

BANCALE 61

Pizza Napoletana

Calzone

Calzone di Napoli euro 15

A classic cherry tomato sauce, buffalo mozzarella, basil, anchovies, oregano, olive oil and a pinch of pecorino.



Calzone Rustico Cotto, Funghi e Noci euro 16

Cherry tomatoes, buffalo mozzarella, ham (parmacotto), mushrooms, black pepper, sage, walnuts, olive oil.

White pizzas (pizza without tomatoes)

Pizza Patate con Lardo (o Speck affumicato) , con confettura di aglio euro 15.5

Buffalo mozzarella, speck, slices of potato, garlic tapenade, rosemary, olive oil and a pinch of pecorino.

Pizza Melanzana alla menta & Taleggio DOP euro 15.5

Buffalo mozzarella, Taleggio (cheese), oven grilled aubergine, mint, black pepper, olive oil and a pinch of pecorino.



Pizza ricotta, Pecorino DOP & Spinaci (o radicchio rosso) euro 15.5

Buffalo mozzarella, ricotta, spinach (or red radicchio), garlic, pine nuts, red pepper, lemon oil and a pinch of pecorino.



Pizza Patate, salvia & Caprino euro 15.5

Buffalo mozzarella, goats cheese, slices of potatoes, sage, rosemary, garlic tapenade, red pepper, olive oil and a pinch of pecorino.



Pizza Sant'Agrippino da Napoli euro 16

Buffalo mozzarella, mushrooms, truffle tapenade, anchovies, olive oil and a pinch of pecorino.



"Fuori programma": ask the 'Pizzaiolo' about daily specials, dessert-pizza and the pizza of the month!

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Orario apertura (winter opening times)

Monday:	Chiuso (closed)
Tuesday:	17:00 - 21:00
Wednesday:	17:00 - 21:00
Thursday:	17:00 - 21:30
Friday:	17:00 - 21:30
Saturday:	17:00 - 21:30
Sunday:	17:30 - 20:30

(call us for extended opening hrs)

Ordini & Prenotazioni

(Orders and Reservations)

Tel: +31 641 476 476

Scharnerweg 61

6224JB

Maastricht

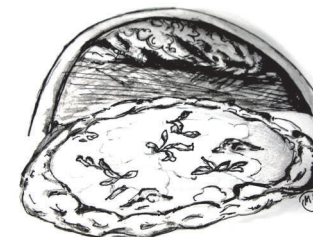
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www.bancale61.com



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Pizza Napoletana



Pizza Napolitana

~Gastronomia di Napoli~

Boutique Restaurant

&

Pizza D' Asporto

(restaurant & take-away)

Ca se rispetta 'a regola facenno 'a vera pizza chella ch'è nata a Napule quasi ciennt'anne fa. Chesta ricetta antica si chiamma Margherita ca quando è fatta a arte po ghi nant'a nu Re.

Gennaro Esposito

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Pizza Napoletana

Pizza Napoletana: Gastronomy of Naples, a brief history

Neapolitan pizza, with a soft and thin dough and high edges or "frame" ("Cornicione"), is the Neapolitan version of the classic Italian pizza, moreover, it is also considered by Italians as pizza *par excellence*, known since 1715 and reported in some historical treaties as a food habit of the city of Naples: the heart of the Neapolitan gastronomy, a symbol of traditional artisan food that characterizes the south of Italy.

This pizza is the evolution of the famous street pizza "pizza a libretto", meaning folded as a book, which was sold in every corner of Napoli by interest free credit or by "oggi a otto" (today at 8) eat today and pay in eight days from now!... no such luck at Bancale 61 though!

The essence of the Neapolitan pizza is due mainly to its base which must be produced with a dough similar to that used for bread - that is to say completely devoid of fats - soft and elastic - using wheat flour and baked in a shallow dome wood burning oven at temperatures around 485 °C, for not more than 90 seconds.

Dough to perfection and a delicate balance of flavours: this is the secret of true Neapolitan pizza.

For Naples, pizza is a symbol of good living and the pizzaiolo an artist!

Buon Appetito!

QUELLI DI BANCALE 61

BANCALE 61

Pizza Napoletana

Pizza Napoletana Ingredients

All our ingredients used to make the gastronomic pizza Napoletana follow the traditions and quality associated with "Pizza Napoletana S.T.G."

- San Marzano tomatoes;
- Buffalo mozzarella from the Campania region;
- Pecorino romano (sheep's cheese) from the region around Rome;
- Capers from the island of Pantelleria;
- and first cold pressed "extra virgin" olive oil

All other ingredients used on the various Italian pizzas are traditionally crafted products or "di denominazione di origine protetta" (DOP)

Food Allergies and Intolerances:

"Before you order your food and drinks please speak to our staff if you want to know about our ingredients"

Classic pizzas:

Margherita euro 11.5

Tomatoes, buffalo mozzarella, basil, olive oil and a pinch of pecorino.



Margherita con Cornicione ripieno di ricotta o spinaci euro 14

Margherita with a ricotta or spinach filled crust, tomatoes, buffalo mozzarella, basil, olive oil and a pinch of pecorino



Marinara euro 9.5

A classic cherry tomato sauce, garlic, capers, anchovies, oregano, olive oil.



Pizze per Bambini (3/4 size) euro 9

Pizza for children: small Margherita with any kids topping by request

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Pizza Napoletana

Traditional pizzas

Margherita Salsiccia dolce, Funghi e pepe nero euro 16

A classic cherry tomato sauce, buffalo mozzarella, sweet Neapolitan sausage, mushrooms, basil, black pepper, olive oil and a pinch of pecorino.

Marinara con Tonno, Capperi, Olive e cipolla rossa euro 15.5

A classic cherry tomato sauce, tuna fillet, garlic, oregano, parsley, capers, red olives, sweet red onions, lemon zest, olive oil.



Margherita con crudo rucola balsamica & Parmigiano euro 16

Tomatoes, buffalo mozzarella, Parma ham, flakes of parmesan cheese, rocket, balsamic vinegar, olive oil and a pinch of pecorino.

Margherita alle verdure grigliate e paprica affumicata euro 15

A classic cherry tomato sauce, buffalo mozzarella, oven grilled seasonal vegetables, basil, oregano, thyme, smoked paprika, black pepper, olive oil, and a pinch of pecorino.



Margherita con ricotta, olive e peperoni euro 14.5

Tomatoes, buffalo mozzarella, ricotta, grilled paprika, baked black olives with orange zest, oregano, olive oil and a pinch of pecorino.



Margherita Massimo: Cotto, Funghi (& carciofi) euro 16

Tomatoes, buffalo mozzarella, ham (parmacotto), mushrooms, artichokes, basil, olive oil.

Pizza ai formaggi DOC e pomodorini "Spunzillo" euro 15.5

Buffalo mozzarella, flakes of parmesan cheese, gorgonzola (or provolone), Fontina (or Scamorza), yellow tomatoes "Spunzillo", pepper, salt, olive oil.



Pizza al Salame piccante euro 15.5

Tomatoes, buffalo mozzarella, spicy salami, sweet red onions, roasted paprika, pepper, olive oil and a pinch of pecorino.

Pizza Salmone & Aneto euro 15.5

Tomatoes, buffalo mozzarella, smoked Scottish salmon, mascarpone, dill, lemon zest, olive oil.

