BOTTEG₄ **DAL 1975** PRODOTTI ITALIANI

Our history





Bottega Russo products belong to a long family tradition.

A story that has become **"family"**, which has been handing down the love for pizza since 1975.

We are **Pizza Artisans** and our commitment has always been to select only top quality Italian ingredients.



Our pizzas



Selected Italian ingredients



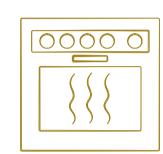
Stretched by hand



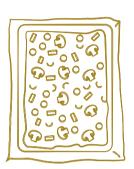
Long leavening



How to make it



Preheat the oven to 200 ° C



Remove all packaging and allow the pizza to thaw at room temperature.



Place in the oven halfway up and cook for 7-9 minutes or until the cheese has melted.

Rectangular pan pizzas types



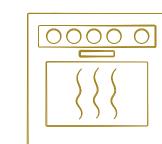




Round pizzas







Preheat the oven to 200 ° C



Remove all packaging and allow the pizza to thaw at room temperature.



Place in the oven halfway up and cook for 5 minutes or until the cheese has melted.

Round pizza types



Bianca

INGREDIENTS

Extra virgin olive oil.

Tomato

INGREDIENTS Tomato, extra virgin olive oil.



INGREDIENTS Tomato, Oregano, Garlic,

Extra virgin olive oil.



Margherita

INGREDIENTS Mozzarella cheese, Tomato, extra virgin olive oil.



Spicy pork sausage

INGREDIENTS Mozzarella cheese, Spicy pork sausage, Tomato, , extra virgin olive oil.

4 Cheeses



INGREDIENTS

Mozzarella, Gorgonzola, Emmenthal and Parmigiano cheese

Vesuvio broccoli



INGREDIENTS

Vesuvio broccoli

Pumpkin



INGREDIENTS

Pumpkin cream

Chocolate



INGREDIENTS

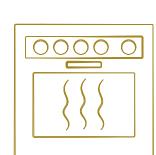
Chocolate cream



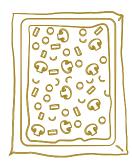
Bakery products







Preheat the oven to 200 ° C



Remove all packaging and allow the pizza to thaw at room temperature.



Place in the oven halfway up

Panino



Mini panino



Mezzaluna



Naan

