

## SIZES

**PERSONAL** · ø11" · 4 SLICES · 12€

**XL** · ø18" · 8 SLICES · 18€

**XL 1/2 & 1/2** · ø18" · 4+4 SLICES · 20€

**EXTRA TOPPINGS** · 2€ EACH

## FRIDAY LUNCH - IN/TAKE OUT

PERSONAL PIZZA + BEVERAGE · 12€

XL PIZZA + 2 BEVERAGES · 20€

XL PIZZA 1/2 & 1/2 + 2 BEVERAGES · 22€

## PIZZAS

### 01. NEW YORK REGULAR 🍷

TOMATO SAUCE, GRANA PADANO & MOZZARELLA CHEESE

### 02. FUGAZZETA 🍷

MOZZA, WHITE ONION, GRANA PADANO, OLIVE OIL & OREGANO

### 03. NAPOLITANA 🍷

TOMATO SAUCE, MOZZA, ITALIAN SWEET TOMATO, GARLIC OIL & OREGANO

### 04. FRESH TOMATO 🍷

TOMATO SAUCE, MOZZA, ITALIAN SWEET TOMATO, RED ONION & ARUGULA

### 05. VEGGIES 🍷

TOMATO SAUCE, MOZZA, MUSHROOM, GREEN PEPPER & BLACK OLIVE

### 06. JALAPEÑO VEGGIES 🍷 🌶️

TOMATO SAUCE, MOZZA, ITALIAN SWEET TOMATO, RED ONION, GREEN PEPPER & JALAPEÑO SAUCE

### 07. NEW YORK VEGAN 🌱

TOMATO SAUCE, VEGAN MOZZA, MUSHROOM, GREEN PEPPER & RED ONION

### 08. VEGAN PESTO 🌱

TOMATO SAUCE, VEGAN MOZZA, ITALIAN SWEET TOMATO, BLACK OLIVE & PESTO

### 09. BURRATA 🍷

TOMATO SAUCE, MOZZA, BURRATA, ITALIAN SWEET TOMATO & BLACK OLIVE

### 10. BURRATA & PESTO 🍷

TOMATO SAUCE, MOZZA, BURRATA, WALNUT & PESTO

### 11. CACIO E PEPE 🍷

MOZZA, CACIOCAVALLO, BLACK PEPPER, RED ONION & ARUGULA

### 12. CACIO & PESTO 🍷

TOMATO SAUCE, MOZZA, CACIOCAVALLO, ITALIAN SWEET TOMATO, WALNUT & PESTO

### 13. CACIO & MUSHROOM 🍷

TOMATO SAUCE, MOZZA, CACIOCAVALLO, MUSHROOM, BLACK OLIVE & ARUGULA

### 14. BACON & MUSHROOM

TOMATO SAUCE, MOZZA, BACON, MUSHROOM & ARUGULA

### 15. JALAPEÑO BACON 🍷 🌶️

MOZZA, BACON, RED ONION, GREEN PEPPER, JALAPEÑO SAUCE & CHILI FLAKES

### 16. SAUSAGE & RED ONION

TOMATO SAUCE, MOZZA, CACIOCAVALLO, SAUSAGE & RED ONION

## BEVERAGES

WATER · 2€

SPARKLING WATER · 2€

SOFT DRINKS · 2€

BEER 200ml · 2€

CRAFT BEER 330ml · 3,50€

## AFTER PIZZA

COFFEE "EL MAGNIFICO" · 1,50€

BROWNIE · 2,50€

CAKE OF THE DAY · 3,50€

ICE CREAM HÅGEN DAZS MiniCup · 3,50€

### 17. NEW YORK SAUSAGE

TOMATO SAUCE, MOZZA, SAUSAGE, MUSHROOM, GREEN PEPPER & CHILI FLAKES

### 18. PEPPERONI

TOMATO SAUCE, MOZZA & PEPPERONI

### 19. GARLIC PEPPERONI

TOMATO SAUCE, MOZZA, PEPPERONI, ITALIAN SWEET TOMATO, GARLIC OLIVE OIL & OREGANO

### 20. PEPPERONI & BURRATA

TOMATO SAUCE, MOZZA, PEPPERONI, BURRATA & RED ONION

### 21. SUPER PEPPERONI

TOMATO SAUCE, MOZZA, PEPPERONI, MUSHROOM & BLACK OLIVE

### 22. NEW YORK PEPPERONI

TOMATO SAUCE, MOZZA, PEPPERONI, SAUSAGE, GREEN PEPPER & CHILI FLAKES

VEGAN 🌱

VEGETARIAN 🍷

WHITE PIZZA 🍷

SPICY 🌶️

# TOMASSO NYP

## AUTHENTIC HAND STRETCHED THIN CRUST PIES OLD SCHOOL WALK IN & TAKE OUT NEW YORK STYLE PIZZERIA

### "SO WHAT MAKES A NY PIZZA AUTHENTIC?"

THE CRUST IS THIN AND FLEXIBLE SO THAT YOU ARE ABLE TO FOLD THE PIZZA WITHOUT BREAKING THE SLICE, WHILE STILL BEING CRISPY. THE DOUGH SHOULD HAVE A NICE AMOUNT OF CHEW TO IT AND YOU SHOULD BE ABLE TO TAKE A BITE WITHOUT ALL THE CHEESE AND TOPPING FALLING INTO YOUR LAP"

New York is home to a hell of a lot of people. But one thing is for certain: pretty much all of those people love pizza. There's a lot to love about New York's pizza culture. All New York pizza is great, from the high-end masters with specially built ovens to the cheap stuff you eat off a paper plate on the sidewalk. Here's why.

**Cheese:** there are no rules when it comes to pizza toppings in NYC, but we're kind of a bunch of purists when it comes down to it. How can you improve upon perfection? If you have an amazing cheese slice, why bog it down with piles of olives and chicken vindaloo and salsa or whatever else you're trying to clog up your pizza with in the name of originality? But with this in mind, New York pizzerias know that picking the right cheese is crucial.

**Dough:** for a chewy crust they likely are using plain ol' all-purpose or bread flour with somewhere around 67% hydration and a little bit of oil, giving it enough time to bake in the oven without drying out.

**Tap Water:** the water certainly has an effect on the texture and if we want the water to be crucial so badly, the massive hivemind of NYC wills the pizza here to be better because of the water. It's the power of positive thinking combined with group telekinesis.

**Pepperoni:** the classic big, bright-red slices remain many-a-New Yorkers' go-to.

**Pizza Delivery Guys:** New York City pizza delivery guys are the unsung heroes in your life. They come to your doorstep in a snowpocalypse, during hurricanes, and on any number of days when you're so hungover you can barely move. You'll see these dudes whizzing down the street on their crazy electric scooters with a bunch of pizzas tied to the back—saviors that will show face even when your loved ones won't.

**The Pizza Fold:** folding your pizza is a rite of passage into becoming a true New Yorker. The slice has to be symmetrical and the crust has to have the right level of thickness, chewiness, and give to get it just right.

The fold enables each bite to be a perfect synthesis of cheese, crust, sauce, and toppings. This type of distribution of flavor and components cannot be achieved without the fold. If you do not abide by the fold, consider yourself a n00b.

**New Yorkers:** fuck bagels. Pizza is the beating heart connecting the arteries of our great city's five-boroughs. Besides our subway system, the pizza shop is the only democratic place where Pizza Rat, cops, the homeless, Bill de Blasio, drunks, goths, hedge-fund traders, hipsters, Hell's Angels, sorority girls, and scientists join together in a communion of sauce, cheese, dough, and grease in the name of hunger. Pizza shops forge bonds among strangers, if only for five minutes. Friends are made instantly and without discretion (though probably never seen again, since both parties are usually pretty drunk).

The reason that New York pizza is truly great is that it belongs to all of New York.

Source: MUNCHIES

"MISSING NEW YORK?" · "NOW THAT'S PROPER PIZZA!!" · "SENSACIONAL" · "PERHAPS BEST PIZZA IN BCN" · "MAMMA MIA THIS IS GOOD PIZZA" · "SOBERBIA PIZZERIA DE BARCELONA" · "BEST PIZZA EVER!" · "AMAZING PIZZA" · "SPECTACULAR PIZZA!" · "MASA FINA ÚNICA" · "HIDDEN GEM" · "CLASSIC NEW YORK PIZZA" · "PIZZA IN BARCELONA? THIS IS THE PLACE" · "16 YEARS IN BARCELONA SEARCHING FOR PIZZA LIKE THIS" · "LA MEJOR PIZZA QUE HE COMIDO EN MI VIDA" · "PERFECT" · "GREAT STAFF AND PIZZA TO DIE FOR" · "SORPRENDENTE" · "AWESOME" · "GREAT THIN CRUST PIZZA" · "OHhhh MY SO GOOD!!" · "TOTALMENTE ESPECIAL!!" · "YUM, I DIDN'T EXPECT THAT" · "PIZZA AT IT'S BEST" · "BRUTAL"

+ ON TRIPADVISOR | GOOGLE MAPS

THANKS EVERYONE FOR SUCH AMAZING REVIEWS! YOU GUYS ARE JUST AWESOME.