



MAGARI

Pizza Contemporanea

Maybe, Perhaps, Probably.

Expression that shows strong desire:
Magari I could see it!; Magari if it
was true!;

it is also used as an affirmative
response, to express full acceptance
of a proposal for something
considered difficult to achieve:
«Would you like to win the first
prize in the lottery?» "Magari!";

or even, with attenuated value, in a
similar sense to "gladly, why not?":
"Would you eat a very good Pizza?"
"MAGARI!"

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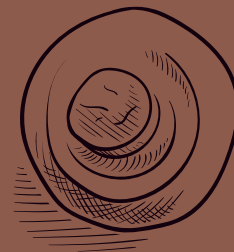
www.magaripizza.com



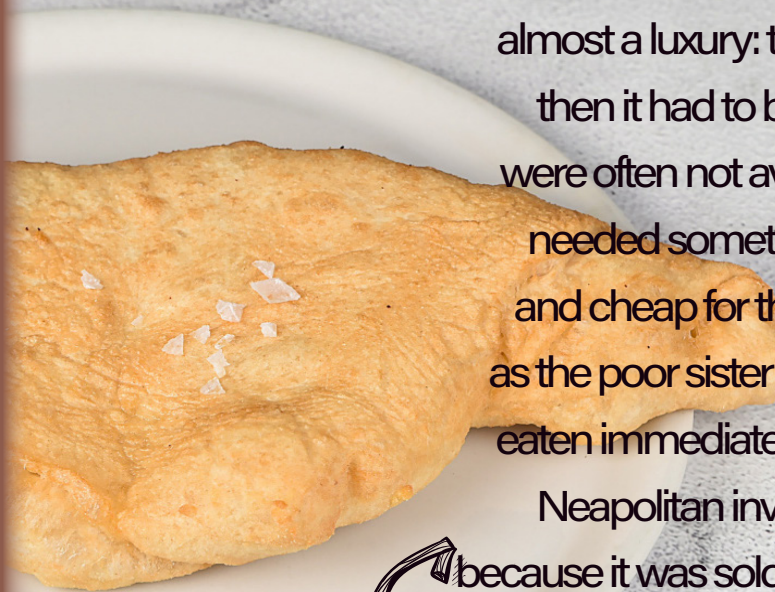
“Pizza Fritta”

[pit.ts a'frit.ta]

LISTEN



At the end of the Second World War the city of Naples was deprived of everything, even Neapolitan pizza had become almost a luxury: to make it you needed a wood-fired oven and then it had to be topped with mozzarella and tomato, which were often not available and they were expensive anyway. We needed something easy to make for those who had to sell it, and cheap for those who had to buy it, which is why it is seen as the poor sister of baked pizza. The "eight pizza" was famous, eaten immediately but paid for after eight days. This is how the Neapolitan invented "fried pizza", also called "people's pizza" because it was sold on the streets by women, to supplement the post-war family economy.



“Crocchè”

[krok'kɛ]

LISTEN



The potato croquette has a bit of a mystery surrounding its origins. Some say they come from the French "croquettes" that were brought to Naples during the Angevin rule, while others link them to the Spanish "croquetas de jambon". In Naples, croquettes have become a symbol of street food, sold by street vendors called "panzerottari" and included in the famous "cuoppo fritto" (a paper cone filled with various fried foods). Their round shape has earned them the nickname "panzarotti".

In short, even though their roots are a bit unclear, potato croquettes are now a pride of Neapolitan cuisine, transformed by popular tradition into a delicious street food.



Antipasto

STARTER

NEW

TAGLIERE IRPINO

Prosciutto di Parma, mortadella, "Mushroom-Style" Eggplant, roasted peppers, caciocavallo "Irpino", pecorino "Irpino".

CAPRESE DI FIOR DI LATTE

Fior di latte slices, tomatoes slices, salt, oregano, black pepper Extra Virgin olive oil.

POLPETTE AL SUGO

Home made beef meatballs in tomato sauce and pecorino from Irpinia.

NEW

FRITTATINA DI PASTA

- Carbonara:** deep fried pasta with besciamella, pecorino, pancetta, black peppers, eggs.
- Nerano:** deep fried pasta with besciamella, pecorino, zucchini and provola cheese

NEW

MAXI CROCCHE

Potato croquette made with pecorino, egg, fiordilatte.

Three different topping:

MORTADELLA AND PISTACCHIO

ZUCCHINI AND CACIOCAVALLO

PARMA HAM AND SMELTED CHEDDAR

Snacks

TARALLI TRADITIONAL CRACKER RINGS FROM OUR HOMETOWN

OLIVE VERDI GREEN OLIVES

FRENCH FRIES



165

130

150

90

**Tris
COMBO**

75

75

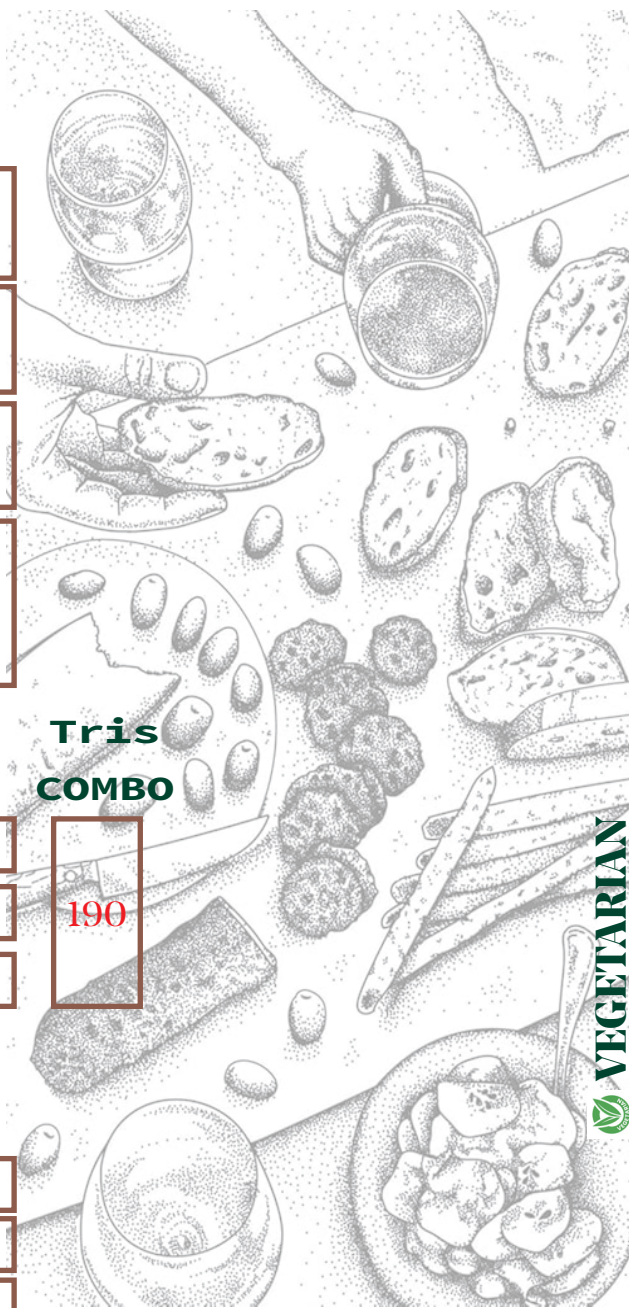
75

190

50

40

40



VEGETARIAN

Il Dolce

DESSERT

BABA'

Neapolitan pastry saturated in rum and whipped cream. Directly from **Conza della Campania!**

NEW

PIZZA TIRAMISÙ

Double-bake pizza dough (fried and then dried in the oven) with mascarpone, whipped cream, coffee, cocoa and amaretto.

NEW

PROFITEROLES

Choux pastry filled with mascarpone and whipped cream topped by caramel and chocolate

NEW

SORBETTO *Italians semifreddo icecream*
Lemon flavour



95

150

95

115

Pizzeria Napoletana Contemporanea

Please inform your server of any allergies.

LE CLASSICHE

PIZZE

Red

MARGHERITA IRPINA

Tomato sauce, fior di latte, basil, pecorino from Irpinia, oil Evo.

150

CAPRICCIOSA

Tomato sauce, fior di latte, cotto ham, artichokes, mushrooms, capers, black olives oil Evo.

199

FRUTTI DI MARE

Tomato sauce, scampi, mussels, garlic sauce, chili.



SPICY

225

DIAVOLA

Tomato sauce, fior di latte, spianata piccante (spicy salami), chili, oil Evo.



HOT

180

BUFALA SUPER

Tomato sauce, **buffalo mozzarella from Campania**, semi-dry tomatoes, basil, oil Evo.

190

MR. RYAN

Tomato sauce, fior di latte, nduja cream, **truffle salami**, grana padano chips, pecorino from **Irpinia**, oil Evo.



SPICY

195

White

CASARECCIA

Fior di latte, grilled aubergine, zucchini chips, roasted peppers, seasoned grana padano flakes, oil Evo.

199

SALSICCIA E FRIARIELLI

Fior di latte, italian sausage, friarielli mousse.

185

LEONARDO

Fior di latte, prosciutto di Parma, rucola, semidry tomatoes (confit), **burrata**, oil Evo.

215

RICORDO DI UN PANINO

Fior di latte, provola (smoked mozzarella), italian sausage, nduja from **Spilinga**, dry tomatoes, basil, oil Evo.



SPICY

199

NEW

CARMELINA 2.0

Heavy cream, Fior di latte, provola (smoked mozzarella), prosciutto cotto, potato crocchè.

195

BARN PIZZA

Tomato sauce, fior di latte.



90

PRICE

VEGETARIAN 

Pizzeria Napoletana Contemporanea

Each pizza can be made with **gluten-free dough +35 sek**. OBS ingredients and the oven can contain gluten spore For each product added or modified +25 sek.

PIZZA FRITTA

PRICE

MILD: RICOTTA, FIOR DI LATTE, COTTO HAM.

SPICY: RICOTTA, FIOR DI LATTE, SPICY SALAMI.

VEGETARIAN: FIOR DI LATTE, TOMATO SAUCE.

FOLDED

180

190

195

NEW

MAGARI CETARESE

Double bake pizza dough (fried and then dried in the oven) with tomato sauce, capers, olives, anchovies, oregano.

NEW

NUVOLA AL RAGÙ GENOVESE

Double bake pizza dough (fried and then dried in the oven) homemade ragù alla Genovese, pecorino from Irpinia, basil.

NEW

LE CONTEMPORANEE

PIZZE

BROCCOLI E ALICI

BOTTOM: broccoli mousse, fior di latte

TOPPING: caciocavallo cheese, broccoli, anchovies, chili.



CACIO MASALA



BOTTOM: Gorgonzola cream, Västerbottensost

TOPPING: taleggio cheese, curry, dill, sweet paprika.

KE-BABÀ



BOTTOM: heavy cream, fior di latte, slow cooked lamb

TOPPING: parsley cream, semidry tomato cream, fried onions.

SUPER MORTADELLA

BOTTOM: mortadella cream, fior di latte

TOPPING: mortadella slices, honey, chopped pistacchio

3 MELANZANE



BOTTOM: eggplants mousse, fior di latte, roasted eggplants

TOPPING: dry eggplants chips

195

BEEF



LAMB



VEGETARIAN



Pizzeria Napoletana Contemporanea

Each pizza can be made with **gluten-free dough +35 sek.** OBS ingredients and the oven can contain gluten spore For each product added or modified +25 sek.

“Fior di latte”

[fjor.dil'lat.te]

LISTEN



Fiordilatte is a fresh "pasta filata" (kneaded curds) cheese with ancient traditions in Campania. High quality cow milk is used for the production of fiordilatte. The milk comes from different milking and is supplied raw to the creamery, within 24 hours of the first milking. The milk is worked in the same way as cow MOZZARELLA except for the different shape and consistency of the pasta. The shape is variable, round with a little head, a little knot, a braid, or parallelepiped, according to where it comes from. It does not have a crust, it is milky white with yellow shades, it has a tender skin and a smooth, shiny and homogenous surface, its consistency is soft and when cut it releases a milky, homogeneous and characteristic liquid; the flavour is fresh, of a lightly acidulous milk.

LISTEN



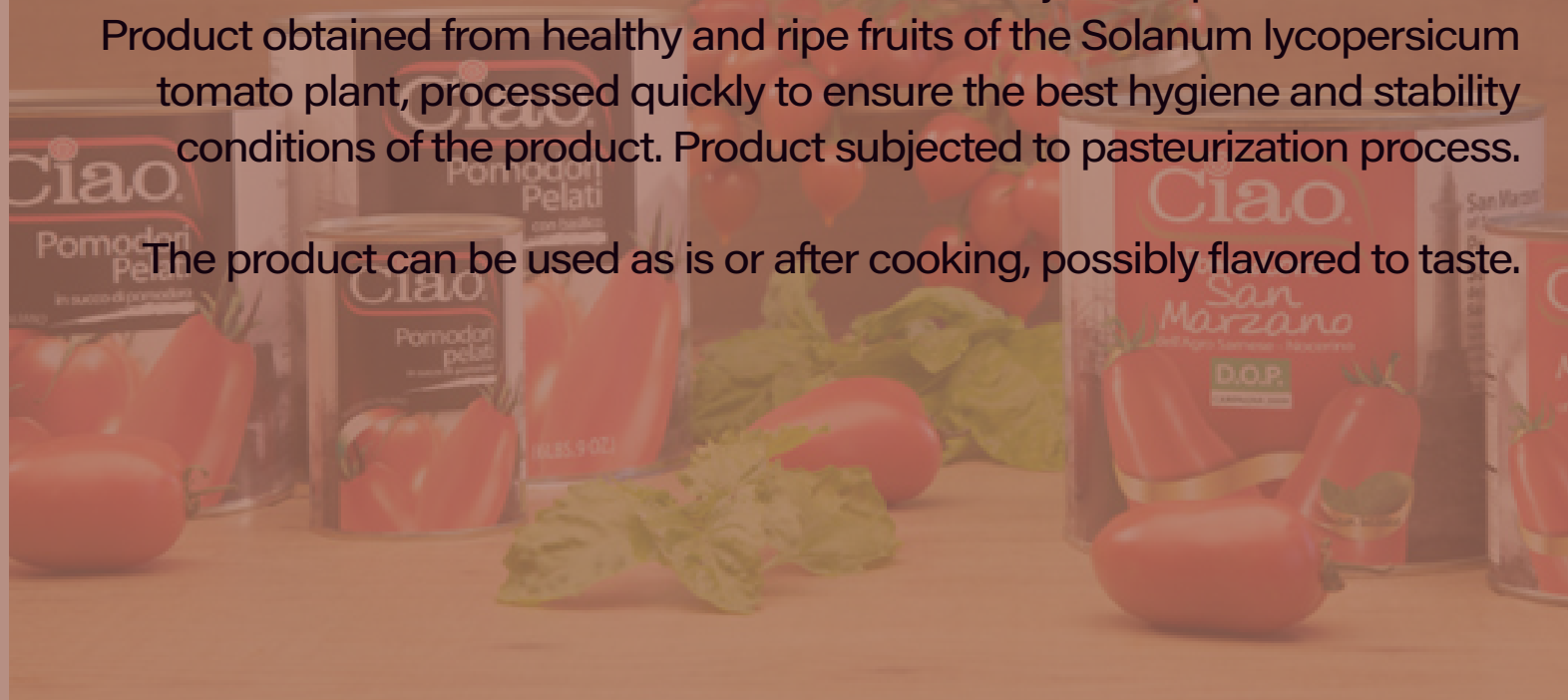
“Pomodoro pelato”

[po.mo.do.ro.pe'la^to]

Vegetable preserve obtained by adding partially evaporated natural tomato juice to peeled tomatoes.

Product obtained from healthy and ripe fruits of the Solanum lycopersicum tomato plant, processed quickly to ensure the best hygiene and stability conditions of the product. Product subjected to pasteurization process.

The product can be used as is or after cooking, possibly flavored to taste.



Our story

Our dough is made with flour from our land of origin, Irpinia.

The flours we use are type 0 and type 1, unlike the "classic" Neapolitan pizza which uses type 00 flour. Adding the fact that the process that leads to the final dough is done with pre-ferments (biga type), the result is that the dough of our pizza tends to be very airy and therefore light, "melting in your mouth"!

Our land is located in the middle of southern Italy, on the Apennine mountain range. This is why our traditions are made up of farms and agriculture.

Local companies make excellent products such as cheeses, salami and a tasty wine! An ancient

land yet to be discovered!

"Contemporary" also means current and therefore we try to bring tradition to another level by transforming some products with modern techniques.

This is "Magari"

The pizza chefs,

Nicolas & Giuseppe

Wait and play

Neapolitan is a real language

For a while now, Neapolitan has been considered a language in all respects and also a sort of intangible heritage to be preserved.

Here in this article are some of the words that you will find yourself dealing with if you come to spend time in Naples and that have become part of the Neapolitan imagination in much of the world and that could be useful to you for a trip to Naples.

Learn Neapolitan language with us...

ALLUCCARE

Let's start with a verb: "alluccare" means to shout, to scold. When we remain unheard and someone wants to be heard, we have no choice but to alluccare.

The term comes from medieval Latin and comes from the word allocco, that bird that is characterized by its shrieks, the allucchi.

LISTEN



VRENZOLA

"Vrenzola" is another term that has become very famous today. Currently it is used to indicate women and girls who are vulgar in their ways, with a particularly flashy appearance and, usually, of humble origins. In the beginning, in fact, it was used to indicate a rag, a piece of cloth, something in very bad condition. In fact, it is also a way of calling a person poor and ragged or accusing them of being mean and stingy.

LISTEN



VATTERE

The verb "vattere" is another of the most well-known Neapolitan terms. It means to hit, to beat, to strike.

It comes from the same Italian battere. In fact, in Neapolitan the B is often transformed into V.

LISTEN



LISTEN



SCUGNIZZO

Here is another really famous Neapolitan word! The scugnizzo is the street urchin, the street boy who has fun by raiding the alleys of Naples. The term comes from one of the classic games that the scugnizzi played, 'o strummolo (the spinning top): the main aim was to scugna' (forcefully break) the opponent's strummolo. The operation was so difficult that only a true scugnizzo was capable of it; hence the term.

...Do you want to read more?
go to our website and follow the course
www.magaripizza.com



How the project was built?
The idea was to recreate the traditional details of the Napolitan pizza into a modern way. We call it Pizza Contemporanea.

You will start a journey among the authenticity and the softness of the products created by Nicolas and Giuseppe.

You will feel the Napolitan culture and taste the "Irpinia" flavors directly in the city of Stockholm.

