



GUIDA ALLE MIGLIORI
PIZZERIE DEL MONDO



50 TOP PIZZA ITALIA 2025

48°

CLASSIFICATO

Il Vecchio e il Mare

Firenze - Toscana



GAMBERO ROSSO®



TRE SPICCHI

**DELLA NUOVA GUIDA
PIZZERIE D'ITALIA 2026**

Il Vecchio e il Mare

Ristorante & Pizzeria



From the scientific study of every single ingredient and every stage of preparation, we embrace the challenge of bringing the world's most widely eaten Italian dish to the highest level of excellence: pizza.

Using carefully selected flours made from 100% Italian wheat and thanks to a long resting time of at least 36 hours, we make our pizza both highly digestible and full of flavour.

Finally, the toppings complete the creation: high-quality, certified ingredients combined in innovative ways turn each pizza into a true sensory experience

Homemade gluten-free pizza available every day at no extra charge.

The Great Classics

Marinara €7.00

Italian San Marzano PDO tomato "Solania", fresh garlic, fresh basil and wild oregano from Tropea.

La Margherita "Italiana" €8.50

Italian San Marzano PDO tomato "Solania", Fior di Latte mozzarella from Naples "Latteria Sorrentina" and fresh basil.

La Provola e Pepe Estiva..... €9.00

Italian yellow peeled tomatoes "Solania", smoked Fior di Latte mozzarella from Naples "Latteria Sorrentina" and a blend of Jamaican pepper, Sichuan pepper and Sarawak pepper.

Classic Calzone..... €10.00

Fior di Latte mozzarella from Naples "Latteria Sorrentina", high-quality Italian cooked ham "Naturalis" and a light brushing of Italian San Marzano PDO tomato "Solania".

Diavola..... €10.50

Fior di Latte mozzarella from Naples "Latteria Sorrentina", Italian San Marzano PDO tomato "Solania" and spicy Calabrian "Spianata" salami "Coati".

La Bufalina..... €10.50

Italian San Marzano PDO tomato "Solania", Campania Buffalo Mozzarella PDO from "La Marca" dairy and fresh basil.

Walt Disney..... €11.00

Italian San Marzano PDO tomato "Solania", Fior di Latte mozzarella from Naples "Latteria Sorrentina" and frankfurters made from 100% Italian pork.

Prosciutto e Funghi €11.00

Italian San Marzano PDO tomato "Solania", Fior di Latte mozzarella from Naples "Latteria Sorrentina", high-quality Italian cooked ham "Naturalis" and fresh sautéed button mushrooms.

Patate e Salsiccia..... €11.00

Smoked Fior di Latte mozzarella from Naples "Latteria Sorrentina", Scarpaccia sausage from Casentino made with Italian pork and roast potatoes.

Calzone Napoli €11.00

Fresh ricotta cream made from 100% Italian milk "Sabelli", spicy Calabrian "Spianata" salami "Coati", smoked Fior di Latte mozzarella from Naples "Latteria Sorrentina", freshly ground pepper and a light brushing of Italian San Marzano PDO tomato "Solania".

Napoli €11.50

Italian San Marzano PDO tomato "Solania", Fior di Latte mozzarella from Naples "Latteria Sorrentina", "Delfino" anchovies from Cetara, Sicilian salted capers "MaScialai" and wild oregano from Tropea.

La Mia Vegetariana €12.00

Cooked Italian San Marzano PDO tomato "Solania", wok-sautéed vegetables and basil, finished after baking with salted ricotta, "Gustosi di Puglia" sun-dried tomatoes and Taggiasca olive crumble from "Le Conserve Toscane".

Il Mio Panuozzo €12.00

Pizza bread filled with smoked Fior di Latte mozzarella from Naples "Latteria Sorrentina", 18-month-aged Parma ham, "Gustosi di Puglia" sun-dried tomatoes and fresh green salad.

La Nostra Capricciosa €12.50

Italian San Marzano PDO tomato "Solania", Fior di Latte mozzarella from Naples "Latteria Sorrentina", high-quality Italian cooked ham "Naturalis", fresh sautéed button mushrooms, fresh fried aubergines and Taggiasca olives from "Le Conserve Toscane".

Seasonal Pizzas

La "Norma" €12.50

Italian San Marzano PDO tomato "Solania", Fior di Latte mozzarella from Naples "Latteria Sorrentina", fresh fried aubergines and aged salted sheep's milk ricotta from the "Fanari 1936" dairy in Oristano.

"Nerano" €13.50

Homemade courgette cream base, Fior di Latte mozzarella from Naples from "La Sorrentina" dairy, fresh basil, courgette chips and Provolone del Monaco PDO.

Se mi lasci non vale €13.50

Smoked Fior di Latte mozzarella from Naples "Latteria Sorrentina", fresh courgette flowers, Fuscilla di Napoli fresh cheese, "Delfino" anchovies from Cetara, basil gel and lemon powder.

"Radici Vive" €13.50

Fior di Latte mozzarella from Naples "Latteria Sorrentina", homemade pepper cream, Scarpaccia sausage, red onion from Tropea, Taggiasca olive powder from "Le Conserve Toscane" and fresh basil gel.

La "Tranquilla Armonia" €14.00

Fior di Latte mozzarella from Naples "Latteria Sorrentina", homemade basil pesto and, added after baking, "Bettella" Coppa di Maiale Tranquillo made from free-range Italian pork, burrata straciatella made from 100% Italian milk and Italian sun-dried tomatoes.

Iconic Pizzas

Regina €11.50

Fior di Latte mozzarella from Naples "Latteria Sorrentina", Italian yellow peeled tomatoes "Solania", spicy Calabrian "Spianata" salami "Coati" and Taggiasca olives from "Le Conserve Toscane".

Sanguigna €11.50

Cooked Italian San Marzano PDO tomato "Solania", 'Nduja di Spilinga from Azienda Agricola Porcelli and, after baking, fresh basil gel and burrata straciatella made from 100% Italian milk by "Sabelli".

O Mare "Assai" €12.50

Italian yellow peeled tomatoes "Solania", fresh basil and, added after baking, Campania Buffalo Mozzarella PDO from "La Marca" dairy, "Delfino" anchovies from Cetara, Taggiasca olives from "Le Conserve Toscane" and wild oregano from Tropea.

La "Carbonara" €14.00

Fior di Latte mozzarella from Naples "Latteria Sorrentina", a trio of peppers and, added after baking, carbonara cream, crispy Amatrician guanciale from "Sano" cured-meat producers and a dusting of Pecorino Romano PDO with black rind.

Grigio Casentino €16.50

Fior di Latte mozzarella from Naples "Latteria Sorrentina", Italian yellow peeled tomatoes "Solania" and, after baking, burrata straciatella made from 100% Italian milk by "Sabelli" and Grigio del Casentino cured ham aged for over 24 months from Azienda Agricola Orlandi, winner of the "Tre Fette" award by Gambero Rosso.

Extras: Truffle + €5.00 - Buffalo mozzarella + €3.00 - Straciatella + €3.00 - Parma ham + €3.50
 For any other additional ingredients, please ask our waiting staff.

All food served is prepared in a kitchen that uses ingredients containing the allergens listed below. Therefore, the possible presence of these allergens, either as ingredients or traces, cannot be excluded.

List of substances or products causing allergies or intolerances used in this establishment and included in Annex II of EU Regulation No. 1169/2011:

- 1. Peanuts and products thereof*
- 2. Nuts, namely almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts, and products thereof*
- 3. Milk and products thereof (including lactose)*
- 4. Molluscs and products thereof*
- 5. Fish and products thereof*
- 6. Sesame seeds and products thereof*
- 7. Soybeans and products thereof*
- 8. Crustaceans and products thereof*
- 9. Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains*
- 10. Lupin and products thereof*
- 11. Mustard and products thereof*
- 12. Celery and products thereof*
- 13. Sulphur dioxide and sulphites at concentrations above 10 mg/kg*
- 14. Eggs and products thereof*

Information on the presence of substances or products causing allergies or intolerances is available from the staff on duty.