

# La Collina Del Sole



## PIZZA EXPERIENCE

At 120 EURO for 6 people or 160 Euro for 10 people

This will take at least 3 hours to fully appreciate. Includes the full experience from making the "pomarola" sauce, preparing the dough to cooking your very own creation!

This meal includes pudding / dolce

The Pizza base is usually tomato sauce and mozzarella.

You then add the topping or toppings of your choice.

For best results choose a variety of Pizza types which can be sampled by all-

Prosciutto cotto - Ham

Funghi - Porcini mushrooms - found locally

Salamino piccante - Spicy sausage

Olive - Olives

Verdure - Home grown vegetables - highly recommended

Formaggi - Mixture of cheeses

Cipolla - Onion

Speck e mascarpone - A type of Parma ham and mascarpone cheese

Focaccia al rosmarino - Pizza dough bread with rosemary

If you are not an Italian speaker, in order to get the most of the pizza experience we recommend that you request a translator, she charges €15 per hour and is very helpful.

We also have a BBQ Menu which includes locally caught trout and home reared pork at €30 per person, please ask Maria for further details.

