

Food

COLD SCHIACCIATA

Questions about allergies? Ask our staff!

Mortadella & Pistacchio + 10.-
Mortadella - Pistacchio - Stracciatella - Rucola

Lemon Ricotta & Green Asparagus + 10.- 
Lemon Ricotta - Green Asparagus - Tomato - Parmesan Cheese - Balsamic Glaze - Rucola

Prosciutto Crudo & Peach and Basil salsa + 10.-
Prosciutto Crudo - Peach & Basil Salsa - Stracciatella - Pistacchio Crumble - Balsamic Glaze

Sicilian Pesto & Bufala + 10.- 
Sicilian Pesto - Aubergine - Taggiasca Olives - Bufala Mozzarella - Basil

WARM SCHIACCIATA

For the Month Special ask our staff!

Fried Chicken + 13.-
Fried Chicken Cutlet - 'Nduja Mayonnaise - Fennel & Red Onion - Artichoke Crème - Rucola

Porchetta & Aubergine + 12.-
Porchetta - Aubergine - Apple Ketchup - Chili Oil - Rucola

Shortrib Ragù + 12.-
Shortrib Ragù - Provolone - Rucola

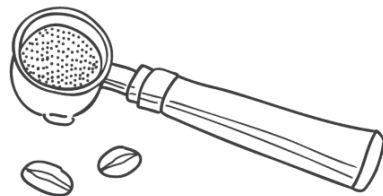
Roasted Leek & Scamorza + 11.- 
Roasted Leek - Scamorza - Roasted Potato Crème - Aged Pecorino - Mustard Mayonnaise - Rucola

BAKERY

Neapolitan pizza dough 4.5
Half Schiacciata bread 8.-
Full Schiacciata bread 15.-
Cinnamon Blueberry Bread (different toppings) 4.5
Slice of Focaccia (topped with Olives/Tomato) 3.5



Drinks



COLD DRINKS

Iced coffee / Latte.....	3.75 / 4.-
Acqua panna.....	3.25
San Pellegrino Sparkling	3.25
San Pellegrino - different flavours	3.25
Birra Moretti	3.75

JUICES

Orange Juice	4.5
Arancione Juice: orange - ginger - carrot - apple - lemon	6.-
Green Juice: celery - cucumber - green apples - lime juice	6.-
Pink Juice: beetroot - cucumber - pineapple.....	6.-

WARM DRINKS

Espresso / double	2.50 / 3.5
Espresso macchiato	3.2
Cappuccino	4.-
Flat white	4.-
Latte	4.-
Matcha latte	4.5
Lungo	3.5
Tea - different flavours	3.-
Hot Chocolate (Tony Choclonely)	3.5



Volg ons op **Instagram** @doughstudio_ams **Mail:** doughstudio@pizzaproject.nl