

La Pizza Napolitana ATL

AUTHENTIC NEAPOLITAN CATERING

Serving Atlanta Metro | Featured on The Knot

Professional Catering Services Available Year-Round

*Born from passion and love for food, La Pizza Napolitana brings the time-honored art of Neapolitan pizza-making to Atlanta. We **trained alongside master pizzaiolo in Naples, Italy,** and imported our authentic **Fontana Forni Roma ovens.** We source only the finest ingredients directly from Italy, because authenticity cannot be compromised. What makes us unique is the Latin passion and love we infuse into everything we do—from our carefully fermented dough that develops exceptional flavor over **24 to 48 hours,** to the joy we feel sharing each perfectly crafted pizza at your special celebration.*

Our commitment to authenticity sets us apart: Every pizza features 24-48 hour fermented dough and DOP/IGP certified ingredients imported directly from Italy - a level of authenticity unmatched in Atlanta's catering market. While others use standard ingredients, we invest in the same premium products used in Naples' finest pizzerias.

Artisanal Pizza Selection

CRAFTED IN OUR FONTANA FORNI ROMA OVEN

Each 12-inch pizza is cut into 4 slices | Average adult consumes 3 slices

Prepared with 24-48 hour fermented dough and DOP certified ingredients

Classic Napolitana

LA MARGHERITA

San Marzano DOP tomato, fiordilatte mozzarella, fresh basil, grana parmesano, extra virgin olive oil

MARINARA CLASSICA

San Marzano DOP tomato, oregano, garlic, fresh basil, extra virgin olive oil

LA PICANTE

San Marzano DOP tomato, fiordilatte, hot coppa, Calabrian chili peppers, extra virgin olive oil

SAUSAGE

San Marzano DOP tomato, fiordilatte, fresh basil, grana parmesano, Ezzo sausage, extra virgin olive oil

PEPPERONI

San Marzano DOP tomato, fiordilatte, fresh basil, grana parmesano, Ezzo pepperoni, extra virgin olive oil

Signature Specialties

BUFALA MARGHERITA

San Marzano DOP tomato, **Mozzarella di Bufala**, fresh basil, grana parmesano, **extra virgin olive oil**

IGP SPECK & SHROOMS

San Marzano DOP tomato, fiordilatte, wild mushrooms, **IGP speck**, oregano, **extra virgin olive oil**

PROSCIUTTO

Ricotta cheese, mission figs, **Prosciutto di Parma**, wild arugula, **extra virgin olive oil**

BLANCA

Fiordilatte mozzarella, ricotta cheese, fig glaze, grana parmesano, **extra virgin olive oil**

PRIMAVERA

San Marzano DOP tomato, fiordilatte, sweet peppers, caramelized onions, wild mushrooms, grana parmesano, **extra virgin olive oil**

Curated Additions

ENHANCE YOUR ITALIAN EXPERIENCE

Insalate Italiane

Caesar Italiana

Romaine lettuce, croutons, parmesan cheese, dressing on side

Arugula Parmesano

Arugula, parmesan cheese, dried cranberry, pecans, dressing on side

Giardino Misto

Mixed greens, cherry tomatoes, shredded carrots, dressing on side

Antipasti Italiana

Self-Serve Station

Imported Italian meats, artisanal cheeses, Castelvetrano olives, seasonal fruits, artisanal crackers

Scalable Service

Customized for guest counts from 40-100, featuring authentic Italian selections

Gelato Artigianale

Scalable Service

2 flavors for intimate gatherings, 4 flavors for larger celebrations, self-serve or full-service options (2-hour service window)

Artisanal Quality

Made with traditional Italian methods and premium ingredients

Our Philosophy

At La Pizza Napolitana ATL, we believe that great food brings people together. Our commitment to authenticity means using only **DOP and IGP certified ingredients**, maintaining traditional Neapolitan techniques learned in Naples, and bringing the warmth of Italian hospitality to your most important celebrations. Every pizza is a testament to our dedication to the craft and our passion for creating unforgettable culinary experiences.

We Bring the Taste of Naples to You

Trained in Naples • Perfected in Atlanta • Delivered with Passion

Contact us to discuss your celebration | Featured on The Knot