

**Sugo tu**  
Just really good food.

NEW PINSA ROMANA

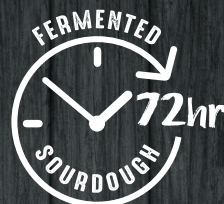
# Pinsa Romana. The Lightest, Crunchiest, & most versatile pizza base.

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





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**  
THE SECRET TO PIZZA PERFECTION

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SAMPLES  
Available

