

Pinsa Romana. The Lightest, **Crunchiest**, & most versatile pizza base.

Pinsa Romana the authentic, Roman-style pizza crust that is a lighter, crunchier and healthier than traditional Italian Pizza, characterized by its oval shape, crunchy outside and soft, cloud-like inside.

The light, airy crust is created by slow-fermenting the dough with high hydration levels then meticulously hand-stretched and hand-pressed resulting in a terrifically crave-worthy pizza that's as versatile as it is delicious.

**Hand
pressed**

**CRUNCHY OUTSIDE,
SUPER LIGHT INSIDE**



DEFROSTS IN
10 min



BAKE AT 250°C
3-4 min



KEEP FROZEN
24 months
KEEP CHILLED 1-4°C
3 days



Made in our SQF certified facility in Brisbane



NO ADDED SUGAR OR SOY FLOUR



PROSCIUTTO &
ROCKET PIZZA

Makes the
yummiest
dipping Bread



THE VERSATILE Pinsa ROMANA

Customise the Pinsa and flex your culinary creativity on your next menu.

- **DIPS & SHARE PLATES**
Simply brush with oil, bake, then sprinkle with sea salt, fresh herbs and cut into rustic shapes.
- **GARLIC BREAD**
Top with cheese, garlic and herbs to create a garlic bread experience your customers will remember.
- **SINGLE SERVE/BAR MENU PIZZA**
Top with your favourite fresh ingredients.
- **SENIORS/KIDS PIZZA**
Perfect size for hungry kids and seniors.
- **DESSERT PIZZAS**
For those who want to indulge without ordering a large pizza.

CODE	TYPE	UNITS/CTN	VEGAN
ROMPN	Pinsa Romana 9"x 6"	16	✓

NUTELLA
DESSERT



HERB &
GARLIC BREAD



LEMON & THYME



VIEW THE COMPLETE
ROMANA RANGE

Sugotu
PIZZE & PRODOTTI

sugotu.com.au

sales@sugotu.com.au

(07) 3849 1309

SAMPLES
Available

