



Emilia's carefully and responsibly prepared frozen pizzas bring happiness and joy to every food occasion. Our thin crusts, veggie crusts, and flatbreads use carefully selected all-natural, non-GMO and organic ingredients that not only satisfy those famous pizza appetites but do so with high regard for our environment and community.

TRADITIONAL & SPECIAL DIET PIZZA



TRADITIONAL

Round

- Thin crust
- Long rising

Other shapes

- Flatbread
- Pinsa
- Rectangle

Appetizers

- Panzerotti
- Pizzette

SPECIAL DIET

Round

- Cauliflower pizza
- Veggie crust

Other shapes

- Pinsa



TRADITIONAL

Our pizzas are characterized by a hand-stretched dough, topped with high-quality natural ingredients. For a 100% Italian taste!

Round

- Thin crust
- Long rising

Let our creative, topping laden thin crust pizzas enhance this important segment of your frozen foods section.

If you want to taste the real Naples style pizza, choose our long-rising pizzas: an aired and crunchy crust, due to the traditional way of rising, highly digestible with top quality ingredients.



Topping

- Margherita
- 4 cheese
- Vegetables
- Mushrooms
- Spinach and cherry tomatoes and whatever your creative will suggests!

NEW

Ham and pepperoni available



Other shapes

- Flatbread
- Rectangle
- Pinsa

Our stackable flatbread pizzas have a doubly tasty crust, thanks to our wood-fired baking and select premium toppings



What about a dinner with our grandma pizzas? Light and soft, customizable in shapes and dimension, gives you the real taste of a home made stuff.



Our Roman- Style pizzas are extremely digestible, thanks to the very long leavening and high hydration of the dough. A unique and super trendy recipe.



Appetizers

- Panzerotti
- Pizzette

A carefully and responsibly dough becomes the happiest and joyful bite. Small sizes for a big satisfaction. Ready in a few minutes, directly from frozen.



A soft and fine dough, precooked and ready-in-a-minute stuffed with a extra rich and top quality filling.

Filling

- Tomato&Mozzarella cheese
- Four cheeses
- Ricotta cheese and Spinach
- Ham&Mozzarella cheese

Pizza party? Now it's easy and delicious with our little pizzas. Choose them as a snack or a perfect finger food dinner





SPECIAL DIET

The fastest growing segment of the cauliflower trend is cauliflower veggie pizza crust. Its mild satisfying flavor is a healthier, low carb alternative to the traditional crust.

Round

- Cauliflower crust
- Veggie crust



Made with fresh cauliflower, our pizza crust is soft and crunchy, perfect to be filled with your favorite topping. You can also try it plain, with a drop of olive oil and salt.

Topping Cauliflower Crust

- Margherita
- Vegetable
- Bell pepper
- 4 cheese

Veggie crust

- Sweet potato
- Purple carrot
- Carrot
- Spinach
- Butternut squash
- Beetroot



Other shapes

- Pinsa

NEW

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