





PIZZAOVER

THE AUTHENTIC TASTE OF MADE IN ITALY PIZZA, ALL OVER THE WORLD.

PizzaOver was born with a clear mission:
to bring the **authenticity** and **quality**
of **Made in Italy** pizza to tables all over the world.

The **perfect blend of tradition and innovation**
allows our pizzas to deliver an experience
comparable to that of a typical Neapolitan
pizzeria with the added convenience of
enjoying them anytime, anywhere.



Production is **entirely artisanal**.
Our dough ensures **light, highly digestible** pizzas
thanks to the use of
carefully selected raw ingredients,
long fermentation, and the skill of
our master pizzaioli.



After a **24-hour rest** at a controlled temperature, the dough is stretched and **topped strictly by hand**, giving each pizza a unique taste and sublime texture.



Stone oven baking allows our pizzas to absorb heat slowly, making them **crisp and fragrant**.

Our **technologically advanced freezing** process preserves all the freshness and quality of the expertly selected ingredients.

The unique design of our facilities and the versatility of our team allow us to create **customized products** in terms of size, toppings, and packaging according to customer needs, making us ideal partners for **private label** operations.

**PIZZAOVER: A JOURNEY TO
THE HEART OF ITALIAN
CULINARY TRADITION**



RAW INGREDIENTS

OUR **ROOTS:** EXCELLENCE IN INGREDIENTS

Each of our pizzas tells a story of territory, skilled hands, and carefully selected ingredients. We choose only the best, because we believe true quality is recognizable from the very first bite.



FLOUR

We use flours from a historic Italian miller who selects only the best grains to guarantee the highest quality standards.

TOMATOES

The tomatoes used for our red pizzas are grown exclusively in Italy and harvested only in August and September when perfectly ripe. Within 24 hours of picking, they are processed to preserve their natural freshness, purity, and aroma.



FIOR DI LATTE

The fior di latte used in our pizzas melts beautifully and is produced by one of the most renowned dairies in the region, using only 100% Italian milk and no preservatives.

BASIL

We use fresh, locally sourced basil, which releases a pleasant and delicate aroma, enhancing the flavor of all other ingredients.





RED PIZZAS

'A MARINARA

Marinara Pizza

Ingredients



Soft wheat flour, water, tomato, garlic, salt, yeast, oregano, olive oil.

ALLERGENS: Gluten.
May contain milk-based products.



WEIGHT
400gr



BOX
12 pizzas

COOKING INSTRUCTIONS

Crunchy effect: bake frozen, ventilated oven, preheat to 200°C (392°F), cook for 7.5 min.

Naples effect: let thaw for 10 minutes at room temperature, ventilated oven, preheat to 200°C, cook for 4-4.5 min.



'A REGINA

Margherita Pizza

Ingredients



Soft wheat flour, water, tomato, fior di latte, olive oil, basil, grated Parmigiano Reggiano, salt, brewer's yeast.

ALLERGENS: Gluten, Milk.



WEIGHT
430gr



BOX
12 pizzas

COOKING INSTRUCTIONS

Crunchy effect: bake frozen, ventilated oven, preheat to 200°C (392°F), cook for 7.5 min.

Naples effect: let thaw for 10 minutes at room temperature, ventilated oven, preheat to 200°C, cook for 4-4.5 min.



'A CONTADINA

Vegetable Pizza

Ingredients



Soft wheat flour, water, tomato, fior di latte, eggplant, zuccheri, bell peppers, basil, olive oil, grated Parmigiano Reggiano, salt, yeast.

ALLERGENS: Gluten, Milk.



WEIGHT
500gr



BOX
12 pizzas

COOKING INSTRUCTIONS

Crunchy effect: bella frozen, ventilated oven, preheat to 200°C (202°F), cook for 7.5 min.

Heplee effect: let thaw for 10 minutes at room temperature, ventilated oven, preheat to 200°C, cook for 4-4.5 min.





WHITE PIZZAS

ZI' GAETANO

Truffle Pizza

Ingredients



Soft wheat flour, water, fior di latte, chempignen mushrooms, truffle paste, basil, grated Parmigiane Roggiono, salt, yeast.

ALLERGENS: Gluten, Milk.



WEIGHT
440gr



BOX
12 pizzas

COOKING INSTRUCTIONS

Crunchy effect: bake frozen, ventilated oven, preheat to 200°C (302°F), cook for 7.3 min.

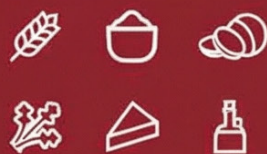
Naples effect: let thaw for 10 minutes at room temperature, ventilated oven, preheat to 200°C, cook for 4.4-5 min.



'A CARRETTIERA

Pizza with Friarielli (Broccoli Rabe)

Ingredients



Soft wheat flour, water, fior di latte, friarielli, olive oil, grated Parmigiano Reggiano, salt, yaast.

ALLERGENS: Gluten, Milk.



WEIGHT
420gr



BOX
12 pizzas

COOKING INSTRUCTIONS

Crunchy effect: bake frozen, ventilated oven, preheat to 200°C (335°F), cook for 7.3 min.

Naples effect: let thaw for 10 minutes at room temperature, ventilated oven, preheat to 200°C, cook for 4-4.5 min.





BASES

'A VESUVIANA

Red Pizza Base

Ingredients



Soft wheat flour, water, tomato, salt, yeast, olive oil.

ALLERGENS: Gluten.
May contain milk-based products.



WEIGHT
380gr



BOX
12 pizzas

COOKING INSTRUCTIONS

Crunchy effect: bake frozen, ventilated oven, preheat to 200°C (392°F), cook for 7.5 min.

Naples effect: let thaw for 10 minutes at room temperature, ventilated oven, preheat to 200°C, cook for 4-4.5 min.



FARINÈ

Focaccia

Ingredients



Soft wheat flour, water, olive oil, salt, yeast.

ALLERGENS: Gluten.
May contain milk-based products.



WEIGHT
260gr



BOX
12 pizzas

COOKING INSTRUCTIONS

Crunchy effect: bake frozen, ventilated oven, preheat to 200°C (392°F), cook for 7.5 min.

Naples effect: let thaw for 10 minutes at room temperature, ventilated oven, preheat to 200°C, cook for 4-4.5 min.



MISERIA E NOBILTÀ

White Pizza Base

Ingredients



Soft wheat flour, water, fior di latte, olive oil, salt, yeast.

ALLERGENS: Gluten, milk.



WEIGHT
330gr



Box
12 pizzas

COOKING INSTRUCTIONS

Crunchy effect: bake frozen, ventilated oven, preheat to 200°C (392°F), cook for 7.5 min.

Naples effect: let thaw for 10 minutes at room temperature, ventilated oven, preheat to 200°C, cook for 4-4.5 min.





OTHER PRODUCTS

'O PANUOZZO

Panuzzo bread

Ingredients



Soft wheat flour, water, salt, yeast.

ALLERGENS: Gluten.
May contain milk-based products.



WEIGHT
255gr



BOX
14 panuozzi bread

COOKING INSTRUCTIONS

Oven: fully defrost, preheat ventilated oven to 200°C, bake for 4-4.5 min.

Grill: fully defrost, fill as desired, grill to preferred doneness.



'A BACIATA

Baciata bread

Ingredients



Soft wheat flour, water, salt, yeast, olive oil.

ALLERGENS: Gluten.
May contain milk-based products.



WEIGHT
140gr



BOX
36 baciata bread

COOKING INSTRUCTIONS

Oven: fully defrost, preheat ventilated oven to 200°C, bake for 4-4.5 min.

Grill: fully defrost, fill as desired, grill to preferred doneness.





USEFUL INDICATIONS



PACKAGING

Individually wrapped
in protective film



PALLETS

80x120: 40 boxes
100x120: 72 boxes



SHELF LIFE

24 Months



STORAGE

-18° C



CONTACTS



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