



LEON D'ORO

PIZZERIA VERONA

IT'S GREAT TO HAVE YOU HERE!

Our pizza is born from a passion for research and a desire to offer you only what is good and healthy.

We believe in the balance between technology and tradition—values that guide us every day, responding to today's top priorities.

To us, well-being of body and mind also comes through pleasure and lightness: we want to surprise you with our simplicity and warmth.

Every ingredient we choose is fresh, genuine, and carefully selected, because to us, quality starts with attention to your tastes and desires.

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**OUR GREATEST SATISFACTION?
PREPARING YOUR FAVORITE PIZZA!**

THE FLOUR_{we use is} STONE-GROUND.

This stone milling process, unlike standard Type 1 flours produced with roller mills, preserves the natural content of fibers, enzymes, and minerals.

Thanks to a **72-HOUR FERMENTATION**
at controlled temperature and humidity, we achieve a dough with a

LOW SALT CONTENT
and a pronounced wheat flavor—light, crisp, and easy to digest, thanks to the
dough's **HIGH HYDRATION.**

DOUGH

100% whole wheat flour | 3,00

GlutiNò flour (buckwheat, corn starch, rice flour)
| 3,00

**Non-certified gluten-free dough – not suitable
for celiacs**

rolled dough | 2,50

double dough | 3,00

WANT TO ADD

lactose-free mozzarella | 2,00

arugula, onions, potatoes, capers | 1,00

vegetables, sweet sausage | 2,50

Valpantena olives, cheeses, spicy salami | 3,00

semi-dried cherry tomatoes, tuna | 3,50

**cured meats, burrata, buffalo mozzarella,
Cantabrian anchovies | 4,00**

Cover charge | 2,50

*For information about allergens, please ask our staff.
Some products may be frozen to maintain quality due to seasonality.*



VEGAN



VEGETARIAN



GLUTEN-FREE

SOMETHING TO SHARE?

FRITTINO DEL LEON 1-6-10 | 8,00

fried pizza dough bites with aged Piedmont Grana cheese (24 months) and black pepper

ALICI FRITTE E MAYO AL BASILICO 1-2-3-4-6-10-14 | 9,00

fried anchovy fillets with homemade basil mayonnaise

NUGGETS DI POLLO ARTIGIANALI 1-3-10 | 9,00

breaded and fried chicken breast served with mayo Leon d'Oro

HUMMUS DI CECI 11 | 7,00

chickpea hummus with artisanal toasted bread

PATATE FRITTE ARTIGIANALI | 6,00

hand-cut fried potatoes with mayo Leon d'Oro and ketchup

THE ORIGINALS LEON D'ORO



PROSCIUTTO CRUDO DI LANGHIRANO RISERVA 1-6-7-10 | 12,00

our signature tomato blend, fior di latte from Murgia, 24-month Langhirano cured ham (added fresh after baking)

PROSCIUTTO E FUNGHI 1-6-7-10 | 12,00

our signature tomato blend, fior di latte, mushrooms, hand-tied cooked ham smoked (added fresh after baking)

CALZONE 1-6-7-10 | 13,00

our signature tomato blend, fior di latte, ricotta, mushrooms, cooked ham, aged Piedmont Grana

GORGONZOLA E MELANZANE 1-6-7-10 | 12,50

our signature tomato blend, fior di latte, five-star sweet gorgonzola DOP, fried eggplant

ROMANA 1-4-6-7-10 | 13,00

our signature tomato blend, fior di latte, Cantabrian anchovies (added fresh after baking), oregano

4 FORMAGGI 1-6-7-10 | 13,00

our signature tomato blend, fior di latte, sweet gorgonzola DOP, ricotta, aged Piedmont Grana

VEGETARIANA 1-6-7-10 | 13,00

our signature tomato blend, fior di latte, zucchini, fried eggplant, potatoes, cherry tomatoes, artichokes, mushrooms, radicchio, aged Piedmont Grana

PESTO 1-6-7-8-10 | 13,00

basil pesto, fior di latte, semi-dried tomatoes, Cirio cherry tomatoes, basil, shaved Monte Veronese (added fresh after baking)

CAMILLA 1-6-10 | 13,00

red pizza (no fior di latte), with our signature tomato blend, semi-dried cherry tomatoes, artichokes, Valpantena olives, caramelized red onions, capers, basil

POMODORINI APPASSITI E OLIVE 1-6-7-10 | 13,00

our signature tomato blend, fior di latte, semi-dried cherry tomatoes, Valpantena olives, basil

BURRATA E PROSCIUTTO CRUDO DI LANGHIRANO 1-6-7-10 | 15,00

our signature tomato blend, burrata from Murgia (added fresh after baking), 24-month Langhirano cured ham

MARGHERITA

COLLECTION



MARGHERITA FIOR DI LATTE ✓¹⁻⁶⁻⁷⁻¹⁰ | 8,50
our signature tomato blend, fior di latte from Murgia, fresh basil

MARGHERITA DI BUFALA ✓¹⁻⁶⁻⁷⁻¹⁰ | 13,00
our signature tomato blend, buffalo mozzarella, basil

MARGHERITA DI BUFALA 2020 ✓¹⁻⁶⁻⁷⁻¹⁰ | 13,50
our signature tomato blend, buffalo mozzarella (added fresh after baking), semi-dried cherry tomatoes, basil, oregano

MARGHERITA CON BURRATA ✓¹⁻⁶⁻⁷⁻¹⁰ | 13,50
our signature tomato blend, burrata from Murgia (added fresh after baking), fresh cherry tomatoes, basil

MARGHERITA CON BURRATA AFFUMICATA ✓¹⁻⁶⁻⁷⁻¹⁰ | 13,50
our signature tomato blend, smoked burrata from Murgia (added fresh after baking), fresh cherry tomatoes, basil

SPECIAL PIZZAS



LA GIGANTE | 36,00
for two to share – two flavors of your choice
triple dough, 40 cm diameter

NO - NORMA ✓¹⁻⁴⁻⁶⁻⁷⁻¹⁰ | 13,00
fior di latte, basil pesto, salted ricotta, fried eggplant, tomato bread

'NDUJA ¹⁻⁶⁻⁷⁻¹⁰ | 13,00
our signature tomato blend, fior di latte, red onion, Spilinga 'nduja, basil

LLUVIA ¹⁻⁶⁻⁷⁻¹⁰ | 13,50
red pizza (no fior di latte), our signature tomato blend, fried eggplant, ricotta, spicy Levoni salami

BRIE, SPECK E PORCINI ¹⁻⁶⁻⁷⁻¹⁰ | 15,00
our signature tomato blend, fior di latte, brie, porcini mushrooms, artisan Trentino speck

MARINARA SPECIAL ¹⁻⁶⁻⁷⁻¹⁰ | 15,00
our signature tomato blend, oregano, garlic oil, smoked cooked ham, buffalo mozzarella (added fresh after baking)

PROSCIUTTO COTTO E RICOTTA DI BUFALA ¹⁻⁶⁻⁷⁻¹⁰ | 15,00
our signature tomato blend, fior di latte, ricotta, smoked cooked ham, olive oil and aged Piedmont Grana (added fresh after baking)

CALZONE SPECIAL ¹⁻⁶⁻⁷⁻¹⁰ | 15,00
stuffed with fior di latte, radicchio, sweet gorgonzola DOP, sweet sausage. Topped with our signature tomato blend, pancetta and aged Piedmont Grana

BURRATA AFFUMICATA E PROSCIUTTO COTTO ¹⁻⁶⁻⁷⁻¹⁰ | 15,00
our signature tomato blend, smoked burrata from Murgia, cave-smoked cooked ham, basil

CLASSIC PIZZAS



MARINARA 1-6-10 | 6,50

our signature tomato blend, Sicilian oregano, garlic oil

SALSICCIA DOLCE E CIPOLLA 1-6-7-10 | 10,00

our signature tomato blend, fior di latte from Murgia, sweet sausage, caramelized red onion

4 STAGIONI 1-6-7-10 | 10,00

our signature tomato blend, fior di latte from Murgia, mushrooms, artichokes, cooked ham

SALSICCIA DOLCE E PATATE 1-6-7-10 | 10,00

our signature tomato blend, fior di latte from Murgia, sweet sausage, roasted potatoes

SALAMINO PICCANTE 1-6-7-10 | 10,50

our signature tomato blend, fior di latte from Murgia, spicy Levoni salami

TONNO E CIPOLLA 1-4-6-7-10 | 12,00

our signature tomato blend, fior di latte from Murgia, yellowfin tuna, caramelized red onion

CAPRICCIOSA 1-6-7-10 | 13,00

our signature tomato blend, fior di latte from Murgia, cooked ham, mushrooms, artichokes, olives, capers, oregano

WHITE PIZZAS



PANCETTA STUFATA E GRANA PIEMONTESE 1-6-7-10 | 13,00

fior di latte from Murgia, stewed pancetta, aged Piedmont Grana, basil

GUANCIALE, PATATE E PORRI 1-6-7-10 | 13,00

fior di latte from Murgia, guanciale, roasted potatoes and leeks

SALSICCIA E FRIARIELLI 1-6-7-10 | 13,00

fior di latte from Murgia, sweet sausage, Neapolitan friarielli, Pecorino Romano

ANNAGIULIA 1-6-7-10 | 13,50

fior di latte from Murgia, roasted potatoes, rosemary oil, artisan aged pancetta (added fresh after baking)

PORCINI 1-6-7-10 | 12,50

fior di latte from Murgia, porcini mushrooms, thyme

STRACCHINO 1-6-7-10 | 13,50

fior di latte from Murgia, stracchino cheese, rocket, Cirio cherry tomatoes, 24-month aged Grana Piemontese Riserva flakes

TONNO E SCAROLA 1-6-7-10 | 13,50

fior di latte from Murgia, escarole, tuna, Cirio cherry tomatoes, capers, and lemon citronette

SCAMORZA, PEPPERONI E SALSICCIA 1-6-7-10 | 13,00

fior di latte from Murgia, tastasal (seasoned raw sausage meat), grilled and peeled peppers, smoked scamorza cheese

BONDOLA E BURRATA 1-6-7-8-10 | 15,00

fior di latte from Murgia, burrata from Murgia, artisan Emilian mortadella with pistachios, crushed pistachios, basil

GAMBERI AL CURRY, GUANCIALE E BURRATA 1-2-6-7-10 | 16,50

fior di latte from Murgia, curry-flavored prawns, guanciale, burrata from Murgia, basil

SALADS



INSALATA MISTA | 7,50

mixed greens, red cabbage, carrots, cherry tomatoes

INSALATA MEDITERRANEA ⁴⁻⁷ | 11,50

mixed greens, red cabbage, carrots, cherry tomatoes, tuna, Greek feta, olives

INSALATONA ⁴⁻⁷ | 12,50

mixed greens, red cabbage, carrots, cherry tomatoes, mushrooms, artichokes, tuna, olives, capers, anchovies, buffalo mozzarella

CAPRESE ⁷ | 12,50

buffalo mozzarella, oven-dried cherry tomatoes, basil

INSALATA DI GAMBERI ² | 13,50

mixed greens, cherry tomatoes, shelled prawns, cocktail sauce on the side

FIRST COURSES



LASAGNE AL FORNO ¹⁻³⁻⁷ | 12,00

fresh pasta, ragù, béchamel, aged cheese

MELANZANE ALLA PARMIGIANA ⁷ | 12,00

fried eggplant, fior di latte, tomato sauce, aged cheese

TORTELLINI BURRO E SALVIA ¹⁻³⁻⁷ | 12,00

handmade meat-filled tortellini with butter and sage

MAIN COURSES



TARTARE AL COLTELLO DI SCOTTONA DI MANZO ³⁻⁴⁻¹⁰ | 18,00

hand-cut beef tartare (200g) with spices and red cabbage

GIRELLO DI VITELLO TONNATO CON PATATE ³ | 18,00

sliced veal with tuna sauce and roasted potatoes

TAGLIATA DI SCOTTONA DI MANZO CON RUCOLA E GRANA | 18,00

beef tagliata (200g) with arugula and aged Piedmont Grana

COTOLETTA DI POLLO CON PURÈ ¹⁻³⁻⁷ | 16,00

Breaded and fried chicken breast served with mashed potatoes

DRINKS



Still / Sparkling Water (75 cl) | **3,00**

Coca Cola (1 L) | **8,50**

Soft Drinks (33 cl) | **3,50**

Radler (30 cl) | **4,00**
(50 cl) | **6,50**

COFFEE



Espresso | **2,00**

American coffee,
Decaffeinated espresso coffee | **2,50**

Caffè corretto (coffee with a short of spirit),
barley coffee, Cappuccino | **3,00**

Hot Tea | **3,50**

ALLERGENS



Please inform a member of staff if you have any allergies or dietary requirements.

In our dishes there may be traces of cereals containing gluten and derived products, crustaceans, eggs, fish, peanuts, soya, milk, nuts, celery, sesame seeds, sulfur dioxide and sulphites in concentrations higher than 10 mg/kg, lupins or molluscs.

Below is the list of 14 allergic foods that can potentially cause allergies and intolerances:

1. **Cereals** containing gluten such as come wheat, rye, barley, oat, spelt, kamut and their hybridized.
2. **Crustaceans** and products crustacean based.
3. **Eggs** and derived products.
4. **Fish** and derived products.
5. **Peanuts** and derived products.
6. **Soy** and derived products.
7. **Milk** and derived products, including lactose.
8. **Shelled fruits**, like almonds, hazelnuts, walnuts, pistachios and derived products.
9. **Celery** and derived products.
10. **Mustard** and derived products.
11. **Sesame seeds** and derived products.
12. **Sulfur dioxide and sulphites** in concentrations above 10 mg.
13. **Lupin** and lupins-based products.
14. **Molluscs** and molluscs-based products.

Some products on our menu, to guarantee their freshness and quality, can be frozen.



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