

Val di Cornia

PIZZA

High, low or crunchy?
Here's where to find the best pizza in Val di Cornia



BOTTEGHINO

CANNETO

In the heart of the Canneto castle the Maio family will welcome you. Diego, when he's not playing the guitar or looking at the stars, prepares their delicious pizzas. Gigi always serves the tables with a smile and Rosella manages the entire kitchen where she prepares delicious appetizers and desserts. The pizza is thin, digestible but extremely tasty. Our favorites are Lucrezia and Diego!



MALINDI

MARINA DI
CASTAGNETO

The location is the first thing that will amaze you: it seems like entering an enchanted world full of beautiful details and an infinite number of plants. Then the menu: in addition to the pizzas and the unmissable gins you can read a short article about each person who works at Malindi. A blast! Pizza? Neapolitan!

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CORNIA
*Piccola
Guida*

DR DOVE AGRIPIZZA

MARINA DI
CASTAGNETO

At Dr. Dove every (local) ingredient has careful research behind it: from Tonnina anchovies to caper fruits. Sitting outside immersed in the pine forest is a joy for the eyes. Don't miss trying their craft beers: we tried the hemp one and loved it!

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Rosetti is now an institution: dough made with excellent flours and live mother yeast. If you are walking in the center of Cecina you can't help but stop here for a stuffed flatbread, a slice of pizza or one of their fragrant sandwiches!

ROSETTI

CECINA

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TRATTORIA
MERI
The Taste Company



RE E REGINA

VENTURINA

The kingdom of Gabriele and Maria, a gem on the Etruscan Coast. A light pizza, thanks to flours with low protein content and a special process, the "Parisse method": a dough that rises up to 72/98, with the sole objective of achieving maximum lightness and digestibility. Gabriele even created his own oven together with IGF Fornitalia, which would meet his needs!

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BOTTEGA DANI

CECINA

Among the best pizzerias in Italy (78th place in 2022), going to dinner at Bottega Dani is like having a real tasting of new flavours. Forget what you traditionally call pizza and get ready for a real journey to discover new cooking methods, textures, consistencies and aromas. Unmissable!

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KAIKANA

HOME PIZZA CHEF

Emeline and Jarno travel to your home or to the location of your event to prepare the pizza made with sourdough, their ancient wheat and local products on site. Emeline conducts tireless research into excellent products and combinations that will amaze you!

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IL MELOGRANO

SUVERETO

In the heart of the village of Suvereto, the Il Melograno pizza restaurant offers typical ancient and current recipes of the area with the use of local raw materials. The pizzas, with semi-wholemeal and cereal doughs, are offered with various classic toppings and some with fantasies of the pizza chef, using top quality local products.

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Hai trovato utile questo post?



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Condividi



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