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# PASSIONE ONE PIZZA

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Passione Pizza

# AB OUT *US*

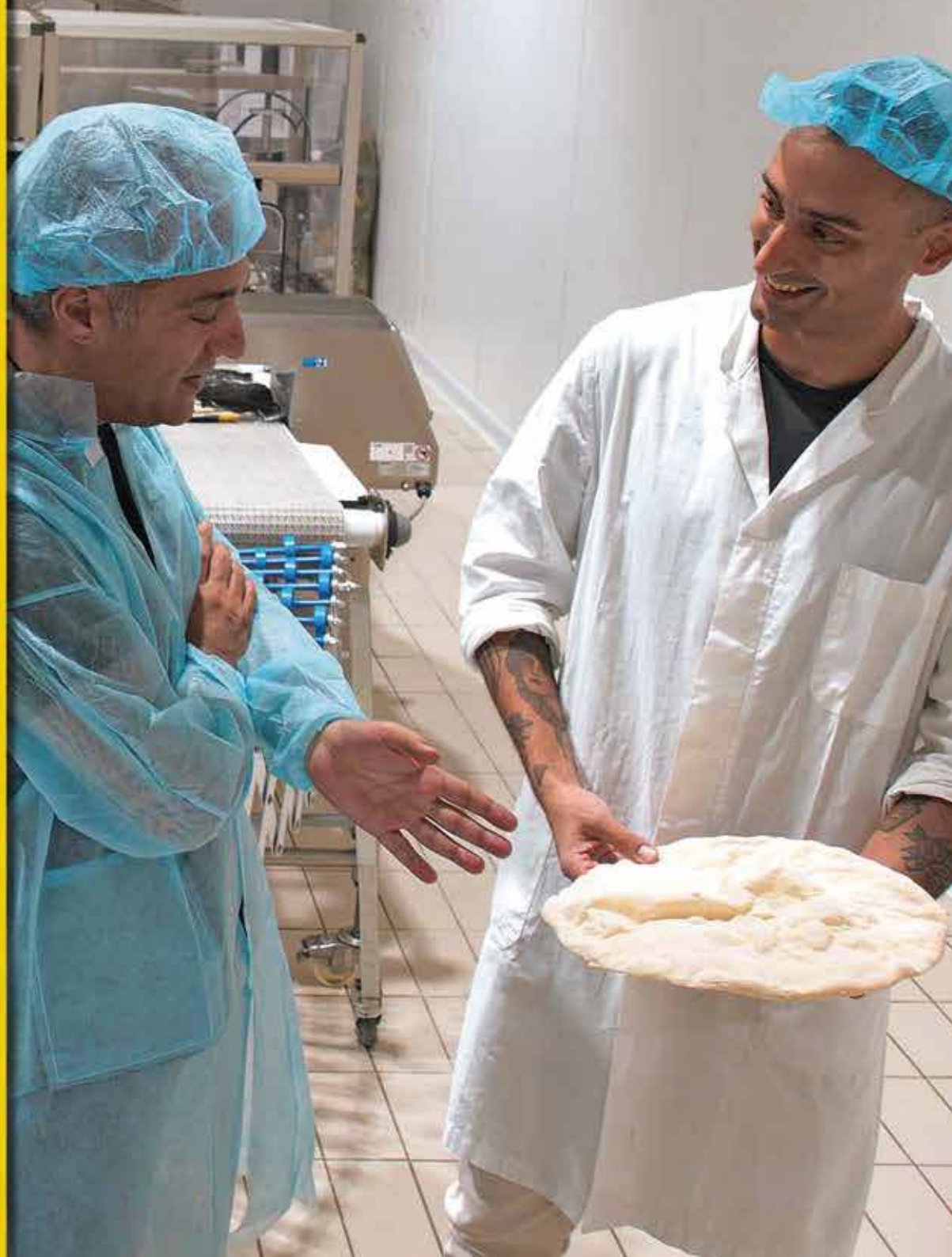
**We** are importers of authentic **Italian Pizza solutions** for the UK Restaurant & Catering sector offering quality products for Foodservice Professionals & Distributors that demand a supplier of the **highest level**. **Our products** are available across the **UK through a network** of selected Distributors & Wholesalers. **Contact us** with your request & we will connect you with your nearest Supplier.



# THE ART OF ROMAN

## Pizza

*Our bases are produced by Pizza Art, an award-winning manufacturer located in Rome which has been producing handmade artisan Pizza bases since 1985. Although production is on an industrial scale utilising modern technology, at the heart of the operation is a focus on tradition and artisan know how. The products are handcrafted by trained Pizzaioli, many of whom trained at the world famous Scuola di Pizzaioli Academy in Rome. The dough is made using a mix of high quality flours naturally leavened for 24 hours to make it thin, crispy and light when cooked before being hand stretched into the individual base shapes. The bases are then par baked directly on hot stone before being Individually Quick-Frozen locking in all the textures and fragrances. Ours is the ultimate Pizza solution offering quality, consistency & 100% Italian authenticity.*



**IN OUR BASE WE USE NO PRESERVATIVES, ADDITIVES, GUMS OR STARCHES. FREEZING IS THE ONLY PRESERVE.**



- **Reduced Labour Costs & Higher Consistency**  
No labour preparation or wastage costs. Our bases offer total consistency
- **Quick & Easy To Prepare**  
Defrost & cook to order or can be cooked straight from frozen if necessary
- **Reduced Waste**  
Can be defrosted in small batches & stored in the fridge for 48 hours meaning less waste
- **Long Shelf Life**  
Store in the freezer until ready to use. No preservatives, Freezing is the only preserve
- **No Special Equipment Required**  
Can be cooked in a conventional oven. Suitable for all types of Pizza oven
- **No Professional Chef Training Required**  
Easy to cook, even for amateur Chefs
- **Vegan, Halal & Kosher Certified**  
Suitable for a variety of dietary requirements
- **FSSC 2200 Food Safety Certified**  
Production meets the highest food safety standards

# PIZZA TONDA *Romana*

**Hand stretched artisan Pizza bases**  
created according to Roman tradition:  
**thin, light & crispy.** The pizza bases  
are par baked directly on stone...

**THE TRUE ROMAN WAY**



scan to see ingredients and cooking instructions.

# Tonda *Classica*

Our artisanal thin Pizza bases are created according to Italian tradition using a unique blend of flours. Hand stretched, then par baked on hot stones creating incredible fragrances. Available in any sizes to meet your requirements.

## DESCRIPTION

					
PTCR9 - PIZZA TONDA ROMANA 9	9"/22cm	150gr	50	48	2-3min
PTCR10 - PIZZA TONDA ROMANA 10	10"/25cm	190gr	50	53	2-3min
PTCR12 - PIZZA TONDA ROMANA 12	12"/29cm	220gr	50	36	2-3min
PTCR13 - PIZZA TONDA ROMANA 13	13"/33cm	220gr	50	36	2-3min
PTGR13 - PIZZA TONDA GOURMET ROMANA 13"	13"/33cm	250gr	40	36	2-3min



# Tonda *Rossa*

All the characteristics of our hand stretched thin bases, pre topped with high quality Tomato Sauce.

## DESCRIPTION

					
PTRR9 - PIZZA TONDA ROSSA 9	9"/22cm	180gr	35	48	2-3min
PTRR12 - PIZZA TONDA ROSSA 12	12"/30cm	250gr	35	36	2-3min

# PIZZA *Romana*

Hand stretched artisan Pizza bases created according to Roman tradition: **THIN, LIGHT & CRISPY.** Ideally for sharing or by the slice.



scan to see ingredients and cooking instructions.



# Pizzetta

Small oval 'mini Pizza', Great touse as snacks, side or for antipasto...

## DESCRIPTION

PR120 - PIZZETTA ROMANA/FLAT BREAD

				
25x15cm	120gr	75	40	2-3min



# Pizza Slab

A Roman Classic with a thicker base, these large rectangle slabs of Pizza are typical of the city & traditionally served in slices, 'al Taglio'. Great for combining & sharing flavours & looks amazing in your display cabinet.

## DESCRIPTION

PRS30 - PIZZA ROMANA SLAB 30x40

PRS60 - PIZZA ROMANA SLAB 60x40

				
30/40cm	500gr	20	28	5-7min
60/40cm	1000gr	16	28	7-10min



# Pizza Sandwich

Large slabs of Pizza horizontally pre cut for you to fill with the combinations of your choice. Great for Sandwich shops, Cafes etc to sell in portioned slices to order.

## DESCRIPTION

PS30 - PIZZA SANDWICH 30x40

PS20 - PIZZA SANDWICH 60x20

				
30x40cm	800gr	20	28	3-5min
60x20cm	800gr	20	28	3-5min



# PINSA *Romana*

**Pinsa Romana** is a **thinner, healthier** and more easily digestible base which is crunchy on the outside and amazingly **SOFT AND LIGHT ON THE INSIDE.**



scan to see ingredients and cooking instructions.

# Pinsa *Original*

Pinsa Romana is a type of Pizza with a unique base that is typical of Rome and has been in existence as far back as the Roman Empire. Pinsa are oval in shape and are made using a technique and blend of flours different from normal Pizza dough with an extended levitation time of around 72 hours and rice flour. The end result is a thinner, healthier and more easily digestible base which is crunchy on the outside and amazingly soft and light on the inside. We are proud to be one of a small number of manufacturers producing Genuine Pinsa Romana using approved ingredients.

## DESCRIPTION

PZOR230 - PINSA ORIGINAL ROMANA



30/25cm



230gr



36



32



4-7min



# Pinsa *Tonda*

All the characteristics of our Pinsa Romana but in the classic round shape. Great for these clients looking for an upper level of quality, a Gourmet pizza light and healthier.

## DESCRIPTION

PZOR230 - PINSA TONDA



12/29cm



230gr



35



36



4-7min

# SCROCCHIA *Napoli*

**Neapolitan style** pre rolled artisanal **Pizza Bases**.  
Doughier finish with a higher edge, this is the classic  
**NEAPOLITAN STYLE PIZZA BASE** ready for  
topping



scan to see ingredients and cooking instructions.

# Pizza *Tonda*

Pinsa Romana is a type of Pizza with a unique base that is typical of Rome and has been in existence as far back as the Roman Empire. Pinsa are oval in shape and are made using a technique and blend of flours different from normal Pizza dough with an extended levitation time of around 72 hours and rice flour. The end result is a thinner, healthier and more easily digestible base which is crunchy on the outside and amazingly soft and light on the inside. We are proud to be one of a small number of manufacturers producing Genuine Pinsa Romana using approved ingredients.

## DESCRIPTION

PTN11 - PIZZA SCROCCHIA NAPOLI



11"/28cm



230gr



20



54



4-7min



# Pizza *Tonda Rossa*

All the characteristics of our hand stretched thin bases, pre topped with high quality Tomato Sauce.

## DESCRIPTION

PTN11R - PIZZA TONDA NAPOLI ROSSA



11"/28cm



230gr



20



54



2-3min

# FOCACCIA & *More*

**Focaccia Classic** and more pizza ideas for you to **PERSONALIZE**



scan to see ingredients and cooking instructions.

# Focaccina

Focaccia Classic and more pizza ideas for you to personalize

## DESCRIPTION

FOC25 - FOCACCINA



25cm



350gr



20



40



4-7min



# Pizzanino

## DESCRIPTION

PIN014 - PIZZANINO



14cm



120gr



40



36



4-7min

# Tomato *Sauce*

100% Italian Tomato, fine crushed  
to 6mm, **LOW ACIDITY**





# ITALIAN FINE PULP

*Our Dolce Italia range of Tomato Fine Pulp offers top quality Tomatoes ideal for Pizza. The Tomatoes are cut to 6mm producing less seeds resulting in a less acidic, cleaner tasting sauce which when seasoned with Olive Oil & Salt produces wonderful results. Supplied in a 5kg bag meaning no more sharp tins in the kitchen filling up your rubbish bins, just an easily disposable bag. 100% Italian Tomatoes*

## DESCRIPTION

TFP5000 - Tomato fine pulp (6mm)



5kg



2 x Bags



80



# FRITTI

*Any sizes and endless options from small to classic sizes, **PERFECT FOR CATERING OR FOR RESTAURANTS.***





# Arancini

Traditional Sicilian Rice Balls coated with Breadcrumbs & blended with a variety of fillings. Perfect for Pizza Menus, Antipasti Plates & Street Food outlets. Vegetarian, Meat and vegan options. Available in 100g or 50g unit sizes.



# Suppli

A classic from Rome, Traditional Fried Risotto Balls coated with Breadcrumbs with mozzarella at the centre. Available in a variety of fillings, with Vegetarian and Meat options. Perfect for Pizza Menus, Antipasti Plates & Street Food outlets. Available in 100g or 50g unit sizes.



# Potato *Croquette*

Italian traditional Potato croquette with mozzarella at the centre & coated with Breadcrumbs. A Roman Classic found on most Pizza Menus in the City. Vegetarian and Meat options.



# Sea *Food*

Atlantic Cod Fillets in batter with Sea Salt, Italian baccalà.



# Vegetable

Handmade traditional vegetable fried appetisers. Courgette flowers, Artichokes, Tris of veggies and many more options.



# For *Events*

Small size from 30gr perfect for sharing, events, starter or side dishes...



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PASSIONE  
PIZZA

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[www.passionepizza.co.uk](http://www.passionepizza.co.uk)