50 TOP PIZZA

GUIDA ALLE MIGLIORI
PIZZERIE DEL MONDO

50 TOP PIZZA ITALIA 2026

46°

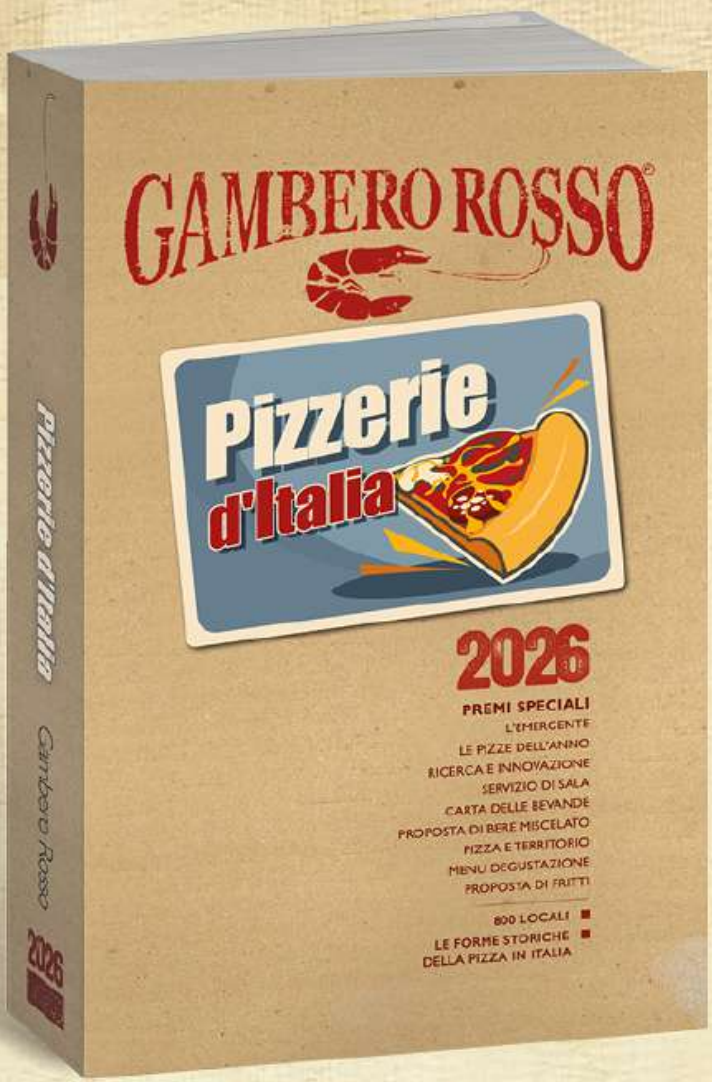
CLASSIFICATO

Il Vecchio e il Mare

Firenze - Toscana

Pastificio G. Di Martino
Ferrarelle
Latteria Sorrentina Dal 1880
1810 Zucchi Oleificio Storico Professional
Solania Il Mio San Marzano
Salumi Coati
SB SeiBellissimi
Robo 1938
Latteria San Salvatore
Goeldlin Collection L'Eleganza nel Lavoro
FEDEGROUP Food&Beverage Platform

GAMBERO ROSSO



TRE SPICCHI

DELLA NUOVA GUIDA PIZZERIE D'ITALIA 2026

Il Vecchio e il Mare

Ristorante & Pizzeria

Since 1967, a passion that lives on.

It all began in 1967, when my father baked his very first pizza.
Since then, our passion for the craft has grown alongside our family, passed down through generations and inspiring an ongoing pursuit of quality, while always staying true to our roots.
Today, we carry that same passion forward with an eye on the future.
We carefully select our ingredients, choose flours made from 100% Italian-grown wheat, and allow our dough to rest for at least 36 hours, bringing together balance, aroma and flavour.
From the pizzas that tell our story to the creations that reflect our desire to innovate, every pizza is born from a deep respect for tradition and a genuine desire to offer something authentic.
Because techniques may evolve and flavours may surprise, but the passion that started it all remains unchanged.
Since 1967, this is our vision of pizza.

Our gluten-free pizza is freshly made in-house every day, with no extra charge.

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The Great Classics

Marinara €7.00
Italian San Marzano PDO tomato "Solania", fresh garlic, fresh basiland wild sicilian oregano.

La Margherita "Italiana".....€8.50
Italian San Marzano PDO tomato "Solania", Fior di Latte mozzarella from Naples "Latteria Sorrentina" and fresh basil.

La Provola €9.00
Italian San Marzano PDO tomato "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.

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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".

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".

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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.

Friarielli e salsicci €12.50
Smoked Neapolitan fiordilatte mozzarella by "Latteria Sorrentina", Scarpaccia del Casentino sausage, fresh friarielli (Neapolitan broccoli rabe) sautéed with garlic, olive oil and chilli.

Se mi lasci non vale €13.50
Smoked Fior di Latte mozzarella from Naples "Latteria Sorrentina", fresh courgette flowers, Fuscella 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 stracciatella made from 100% Italian milk and Italian sun-dried tomatoes.

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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 stracciatella 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 stracciatella 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 - Stracciatella + €3.00 - Parma ham + €3.50
For any other additional ingredients, please ask our waiting staff.

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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.