



LEON D'ORO

PIZZERIA VERONA

WELCOME

It's a pleasure to have you here for a taste of our specialties. Our pizza, in particular, is created through research and the desire to offer a good and wholesome dining experience.

We believe in finding the right balance between technological innovation and the preservation of traditions and values, elements that allow us to be here to listen and reply to your demands.

We think that body and mind need nourishment and leisure: it is our commitment to astonish you with simplicity and politeness every time.

We select the most suitable, genuine and freshest ingredients, paying great attention to quality, origin and also to the taste of our clients.

**Our greatest satisfaction is
not to present you with “our” best pizza,
but to serve you “your” favorite pizza.**

THE FLOUR

The flour we use is obtained by the **stone-grinding of 100% Italian, GMO free wheat**, grown with integrated agriculture systems, free of mycotoxins, pesticides and preservatives.

This stone 'crushing', differently from standard, conventionally cylinder-milled type 1 flours, **allows the fibers, enzymes and mineral salts of the wheat germ to remain unaltered**. Not only are the wheat's caryopsis, endosperm and germ a source of noble nutrients, they also have a very high fermentative quality and an elevated liquid-absorption potential.

With a temperature and humidity controlled **36-48 hours rising** we are able to obtain a dough that's low in salt but with an outstanding, light and crunchy wheat flavor, high in water percentage, fragrant and easy to digest.

Stone-grinding of 100% Italian, GMO free wheat

DOUGH

All pizzas can be made with **100% whole wheat flour** 3,00

All pizzas can be made with **GlutiNò flour (gluten free)**
buckwheat, cornstarch and rice flour 3,00

EXTRA INGREDIENTS

Rocket salad, onion, potatoes, capers 0,50

Vegetables, cheeses, olives, sausage, spicy salami 1,50

Cold cuts, backed tomatoes, tuna, smoked salmon, double dough 2,50

Burrata cheese, buffalo mozzarella, buffalo ricotta, anchovies 3,00

Cover charge 2,00

*For information about allergenic ingredients, please contact our staff.
For seasonal reasons some products may be frozen to preserve their quality.*

THE CLASSIC PIZZAS



MARINARA tomato sauce, oregano, garlic oil	6,00
FIOR DI LATTE tomato sauce, mozzarella, basil	8,00
COSACCA tomato sauce, basil, Pecorino cheese after baking	8,00
SALSICCIA DOLCE E CIPOLLA tomato sauce, mozzarella, sweet sausage, caramelized red onion	9,00
SALSICCIA DOLCE E PATATE tomato sauce, mozzarella, sweet sausage, potatoes	9,00
SALAMINO PICCANTE tomato sauce, mozzarella, spicy salami	9,00
GORGONZOLA E MELANZANE tomato sauce, mozzarella, gorgonzola cheese, eggplant	9,00
4 STAGIONI tomato sauce, mozzarella, mushrooms, artichokes, ham	9,00
PROSCIUTTO CRUDO DI PARMA tomato sauce, mozzarella, Parma ham after baking	10,00
PROSCIUTTO E FUNGHI tomato sauce, mozzarella, mushrooms, ham after baking	10,00
VEGETARIANA tomato sauce, mozzarella, courgettes, fried eggplant, potatoes, cherry tomatoes, artichokes, mushrooms, red chicory, Piemontese Grana Riserva cheese	10,00
TONNO E CIPOLLA tomato sauce, mozzarella, tuna, caramelized red onion	10,00
CAPRICCIOSA tomato sauce, mozzarella, ham, mushrooms, artichokes, olives, capers, oregano	10,00
CALZONE tomato sauce, mozzarella, buffalo ricotta cheese, mushrooms, ham, fontina cheese	11,00
BRIE E SPECK tomato sauce, mozzarella, brie cheese, speck	11,00
ROMANA tomato sauce, mozzarella, anchovies oregano	11,00
4 FORMAGGI tomato sauce, mozzarella, gorgonzola cheese, ricotta cheese, grana	11,00

THE WHITE PIZZAS



LARDO VERONESE

mozzarella, baked cherry tomatoes, lardo veronese (air-cured bacon), basil 11,00

PANCETTA STUFATA E PARMIGIANO

mozzarella, bacon, Parmigiano Reggiano cheese, basil 11,00

GUANCIALE, PATATE E PORRI

mozzarella, cheek lard, potatoes and leek 11,00

PORCINI

mozzarella, porcini mushrooms, thyme 11,00

SALSICCIA E FRIARIELLI

mozzarella, sweet sausage, friarielli, Pecorino cheese 11,00

MORTADELLA E BURRATA

mozzarella, mortadella with pistachos and burrata 13,00

SALMONE AFFUMICATO E PHILADELPHIA

mozzarella, smoked salmon, philadelphia cheese, thyme oil and parsley 13,00

GAMBERI AL CURRY, GUANCIALE E BURRATA

mozzarella, prawns with curry, cheek lard, burrata and basil 14,00

THE SPECIAL PIZZAS



LA GIGANTE

pizza for two people, triple dough (choose your flavors) 32,00

'NDUJA

tomato, mozzarella, onion, n'duja (very spicy salami from Calabria) 11,00

LLUVIA

tomato sauce, buffalo ricotta, fried eggplant and spicy salami 11,50

CAMILLA

tomato sauce, baked cherry tomatoes, artichokes, caramelized red onion, olives, capers, basil 11,50

POMODORINI APPASSITI E OLIVE

tomato sauce, mozzarella, baked cherry tomatoes, olives, basil 11,50

MARGHERITA DI BUFALA 2020

tomato sauce, buffalo mozzarella after baking, baked cherry tomatoes, basil, oregano 12,00

MARINARA SPECIAL

tomato sauce, oregano, garlic oil, ham and buffalo mozzarella after baking 12,50

FETA E TONNO

tomato sauce, buffalo mozzarella, feta cheese, tuna, capers, olives, oregano all after baking 12,50

PROSCIUTTO COTTO E RICOTTA DI BUFALA

tomato sauce, mozzarella, buffalo ricotta, ham, olive oil, Parmigiano after baking 13,00

CALZONE SPECIAL

filled with: fior di latte, chicory, cheese, sweet sausage

garnished with: bacon and Parmigiano 13,00

BURRATA E PROSCIUTTO CRUDO

tomato sauce, burrata cheese, Parma ham 13,00

BURRATA AFFUMICATA E PROSCIUTTO COTTO

tomato, smoked burrata, ham and basil 13,00

ALICE

tomato, burrata cheese, anchovies, olives, basil, all after baking 13,00



APPETIZERS

FRITTINO DEL LEON

fried pieces of pizza dough with parmigiano and black pepper 8,00

HUMMUS

chickpeas hummus with homemade croutons 7,00

HOMEMADE FRENCH FRIES

french fries and sauces 6,00

SALADS

INSALATA MISTA

salad, carrots, cherry tomatoes 6,00

INSALATA MEDITERRANEA

salad, carrots, cherry tomatoes, tuna, feta cheese, olives 10,00

INSALATONA

salad, carrots, cherry tomatoes, mushrooms, artichokes, tuna, olives, capers, anchovies,
buffalo mozzarella 11,00

CAPRESE

buffalo mozzarella, baked cherry tomatoes, basil 10,00

FIRST COURSES

LASAGNE AL FORNO

lasagne, beef ragù, béchamel and Grana 10,00

MELANZANE ALLA PARMIGIANA

egg plant, tomatoes, mozzarella, Parmigiano 10,00

TORTELLINI BURRO E SALVIA

homemade tortellini, filled with beef 10,00

MAIN COURSES

TARTARE DI MANZO

beef tartare with salad 16,00

VITELLO TONNATO CON PATATE

sliced veal, tuna sauce and baked potatoes 16,00

TAGLIATA DI MANZO CON INSALATINA

sliced rare beef with salad 16,00

COTOLETTA DI POLLO CON PURÈ

fried chicken cutlet with mashed potatoes 13,00

DRINKS



Still and sparkling water (75 cl)	3,00
Soft drinks (33 cl)	3,00
Coke (1 L)	7,50
Radler (20 cl) or (40 cl)	3,50 / 5,50
Spritz Aperol	5,00
Gin Tonic	8,00

DESSERTS

Ice cream (2/3 spoons)	3,50 / 5,00
Panna cotta with strawberry sauce or chocolate sauce	5,00
Homemade black Tartufo ice cream	5,00
Tiramisu	5,00
Catalan crème brûlée	5,00
Cheesecake	5,50

COFFEE AND LIQUEURS

Espresso coffee	1,50
American coffee, Decaffeinated espresso coffee, Barley coffee	2,00
Caffè corretto (coffee with a short of spirit), Cappuccino, Hot tea, Camomile	2,50
Grappa	4,50
Liqueurs	3,50
Whisky	6,00
Aged Whisky	8,00



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