

PIZZA WITH MARLIN, OLIVES , DORATI AND YELLOW SEMI DRIED TOMATOES ,



Menù Ingredients

30 g. Datterini gialli semiseccchi - Semi dried yellow grape tomatoes - XS1X
30 g. Dorati - TN1
30 g. Olive di Castelvetro sfiziose - Delicious castelvetro olives - KO1
40 g. Marlin Affumicato (trancio) - Smoked Marlin (Piece) - 1B9
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

N°1 Base for Pizza
80 g. Mozzarella cheese
q.s Parsley
q.s. Wild Fennel

Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza dough, add the mozzarella cheese and bake it. When cooked add the Marlin, Yellow tomatoes, Dorati Tomatoes, Castelvetro Olives then garnish with chopped parsley and wild fennel.

Gluten Free Method

Replace the dough with the "Gluten Free Pizza Base" Menu code 7031.