

Our menu includes premium pizzas made from high-quality ingredients, delicious starters and desserts, and beverages tailored to match the dishes.

GOOD PIZZA STARTS WITH THE BASE - AND NOW, WITH US, YOU CAN CHOOSE IT YOURSELF!

Choose the base for your pizza from three options:

Classic Pizza's classic base

 thin, crispy and a favourite for many over the years.

Sourdough base

 full taste, soft core and crispy crust.
 The sourdough adds depth and an artisanal flair to the pizza.

Gluten-free pizza base

 A highly acclaimed gluten-free base designed for us by Gluteeniton Leipomo Ilona.



STARTERS

SCAMPI AL LIMONE €12.90 | ND

A fresh and light Mediterranean dish of lemon, chilli and garlic-flavoured giant prawns served with lightly toasted sourdough bread.



VITELLO TONNATO €8.90 | L, G

This classic Piedmont delicacy is fresh and full-bodied. Thinly sliced veal roast braised in white wine, served with a velvety tuna sauce.



CAPRESE €8.90 | LL, G

A modern classic among starters. The dish contains cherry tomatoes, creamy burrata, fresh basil, extra virgin olive oil and balsamic vinegar.



STARTERS

ARANCINI RAGÚ MOZZARELLA €6.90 | LL

A Sicilian street cuisine classic, house-style. A crispy risotto ball, with a heart of **mozzarella and tomato sauce**. Served with basil mayonnaise and Parmesan.

ARANCINI CHORIZO & CHEDDAR €6.90 | LL

A Sicilian street cuisine classic, house-style. A crispy risotto ball stuffed with **cheddar cheese and spicy chorizo**. Served with basil mayonnaise and Parmesan.



CAESAR NATUREL €11.90 | L

A dish known for the rich sauce and simple yet tasty ingredients. Our Caesar is made with fresh lettuce, Caesar sauce, croutons and Parmesan.

Enjoy the salad on its own or with toppings:

- Chicken €5.00
- Crispy bacon €5.00
- Crayfish €6.00



1. MARGOT & RITA €15.90 | L

Classic Italian beauty – simple but full of taste. Velvety **tomato sauce** is topped with **Mozzarella di Bufala**, torn by hand, which melts smoothly and is wonderfully rich. Garnished with **fresh basil**.



Drink recommendation: Peroni Nastro



2. COLORE €16.90 | LL

Colore offers Mediterranean flavours with a bold twist – salami, feta, bell peppers and red onion. The flavours are well balanced.



Drink recommendation: Shiraz Merlot



3. PEPES €17.90 | L

Pepes is a classic pizza with pepperoni, tomato and Aura blue cheese. It offers strong, salty and slightly hot flavours that combine classic American-Italian style with a Finnish twist.



Drink recommendation:
Peroni Nastro



4. HANGOVER – DOPO LA FESTA €18.90 | L

In Italy, this pizza would certainly be called Dopo la Festa. It means "after the party", referring to the time after a good party.
Classic Pizza's iconic Hangover pizza features hot salsa sauce, salami, crispy bacon, pickles and jalapenos.



Drink recommendation: Pinot Grigio



5. HAMANOS €19.90 | L

Hamanos evokes emotions

– Aura blue cheese and pineapple are both flavours that you either like or dislike, but together they create a surprisingly well-functioning combination with delicious smoked ham.



Drink recommendation: Shiraz Merlot



6. POLLO BARBEQUE €19.90 | L

Juicy chicken, crispy bacon and sweet pineapple combined with a smoky BBQ sauce — a tasty sweet and salty classic. This is one of Classic Pizza's most popular pizzas, and with good reason. The perfect mix of sweet and salty takes you to a sunny summer day.



Drink recommendation: Pinot Grigio



7. BOLONA 2.0 €17.90 | LL

This version is a modern take on the classic Italian pizza, combining high-quality ingredients with a distinct taste profile. The pizza contains roasted minced beef, Mozzarella di Bufala and basil.



Drink recommendation: Chianti



8. FRANCES €18.90 | L

Frances is a sophisticated, yet easily approachable pizza. It contains **smoked ham, fresh champignons and prawns** that add a touch of marine freshness and light sweetness to the pizza.



Drink recommendation: Primitivo Organic / Staropramen Lager



9. PROSCIUTTO €17.90 | L

Prosciutto is perfect for everyone who appreciates strong flavours and a gourmet twist.

The harmonious taste of Prosciutto is based on prosciutto, tomato and Aura blue cheese.



Drink recommendation: Pinot Grigio



10. TUNANA €19.90 | L

Tunana contains tuna, prawns, red onion and capers. It offers fresh, marine and slightly salty flavours, reminiscent of Mediterranean cuisine by the sea.



Drink recommendation: Sauvignon Blanc



11. RUCOLA CRUDOT €19.90

With tomato, goat cheese, rocket, prosciutto and balsamic vinegar, Rucola Crudo is like a summer day's delicacy in Tuscany — not heavy, but full of flavour. It is great for everyone who values high-quality ingredients and refined flavour combinations.



Drink recommendation: Sauvignon Blanc



12. PHANGAN LOVER - GAMBERO AL CUORE €19.90 | L

The original name of the pizza, Phangan Lover, says it all about the Thai-inspired flavours, while Gambero al Cuore is Italian for the love of crayfish. This culinary experience contains hot salsa sauce, crayfishtails, tomatoes, red onions, jalapenos, chilli mayonnaise and basil.



Drink recommendation: Pinot Grigio



13. QUATTRO FORMAGGI €18.50

Quattro Formaggi contains
Mozzarella di Bufala, Raclette,
Aura blue cheese and Parmesan.
It is a genuine feast of cheeses
– rich, intense and luxurious.
It is ideal for cheese lovers
who are not afraid of



intense flavours.

Drink recommendation: Primitivo Organic



VEGAN

14. VEGAANO €17.50 | V or L

Vegaano contains vegan cheese, grilled artichokes, semi-dried tomatoes, champignons, red onion and basil. This pizza offers rich, vegetarian and aromatic flavours that are both earthy and fresh. You can choose mozzarella cheese instead of vegan cheese for this pizza.



Drink recommendation: Shiraz Merlot



15. NO CHICKEN BARBEQUE €17.90 | V or L

This vegetarian version of the popular Pollo Barbeque pizza is full of flavour. It offers sweet, smoky and rich flavours with NoChicken, pineapple, semi-dried tomatoes, BBQ sauce and basil. You can choose either vegan cheese or mozzarella for this pizza.



Drink recommendation: Shiraz Merlot



PERSONAL CHOICES

16. PIZZA PREFERITA €19.90

"Your tastes, your rules." Choose your **three favourite toppings** and create just the pizza you want. Classic base or sourdough base, rich flavours and the freedom to combine – this pizza is like an empty canvas that you paint on.

17. PIZZA BAMBINO €12.00

"Smaller pizza, bigger pleasure!" Choose **two favourite toppings** and make your own dream pizza – just the way you want it! The perfect size for little gourmets, but full of taste and fun.

EXTRA TOPPINGS

MEAT +€3

- Chicken
- Prosciutto
- Minced beef
- Smoked ham
- Pepperoni
- Bacon
- Salami
- Chorizo

SAUCES +€1.50

- BBQ sauce
- Chilli mayonnaise
- Basil mayonnaise

CHEESES €3

- Aura blue cheese
- Feta
- Mozzarella di Bufala
- Grated mozzarella
- Raclette
- Vegan cheese
- Goat cheese

SEAFOOD +€3

- Prawn
- Tuna
- Crayfish tail + €5

VEGETABLES AND MISCELLANEOUS +€1,50

- Pineapple
- Semi-dried tomatoes
- Basil
- Artichoke
- Jalapeño
- Kalamata-olive
- Capers
- Pickled cucumber
- Bell pepper
- Red onion
- Rocket
- Lettuce
- Tomato
- Fresh champignon
- NoChicken +€3

HOUSE-STYLE GARLIC €1

All pizzas contain tomato sauce and grated mozzarella, unless otherwise stated.

L Lactose-free G Gluten-free LL Low-lactose V Vegan NM Non-dairy For more information about allergens in our foods, please ask our staff.

DESSERTS

GELATO €4.90 | L, G

Soft and rich gelato is finger-licking good – go for classic vanilla, rich chocolate, nutty pistachio or irresistible salty caramel.

SORBET €4.90 | V, G

A light and fresh finish to your meal – like a ray of Italian sun! Choose from fresh limoncello sorbet or soft, fruity raspberry, full of summer sweetness.

HOUSE-STYLE PISTACHIO-TIRAMISU €11.90 | LL, G

Our home-made tiramisu gets a new twist from velvety pistachio cream – a soft, rich and nutty elegant treat. Contains Amaretto (almond liqueur, 28% vol).

