

NàVera PIZZA



True Neapolitan Pizza, artisanal,
with typical local products and cooked on
a refractory stone a tradition dictates



CASA VINICIO

SINCE 1976



PREPARATION METHOD

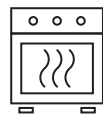
With Traditional Soft Pizza [for 40/50 minutes]
put in the oven preheated 350 °F for 5/6 minutes.

With Crunchy Pizza, place in a preheated oven
at 400 °F for 10/11 minutes.

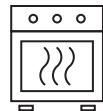
Once thawed it cannot be refrozen.



defrost
for 40/50 min



frozen



*0 °F see date on the label

*10 °F 1 month

*20 °F 1 week



1 day in the fridge 40 °F



At room temperature
72 °F/73 °F 4/5 hours



WELCOME TO A SLICE OF HISTORY!



For over five decades, **Zia Tittina's Neapolitan Pizza** has been the pride of Italy. With a recipe that has been passed down through generations, we've captured the essence of tradition and flavor in every bite.

Our secret is simple: only the finest, high-quality, **100% Italian ingredients** make the cut. Starting with the renowned **00 flour**, our dough is handcrafted with the utmost care, ensuring a perfect balance of chewiness and crispness in every slice. But the magic doesn't stop there. Our exquisite tomatoes from the Campania Region provide the rich, sun-kissed sauce that's been tantalizing taste buds for generations. And let's not forget the star of the show – **Fior di latte mozzarella**, a true masterpiece of simplicity and flavor. Now, it's your turn to take a bite, and join us in celebrating the time-honored tradition of Zia Tittina's Neapolitan Pizza. Whether you're in the heart of Italy or across the world, the taste of our authentic Neapolitan pizza will transport you to the sunny streets of Naples, **where the tradition began.**





Real, Clean Traditional Neapolitan Ingredients to relive the History of a **Neapolitan NaVeraPizza**

Italian 00 Flour



Italian Natural Water



Italian Peeled Tomatoes



Extra Vergin Olive Oil



Fior di Latte Campano
Mozzarella



La Margherita

Italian Peeled Tomatoes, Fior di latte campano,
Grana Padano Dop, Extra virgin olive oil, basil

Our doughs with type 0 and flour 00.

The Leavening of the dough takes 24/36 hours

Allergens: Dairy products, Gluten

400g about



La Rossa

Italian Peeled Tomatoes,
Extra virgin olive oil, basil

Our doughs with type 0 and flour 00.

The Leavening of the dough takes 24/36 hours

Allergens: Gluten

400g about



Leavening
24/36 hours



Non GMO



Hand Made



Made in Napoli
ITALIA



Cooked on Refractory
Stone



La Bianca

**Fior di latte Campano Mozzarella,
Extra virgin olive oil, basil**

Our doughs with type 0 and flour 00.
The Leavening of the dough takes 24/36 hours

Allergens: Dairy products, Gluten

420g about



La Bufalina

**Italian Peeled Tomatoes, Dop Buffalo Mozzarella,
Grana Padano Dop, Extra virgin olive oil, basil**

Our doughs with type 0 and flour 00.
The Leavening of the dough takes 24/36 hours

Allergens: Dairy products, Gluten

430g about



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Humanutrita

Made in Napoli - ITALIA
Prodotto per Humanutrita S.r.l.
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