

Enjoy At Home!

Want to Enjoy Pinsa at home? It's simple! Just pre-heat your oven (430 °F convection, 500 °F conventional) or place it in a toaster. Add your favorite toppings, if you like. Place on top oven rack and cook for approximately 5 minutes or until golden brown.

Step 1

Grab the Pinsa Crust.



Step 2

Choose your topping.



Step 3

Place on top oven rack.



Step 4

Enjoy your PINSARELLA!



CONTACT US



info@pinsarella.com



www.pinsarella.com



(760) 960-5082



Pinsarella



1281 North Escondido Blvd. Suite A, Escondido, CA 92026

ORDER ON-LINE WWW.PINSARELLA.COM/SHOP



Una storia italiana

Pinsa Romana Crusts Ancient Roman Pizza & Mozzarella



WHAT IS PINSA?

Pinsa is the Ancient Roman Pizza. A lighter, healthier version of our beloved authentic Italian Pizza. This mouthwatering Pinsa is characterized by a crunchy outside with a soft inside, hand-stretched to perfection in the traditional oval shape.

- Our crusts are 100% natural & vegan
- We use only Italian organic flours
- Hand made and hand-stretched
- Low gluten content
- NO GMO
- NO animal products
- NO artificial preservatives
- NO artificial flavors or colors

OUR PROCESS

Pinsa high digestibility is due to a long maturation of the dough, the cold preparation technique and the dough high hydration which makes it much more genuine, digestible, lower in calories and fats than classic pizzas.

We let nature take its course while our dough evolves for 72 hours. This long, low-temperature leavening enables the yeast to work slowly with our high-protein flour.

Stone baked at 650°F

OUR PRODUCTS

Freshly artisan par-baked Pinsa Romana:

- Classic Pinsa Crust size 12 x 8" - packaging 2 x 12 x 1 Box
- Personal Pinsa Crust size 8.5 x 5" - packaging 2 x 24 x 1 Box

1 ADD TOPPING, 2 BAKE, 3 SERVE

- Pinsa Mix Flour "Pinsarella" (wheat flour, rice flour, sourdough, soy), water, extra virgin olive oil, salt, rice semolina, dry yeast. Available also: mix without soy, gluten free. Ask us for more information

New Italian Business Solution

Our service program

Add Pinsa to your Menu the easiest way:

Par-baked crusts are the most versatile ideal solution for restaurants, breweries, snack shops, food trucks or anyone willing to serve an healthy, high quality product, loved by final customers.

We give you everything you need to serve Pinsa Romana.

Why Choose PINSARELLA?



HIGH QUALITY

we use only Italian organic flour and quality ingredients



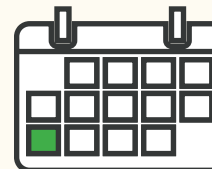
SAVE MONEY

low labor cost, no waste of food, no equipment and minimal space required.



FAST AND EASY

our par baked crusts are ready in minutes without professional oven



NO NEED FOR A PIZZAIOLO

we supply daily our freshly hand-made pinsa crusts



SHELF LIFE

10 days in the refrigerator (41°F or lower)



CAN BE FROZEN