fresh mozzarella cheese, zucchini and eggplant from the vegetable garden, fresh rucola and basil*. | 9,00

PARTENOPEA



ENTROPIA

Tomatoes from Tuscany, Bocconcini of 100% mozzarella Fior di latte, capers, anchovy fillets, aromatic oregano and fresh green basil*. | 8,50

Ask for the list of allergens

*To ensure our product quality, some ingredients can be frozen.

From 24:00 a 20% surcharge will be applied to the menu. Additions or variations involve an extra cost.

EXCELLENCES FROM THE TERRITORY

TOSCANA



ENTROPIA

Buffalo mozzarella DOP, porcini mushrooms, delicious black truffle cream and fresh green basil*. | 13,00

PUGLIESE



ENTROPIA

Burrata cheese from Puglia, fresh Tuscan tomatoes, 100% fresh mozzarella cheese, black cheery tomatoes from vegetable garden, fresh green basil*. | 15,50



UMBRA



GOTHA TRIPEL

Tomatoes from Tuscany, 100% fresh mozzarella cheese, traditional hot salami, italian cooked ham, selected sausage, Würstel, fresh green basil, Italian grandma's recipe*. | 12,50

SICILIANA



AVANTI MARCH

Fresh burrata cheese from Puglia, fresh mozzarella cheese, mortadella with Sicilian pistachio, soft green pistachio cream with a sprinkle of crunchy pistachio grains*. | 13,50

ALTOATESINA



AVANTI MARCH

Bocconcini of 100% fresh mozzarella cheese, Tomatoes from Tuscany, fresh mascarpone cheese, Speck (artisan smoked ham) from Alto Adige, fresh green basil*. | 12,50

CALABRESE



ENTROPIA

Tomatoes from Tuscany, buffalo mozzarella DOP, porcini mushroom, Calabrian spicy Nduja sausage and fresh green basil*. | 12,50

PIZZE SPECIALI

PROVOLONA



AVANTI MARCH

Tomatoes from Tuscany, 100% mozzarella Fior di latte bites, smoked provola cheese, spicy salami, fresh green basil*. | 11,00

PULCINELLA



ENTROPIA

Tomatoes from Tuscany, buffalo mozzarella DOP from the Campania region, raw arugula, fresh Italian cherry tomatoes, grana aged cheese 16 months*. | 11,00

LA REGINA



GOTHA TRIPEL

Tomatoes from Tuscany, Buffalo mozzarella cheese DOP, Italian cherry tomatoes, EVO oil, fresh green basil, prepared in traditional way*. | 10,00

RUSTICA PICCANTE



GOTHA TRIPEL

Tomatoes from Tuscany, bocconcini of 100% fresh mozzarella cheese, traditional hot salami, and fresh green basil* | 10,00

CRUDO DI MAMELI



ENTROPIA

Tomatoes from Tuscany, Buffalo mozzarella cheese DOP, thin slices of dry-cured ham and fresh green basil*. | 9,50

BOSCO TOSCANO



AVANTI MARCH

Tomatoes from Tuscany, bocconcini of 100% fresh mozzarella cheese, italian cooked ham, champignon and fresh green basil*. | 9,50

THE PERFECT PAIRING: our selected beers

ATTENTION:

IT'S ADDICTIVE

EVERY PIZZA HAS ITS PAIRING

Find the perfect match!



CRAFT BEER

Blond lager beer, fresh and floral notes, malt taste Alc. 4.6%. | 5,00



DAMA BIANCA WHITE IPA

Craft beer, hopped with a rich aroma Alc. 5.6%. | 5,50



AVANTI MARCH SPICY SAISON

Craft beer, dry and spicy taste Alc. 6.5%. | 5,50



VAITRÀ APA

American craft beer, notes of caramel and citrus scents Alc. 5.6%. | 5,70



GOTHA TRIPEL

Belgian craft beer, with a strong taste and spicy notes Alc. 7.7%. | 5,70



THRIBU AMERICAN IPA

Craft beer, with a strong taste, full of inebriating aromas Alc. 6.9%. | 5,70



ENTROPIA GOLDEN ALE

British style blonde craft beer, citrus and floral notes Alc. 4.8%. | 5,70

THE SELECTION OF WINES FROM OUR TERRITORY



Pinot Grigio delle Venezie D.O.C.¹ 5,50 | 24,00

Chardonnay Trevenezie I.G.T.² 5,00 | 22,00

Prosecco Soligo Cuvée Millesimato Extra Dry 4,00 | 20,00

Chianti Tenuta di Campriano D.O.C.G.³ 5,00 | 22,00

Chianti Tenuta di Lilliano D.O.C.G.³ 5,50 | 24,00

DRINK

Water still/sparkling | 2,50

Coca cola / Coca cola zero | 3,50
Sprite / Fanta | 3,50

Fruit juice | 2,50

Beer:
Corona and Ichnusa | 4,00

Beer for everyone:
gluten free beer. | 5,50

THE PERFECT ENDING



L'ALTRO TIRAMISÙ

Semifreddo with a base of soft sponge cake soaked in espresso, covered with mascarpone custard and topped with cocoa. | 5,50



SOFFICE PASSIONE
AL CIOCCOLATO E COCCO

Fragrant shortcrust pastry filled with chocolate-hazelnut spread and soft coconut mousse. | 5,00



CREMOSO AL PISTACCHIO

Creamy pistachio mousse topped with chopped green pistachios. | 5,50



CONNUBIO PERFETTO

The perfect pairing of dark chocolate mousse and raspberry filling layered atop a chocolate crumble crust. | 6,00



SOGNO DI CIOCCOLATO FUSO

Chocolate souffle filled with warm chocolate lava. Made with powdered sugar, eggs and fresh butter. | 5,50



SORPRESA VEGANA

Prepared with 100% vegan ingredients, a sweet surprise from our kitchen. | 5,00

BEFORE LEAVING



LIMONCELLO GIOIA LUISA

The fresh and timeless end of meal that with its taste will take you to Sorrento | 4,00



GRAPPA VENETA CASTAGNER

Over 12 months of distillation give this grappa its unmistakable round and spicy flavour. | 4,00



AMARO DEL CAPO

An ancient recipe with distilled herbs, flowers and fruits for a gentle and aromatic taste. | 4,00



PASSITO DI PANTELLERIA D.O.P.

Produced in Pantelleria according to tradition, characterized by sweet and honeyed notes | 4,00

1) D.O.C.: designation of origin

2) I.G.T.: indication of geographical typicality

3) D.O.C.G.: controlled and guaranteed designation of origin



Mister Pizza donates a part of the service charge to **Banco Alimentare della Toscana** which helps more than 120.000 struggling families and people per year
Service charge per person | 3,00

