



PASSIONE PIZZA

- ITALIAN TRADITION MEETS INNOVATION -



ABOUT US

Where Passion Meets Pizza

We are Passione Pizza and our mission is to share the ancestral art of *authentic Roman Pizza* to professionals across the UK, ensuring the essence of Italy is captured in every bite.

Crafted using *time-honoured methods*, our premium Pizza bases provide a true Italian Pizza experience for every occasion. With a thoughtfully curated selection of shapes and styles, we cater to the needs of hotels, restaurants, pubs, catering companies, banqueting events, delicatessens, cafés, high street food vendors, and takeaways.

Our premium bases are available through a network of trusted distributors and wholesalers.



PURE TRADITION

The Art of Our Roman Pizza Bases

Our Pizza bases are handmade by Pizza Art, renowned for crafting award-winning Roman Pizza bases directly from the heart of Italy's capital city since 1985.

Masterfully preserving tradition while embracing innovation, Pizza Art combines modern production techniques with *time-honoured artisanal methods*.

Each base is expertly shaped by skilled Pizzaioli, many of whom have trained at Rome's prestigious Scuola di Pizzaioli Academy.

At Passione Pizza, we deliver the ultimate Pizza solution—*servicing exceptional quality, consistency, and an unmistakable taste of Italy.*





*Made by hand, steeped with tradition,
perfected over generations.*

OUR PIZZA BASE

Get to Know Our Dough

Crafted from a blend of premium flours sourced from the *Lazio region of Italy* and naturally leavened for 24 hours, our dough delivers a base that's perfectly thin, crispy, and light. Each Pizza base is *hand-stretched* to unique shapes, par-baked on hot stone, and then individually quick-frozen to lock in traditional textures and authentic flavours that transport you to the streets of Rome.



Why Choose Passione Pizza Bases?



PREMIUM FLOURS SOURCED FROM THE LAZIO REGION

We ensure the essence of Italy in every bite.



NATURALLY LEAVENED FOR 24 HOURS

Our bases are full of flavour and easier to digest.



PAR-BAKED ON HOT STONE

The true Roman way, giving our Pizza an authentic crispier crust.



EASY TO USE

You don't need to be a professional chef to use our bases, they're easy to cook at any skill level.



QUALITY & CONSISTENCY

Every base is crafted with premium ingredients and time-honoured techniques, ensuring the same perfect result every time.



REDUCE WASTE

Our Pizzas can be cooked directly from frozen, saving you time and reducing food waste.



FREE FROM PRESERVATIVES

We don't use any preservatives, additives, gums, or starches.



IQF FROZEN QUALITY RETENTION

Individual Quick-freezing preserves the authentic textures and flavours of our artisan Pizza bases.



SUITABLE FOR ALL OVENS

No special equipment required —our Pizza bases are crafted to deliver exceptional results in any oven.



The Perfect Pizza in 3 Easy Steps

Creating quality Pizza has never been easier with our Roman Pizza bases. It really is as simple as 1, 2, 3.



- 1. TOP IT**
For the best results, start by defrosting the base to let the dough settle. Use a good-quality tomato sauce, salt and a drizzle of extra virgin olive oil. Avoid overloading with toppings—balance is key. Let the base do the work.



- 2. COOK IT**
Ensure your oven is fully preheated to the right temperature before baking. Our Pizza bases work well in most ovens.

Electric stone-base oven: Set to around 300°C and place the Pizza directly on the stone.

Rational / Convection oven: Set to around 260°C and place the Pizza on the rack or grille—no tray.

Wood-fired oven: Set to around 400°C and cook directly on the stone.

- 3. SERVE IT**
Slice it up and finish with a drizzle of extra virgin olive oil. Enjoy the irresistible flavours of authentic Italian Roman Pizza, fresh from your kitchen.

For ideas and tips on preparing our Pizza bases please follow our youtube channel @PassionePizzaUK



OUR PRODUCTS

Pizza Tonda Romana

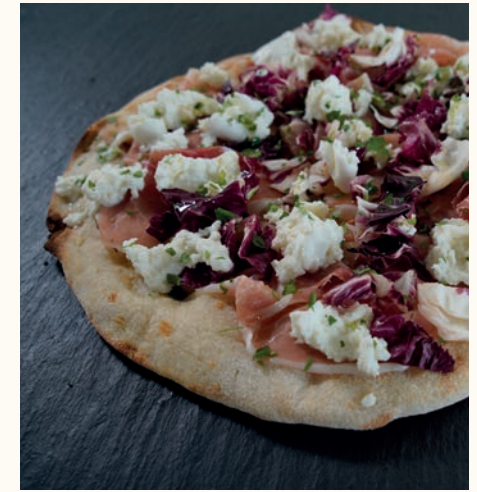
Crafted in the spirit of Italian tradition, our Pizza Tonda Romana bases use a carefully selected blend of flours. Hand-stretched and par-baked on hot stones, they are *thin, light and crispy*.



Pizza Tonda Romana

Hand-stretched and par-baked directly on hot stone, our Pizza Tonda Romana bases bring the thin, light, and crispy tradition of Roman Pizza straight to your kitchen—the true Roman way.

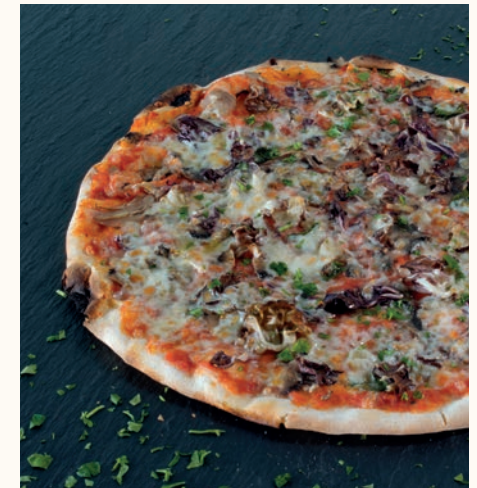
DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PTR9UK Pizza Tonda Romana 9"	9"/22cm	150gr	5	60	3–5 minutes
PTR10UK Pizza Tonda Romana 10"	10"/25cm	190gr	5	50	3–5 minutes
PTR12UK Pizza Tonda Romana 12"	12"/30cm	230gr	5	50	3–5 minutes



Pizza Romana Rossa

All the characteristics of our Pizza Tonda Romana bases, pre-topped with our high-quality tomato sauce, olive oil and salt.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PRR12 Pizza Romana Rossa 12"	12"/30cm	230gr	1	40	2–3 minutes



Pizza Scrocchia Napoli

When Rome meets Napoli!

Scrocchia Napoli is our latest Pizza base creation, combining the classic *high-edged Neapolitan style* with our signature Roman dough. The result? An incredible, crunchy finish... or as we say in Rome, Scrocchiarella!



Pizza Scrocchia Napoli

Our latest Pizza base creation features the classic Neapolitan high-edged style, but is made with our Roman dough, resulting in an amazing crunchy finish.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PSN11UK Pizza Scrocchia Napoli 11"	11"/28cm	280gr	2	20	3-5 minutes



Pizza Napoli Rossa

All the characteristics of our hand-stretched Scrocchia Napoli bases, pre-topped with our high-quality tomato sauce, olive oil and salt.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PSNR11UK Pizza Napoli Rossa 11"	11"/28cm	280gr	1	16	3-5 minutes



Pinsa

Pinsa Romana is a traditional style of Pizza with a unique base that is deeply rooted in the history of Rome, dating as far back as the *Roman Empire*.

Pinsa are oval in shape and are crafted using a special technique and *a blend of certified flours*, guaranteeing complete authenticity.

Unlike traditional Pizza dough, Pinsa feature rice flour and an extended levitation time of around 72 hours.



Pinsa Romana

Pinsa Romana is oval in shape a thinner, healthier and more easily digestible base that's crunchy on the outside and wonderfully soft and light on the inside.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PZOR230UK Pinsa Romana	35x19cm	230gr	5	45	3-5 minutes



Pinsetta Romana

Crafted with the same passion and tradition as our Pinsa Romana, our Pinsetta Romana delivers the same authentic taste in a smaller size.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PZOR180UK Pinsetta Romana	30x19cm	180gr	6	36	3-5 minutes



Pizza alla Teglia & Pala

Larger Pizza bases, available in rectangular or tongue shapes, perfect for sharing or selling by the slice. Inspired by the classic *Roman street food* tradition of Pizza al Taglio, these bases cater to various needs, offering a *light, airy texture with a crisp bite*. Ideal for bakeries, pizzerias, and catering businesses looking to serve high-quality, artisanal Pizza in a flexible format.



Pizza alla Teglia/Slab

A Roman classic with a thicker base, these large rectangle Pizza slabs are a true taste of the city and traditionally served at Taglio' in delicious slices. Great for combining flavours, they make an eye-catching choice for any display cabinet and menu.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PRT30UK Pizza Teglia/Slab 30x40cm	30x40cm	500gr	4	32	5-8 minutes
PRT60UK Pizza Teglia/Slab 60x40cm	60x40cm	1000gr	4	16	6-10 minutes



Pizza alla Pala

Our Pizza Pala retains all the essence of our Pizza Slab but in an oval form. This Roman favourite is traditionally cut with scissors and sold by the slice.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PL6020UK Pinsa Romana 60x20cm	60x19cm	400gr	5	40	5-8 minutes



Pizza Sandwich

Large Pizza slabs pre-cut horizontally and ready to be filled with your choice of combinations. Great for sandwich shops, cafes, and more, offering portioned slices customised to order.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PS30UK Pizza Sandwich 30x40cm	30x40cm	800gr	4	24	3-5 minutes
PS20UK Pala Sandwich 60x20cm	60x19cm	700gr	5	30	3-5 minutes



Romana Creations

Designed to meet an array of culinary needs, our Romana Creations showcase a selection of *handcrafted, premium Pizza* products. From single-serve portions to a banquet of platters, each product is crafted to bring authentic Italian flavours to any setting. Whether you're catering for street food, restaurants, or delicatessens, our Romana Creations make serving *artisanal quality* effortless.



Pizzetta Romana

Our Pizzetta Romana brings the essence of traditional Roman Pizza in a smaller, oval format that has been hand-stretched to achieve its signature thin and crispy texture.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PRI20UK Pizzetta Romana	25x15cm	120gr	5	80	3–5 minutes



Pizzanino

With a super crunchy exterior and a light and airy interior. The Pizzanino is the ultimate Pizza bun for premium burgers and artisanal sandwiches.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PIN014UK Pizzanino	14cm	120gr	45	45	3–5 minutes



Focaccina

Whether served plain, with a drizzle of olive oil or customised with gourmet toppings, the Focaccina is a timeless dish that caters to both traditional and contemporary tastes.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
FOC25UK Focaccina	25cm	300gr	2	20	3–5 minutes



Italian Tomato Sauce

Our Dolce Italia range of Tomato Fine Pulp features the finest quality tomatoes perfect for creating delicious Pizzas. The tomatoes are finely cut to 6mm, reducing seeds and acidity for a cleaner-tasting sauce that, when seasoned with extra virgin olive oil and salt, delivers exceptional flavour.

DESCRIPTION	QUANTITY	WEIGHT
TFP5000 Tomato Fine Pulp (6mm)	2 x 5kg Bags	10kg



Fritti

Available in a variety of sizes and flavours, our range of Fritti—*crispy, golden-fried Italian delights*—is the perfect addition to catering events, street food outlets or restaurant menus.



Suppli

A classic from Rome, these traditional fried risotto balls are coated in breadcrumbs, with mozzarella at the centre. Available in a variety of fillings, including both vegetarian and meat options. Sizes 50gr or 100gr.

DESCRIPTION	BOX
Tomato e mozzarella	5kg
Cacio e pepe	5kg
'Nduja	5kg
Meat	5kg



Arancini

Traditional Sicilian rice balls coated in breadcrumbs and filled with a variety of delicious options. Perfect for Pizza menus, antipasti plates and street food outlets. Available in vegetarian, meat and vegan options. Sizes 50gr or 120gr.

DESCRIPTION	BOX
Vegan	5kg
Mushroom & Peas	5kg
Piccanti	5kg
Rossi	5kg
Black Truffle	5kg



Croquette

Mash potato with mozzarella at the centre and coated in breadcrumbs. You'll find croquettes on most Pizza menus throughout the city. Available in vegetarian and meat options. Sizes 50gr or 100gr.

DESCRIPTION	BOX
Patate	5kg
Bomba Calabrese alla Bracce	5kg



Vegetables

Handmade traditional fried appetisers, with options including courgette flower with anchovies and stuffed olive with meat.

DESCRIPTION	BOX
Fiori di Zucca	2.5kg
Tris of Veggie	5kg
Olive Ascolane	5kg





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GET IN TOUCH

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