

LA PIZZERIA

ROMAN HANDCRAFTED PIZZA BY THE SLICE

Pizza Gourmet – the masterpiece Las Vegas has waited for. Crafted from the creative genius of our pizzaioli chefs, our pizza gourmet are specialty pizzas topped with high-quality, seasonal ingredients. Similar to the traditional pizza alla pala, pizza gastronomica is baked in an electric oven, sliced, and then served on a pala, or “wooden paddle.” Each slice and each bite boasts a perfectly balanced flavor, thanks to the meticulous care our pizzaioli put into making every inch of pizza gourmet a work of art!

PIZZA BY THE SLICE

Made with our classic dough and topped with the best local & Italian ingredients

CAPRICCIOSA | 12

Mutti Tomato Sauce, Rovagnati Prosciutto Cotto, Di Stefano Stracciatella, Olives, Artichokes, Basil

TRICOLORE | 12

Ferrarini Prosciutto Crudo di Parma DOP Aged 14 Months, Arugula, Di Stefano Stracciatella, Cherry Tomatoes

COPPA E BURRATA | 12

Casella's Coppa, Di Stefano Burrata, Mint

BURRATA E POMODORO | 10

Ariola Burrata, Mutti Tomatoes, Local Cherry Tomatoes

GET TO KNOW OUR CLASSIC DOUGH

Our classic dough is made with stone-milled, 100% organic Mulino Marino flour from Piemonte.



*100% organic wheat
grown in Piemonte*



*Blend of type “00” and other
stone-milled flours*



*Dough rises 12 hours
before baking*



*Crunchy exterior with a soft, airy
interior*

Please inform your server of any allergies or dietary restrictions.

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

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