



PIZZA REPUBLICA

AUTHENTIC NEAPOLITAN PIZZA

Welcome to Pizza Republica where we have taken great measures to bring the time honored craft of authentic wood-fired pizzas and true Neapolitan cuisine to you, your friends & your family!

Neapolitan cooking is particularly well-known worldwide for the pizza, a dish that we have dedicated our culinary itinerary to, as well as for its tasty, imaginative recipes such as the sauces used for pasta, their entrees and desserts.

Authentic Neapolitan pizzas must be made with certain ingredients, like San Marzano tomatoes, which grow on the volcanic plains to the south of Mount Vesuvius, and Mozzarella di Bufala Campana (buffalo mozzarella.) According to the rules proposed by the Associazione Verace Pizza Napoletana, the genuine Neapolitan pizza dough consists of Caputo 00 flour, natural Neapolitan yeast salt and water; nothing else. The dough must be kneaded by hand or with a low-speed mixer and, after the rising process, the dough must be formed by hand and may be no more than 1/8 inch thick. The pizza must be baked for 60-90 seconds in a 905 °F stone oven with an oak-wood fire.

When cooked, it should be crispy, tender and fragrant. Neapolitan pizza has been given the status of a "guaranteed traditional specialty" in Italy. This allows only three official variants: Pizza Marinara, which is made with tomato, garlic, oregano and extra virgin olive oil, Pizza Margherita, made with tomato, sliced mozzarella, basil and extra-virgin olive oil, and Pizza Margherita Extra made with tomato, mozzarella from Campania in fillets, basil and extra virgin olive oil.

Here at Pizza Republica we have taken great measures to bring this time honored craft of authentic wood-fired pizzas to Denver, allowing you to experience a true taste of Naples right here in the Mile High City! There are no freezers in our restaurant which means only the highest quality and freshest ingredients are used in our recipes.

Cin cin and buon appetito!

WINE REGIONS OF ITALY

Italy was made for grapes, or perhaps, grapes were made for Italy. Wine has been made in Italy for thousands of years, making this country one of the oldest producers of wine in the world. Today, wine from Italy is enjoyed by connoisseurs around the world so sit back, relax and welcome to Italy!

Wine is made in Italy in all three regions of the country: Northern Italy, Central Italy and Southern Italy.

Northern Italian Wine

- **Friuli-Venezia-Giulia** has more than 46,000 acres dedicated to growing grapes. Friuli-Venezia Giulia is known for such wines as Ramandolo and Friuli-Giulia.
- **Liguria** includes more than 118,000 acres of vineyards. More than half of the wines produced in this region are white wines.
- **Lombardy** has more than 60,000 acres dedicated to growing grapes. This region produces predominately red wines.
- **Trentino-Alto Adige** has over 31,000 acres of vineyards, with the majority of the wines produced being red.
- **Valle d'Aosta, or Aosta Valley**, has over 82,000 acres of vineyards that predominantly produce red wines.
- **Veneto** has more than 186,000 acres dedicated to vineyards. Veneto produces Soaves.

Central Italian Wine

- **Emilia-Romagna** has over 143,000 acres dedicated to growing grapes.
- **Latium** has more than 118,000 acres of vineyards.
- **Umbria** grows grapes on over 40,000 acres. Noted wines include the red Lago di Corbara and the white Colli del Trasimeno.

Southern Italian Wine

- **Campania** has over 101,000 acres dedicated to vineyards. Campania is known for Taurasi, a red wine, and two white wines, Fiano di Avellino and Greco di Tufo.
- **Sardinia** has over 107,000 acres of vineyards. Vermentino di Gallura is a white wine of note produced in Sardinia.
- **Sicily** has a large area dedicated to vineyards, over 329,000 acres. Sicily is noted for the fortified wine Marsala.



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