

Please be aware that our pizza is as close as possible to the original Neapolitan pizza.

We let the dough rise for about 48 hours, letting the yeast transform all the sugars and making our pizza light and easy to digest. This is why we sometimes run out of dough, and why it is best to pre-book your pizza at least 2 days in advance to be sure you get it.

Our pizzas are different from the typically thin and large pizzas found throughout Malawi that are baked at a low temperature.

Our pizza is cooked at 500° C (about 930° F) for 2-3 minutes, burnt bubbles on the surface and a slightly dark and crunchy base are typical of a Neapolitan-style pizza. It is not at all a sign of being overcooked or burned but the proof of a correctly cooked pizza.

Please do not send it back thinking it is burnt, it is not! We would never serve a burnt pizza.

We hope you will enjoy our pizzas as much as we do!

