

HANDMADE SOUTH TYROLEAN PREMIUM PIZZA



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PIZZA A MAND

The South Tyrolean company "Buttonmeal Italy GmbH" was founded by Michael Kammerer and David Simonetti in 2016.

The original idea was to offer hand-made pizza with high quality ingredients and without preservatives from the vending machine.

After 4 successful years, a new idea was born: **SOUTH TYROL'S FIRST PREMIUM PIZZA** from the freezer shelf. For gastronomy, retail and pizza lovers.

This is how "Pizza A Mano", another brand, was created in 2020. The slogan "South Tyrolean Premium Pizza" is not only underlined by the ingredients and the taste, but also by the new, noble design.





PIZZA A MANO





WHAT WE STAND FOR

For unmistakable taste of our South Tyrolean premium frozen pizza.

This is ensured by only using high-quality products from South Tyrol and Italy, such as quality flours by Rieper, Brimi Mozzarella and, of course, South Tyrolean craftsmanship - our pizza is 100 % handmade.

And as in any good pizzeria, the pizza dough rests for 72 hours. This long fermentation time helps to make our pizza particularly digestible.











IN A FEW WORDS:

- South Tyrolean premium frozen pizza
- A regional company using regional products
- 100 % handmade (real craftsmanship)
- Pizzeria quality (high taste quality)
- The dough is allowed to rest for 72 hours
- Without preservatives
- Authentic. Reliable. Honest.
- Available 24/7
- Lifestyle product





Our pizza is 100 % handmade. This is what sets us most apart from our competitors. For us, quality is way more important than quantity.

We worked on our recipe for months and have optimized and perfected the recipes and ingredients after countless blind tastings.

Our pizza is produced at our headquarters in Casteldarne (South Tyrol). From here, it is delivered throughout South Tyrol by our in-house drivers or sent throughout all of Europe via frozen transport.







PRODUCTS

Thanks to many years of gastronomy experience, we know one thing for sure: Only good products guarantee the best taste.

That's why we only use hand-picked, high-quality products from South Tyrol and Italy. For example:

- Brimi Mozzarella
- Rieper flours
- Grana Padano parmesan
- South Tyrolean bacon and salami



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TO YOUR BUSINESS

"PIZZA A MANO" PIZZA OVEN IS INCLUDED

We provide our customers with a high-quality pizza oven in two different sizes for free use. The integrated stone plate and the extra high baking temperatures ensure that our pizza is baked within a short period of time and can be served immediately.

OPTIONAL: PIZZA MENU

Additionaly, we offer our clients personalized and wipeable pizza menus. The menus are designed individually with the chosen pizzas and the logo of your business.





MARGHERITA

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TO RETAIL

CLASSICS AND SPECIALS FOR THE FREEZER SHELF

Our range of pizzas includes all pizzeria classics as well as some very special pizzas, such as the "Tiroler" or the "Bambini".

Our pizza is packed in a high-quality and elaborate pizza box (30x30x40cm). **Scope of delivery:** 15 pizzas of one type in a large box.

On request, we can make available numerous promotional materials such as flyers and posters. In order to introduce the new premium pizza to your customers, we would be delighted to come to your shop for a tasting.





DIVERSE PLEASURE DUR PIZZAS

At the moment, we offer 11 different pizzas. Pizzeria classics that must not be missing from any freezer shelf:

- Margherita
- Tonno
- Vegetariana
- Salame
- Salamino Piccante
- Prosciutto e funghi

- Tiroler
- Diavola
- Pizza Bambini
- Estate
- Vegana



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HANDMADE PIZZA

MARGHERITA

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- Tomato sauce
- Mozzarella
- Oregano

BASIC INGREDIENTS



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HANDMADE PIZZA TONNO

- Tomato sauce
- Mozzarella
- Oregano
- Tuna

BASIC INGREDIENTS



HANDMADE PIZZA VEGETARIANA

- Tomato sauce
- Mozzarella
- Oregano
- Corn
- Grana Padano D.O.P.
- Grilled vegetables

BASIC INGREDIENTS



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HANDMADE PIZZA SALAME

- Tomato sauce
- Mozzarella
- Oregano
- Salami

BASIC INGREDIENTS



HANDMADE PIZZA SALAMIND PICCANTE SALAMIND VICANTE

- Tomato sauce
- Mozzarella
- Oregano
- Spicy salami

BASIC INGREDIENTS



HANDMADE PIZZA PROSCIUTTO E FUNGHI

- Tomato sauce
- Mozzarella
- Oregano
- Ham
- Mushrooms

BASIC INGREDIENTS



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TIROLER

- Tomato sauce
- Mozzarella
- Oregano
- Bacon
- Smoked sausage
- Onions

BASIC INGREDIENTS



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HANDMADE PIZZA DIAVOLA

- Tomato sauce
- Mozzarella
- Oregano
- Spicy salami
- Olives
- Fresh chilies

BASIC INGREDIENTS



HANDMADE PIZZA BABBABBINI

- Tomato sauce
- Mozzarella
- Oregano
- Vegetables
- Includes a fun surprise for kids

BASIC INGREDIENTS



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HANDMADE PIZZA VEGANA

- Tomato sauce
- Oregano
- Courgettes
- Peppers
- Spinach

BASIC INGREDIENTS

DOUGH: Wheat flour, water, extra virgin olive oil, salt, sugar, yeast TOMATO SAUCE: chopped tomato, basil, salt, sugar, oregano, pepper



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- Mozzarella
- Oregano
- Cocktail tomatoes
- Basil pesto

BASIC INGREDIENTS

DOUGH: Wheat flour, water, extra virgin olive oil, salt, sugar, yeast MOZZARELLA: milk, salt, rennet PESTO: basil, olive oil, garlic

PIZZA A MANO

BY BUTTONMEAL | ITALIAN DISHES

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