



Picciocchi's



PIZZA MENU

114 Wyoming Avenue - Scranton, PA 18503

570.319.5167

www.picciochis.com



PIZZE

MARGHERITA NAPOLETANA | \$16

San Marzano tomatoes DOP, fior di latte fresh mozzarella,
fresh basil

PEPPERONI (SALAME NAPOLI) | \$18

San Marzano Tomatoes DOP, fior di latte fresh mozzarella,
imported Italian Salame Napoli, fresh basil

MORTADELLA & PISTACCHIO | \$22

Fior di latte fresh mozzarella, imported Italian Mortadella
with Pistacchio, crema di pistacchio

'NDUJA BIANCA | \$18

Fior di latte fresh mozzarella, fresh ricotta imported Italian
'nduja spicy salame from Calabria, fresh basil

BURRATA & CRUDO | \$20

San Marzano tomatoes DOP, fresh burrata cheese,
imported Italian Prosciutto Crudo di Parma DOP, fresh basil

QUATTRO FORMAGGI | \$18

White pizza with our special blend of four cheeses,
fresh basil

VEGETARIANA | \$20

San Marzano tomatoes DOP, fior di latte fresh mozzarella,
house roasted peppers, eggplant & zucchini, fresh basil

PESTO | \$22

House made basil pesto genovese, fior di latte fresh
mozzarella, fresh ricotta, fresh basil

FUNGHI E SALSICCIA | \$ 22

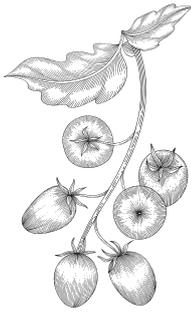
Fior di latte fresh mozzarella, imported Italian Porcini
mushrooms, sausage

\$ **1.00** for each added topping

INGREDIENTS OF EXCELLENCE: MEANING AND HISTORY

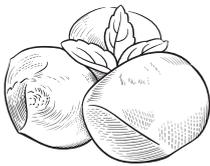
DOP in Italian stands for “**Denominazione di Origine Protetta**” which translates in English to “**Protected Designation of Origin**”. It is an honorary title of excellence and status and is given exclusively from the European Union.

San Marzano Tomatoes DOP



San Marzano are a variety of small heirloom tomatoes that are grown in San Marzano sul Sarno, Italy that is located between Naples and Salerno in the region of Campania. The seeds were first grown in the volcanic soil of Mt. Vesuvius. San Marzano have DOP status which makes them a protected product. San Marzano tomatoes have been awarded the status of the only tomatoes that can be used to make a “vera pizza Napoletana” or in other words, “A true Neapolitan pizza”!

Fior di latte Mozzarella di bufala Burrata



Fior di Latte is unprocessed full cream cow’s milk mozzarella. Mozzarella di bufala is imported mozzarella made from buffalo milk from the Caserta area in the region of Campania, Italy. Buffalo milk is richer in proteins, fat and calcium with respect to cow or sheep milk which results in twice the dairy content of a cow’s milk mozzarella.

Basil Genovese

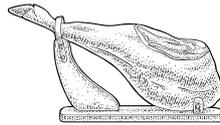


We proudly use locally sourced fresh organic Basil Genovese from Kennedy Creek Growers, in North Abington Twp, PA.

Molino Signetti pizza flour



Farina “0” or Soft wheat flour type “0” is a special type of unrefined flour used for making pizza and bread. Our pizzas are hand crafted using Molino Signetti “Oro di Napoli” (Gold from Naples) “0” pizza selection flour.



Prosciutto crudo di Parma DOP

Dating back to Medieval times, this geographically protected product has become a world-renowned food known for its delicate and sweet flavor. Prosciutto di Parma can only be produced in Parma and follows century-old traditions of curing meats and only requires a few simple ingredients: fresh pork, sea salt, air and time.



‘Nduja

(Pronounced: an-DOO-ya)

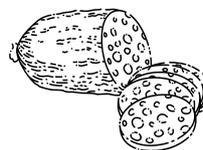
‘Nduja is a red colored, soft, spreadable fermented pork salami with spicy Calabrian red hot chili peppers. Its intricate aging process and unmistakable Calabrian pepper flavor makes this spreadable salami both unique and unparalleled.



Porcini Mushrooms

Oversized, high in protein, grown in pine tree soil, boast of hearty nutty flavor. These giant gourmet mushrooms found in the deep woods of Italy can grow up to 12 inches in diameter and make a great addition to almost any dish.

Mortadella con pistacchio di Bronte



Mortadella originates from the area of Bologna, Italy. It has many distinguishing characteristics which include: high quality pork from locally raised free range pigs, cylindrical in shape, minced with Bronte pistachio nuts, has a blend of special spices and must contain at least 15% of evenly distributed fat. Each piece is slowly cooked at 70°C (158°F) for 20 hours to preserve its spectacular silky texture and mouthwatering flavor.

L'arte Bianca

Literally translated as “**the white art**” but context translated as “**the art of baking**”.

It is the culinary artistic form of handcrafting food with flour. Pizzaioli (pizza makers) take great pride in “L'arte bianca” and **unique creation** they are able to produce by handmaking dough to be make into various pizzas and breads.



Picciocchi's

 PI-CHO-KI

114 Wyoming Avenue - Scranton, PA 18503

570.319.5167

www.picciocchis.com
