

CASA NOSTRA
P I Z Z E R I A



CNOSTRAPH



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Casa Nostra Pizzeria is a locally grown concept, the first Neapolitan pizzeria for hire in the Philippines!

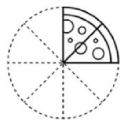
Fired by 2 Italian brick ovens that allow us to bake pizzas that features a charred soft raised outer crust (Leopard spots) in less than 90 seconds!

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CLASSICO

₱ 15,000++

50 pax

₱ 27,500++

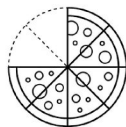
100 PAX

Margherita

Amalfitana

Salami

Quattro Formaggi



PREMIO

₱ 22,500++

50pax

₱ 40,000++

100pax

Tartufo (truffle cream)

Prosciutto

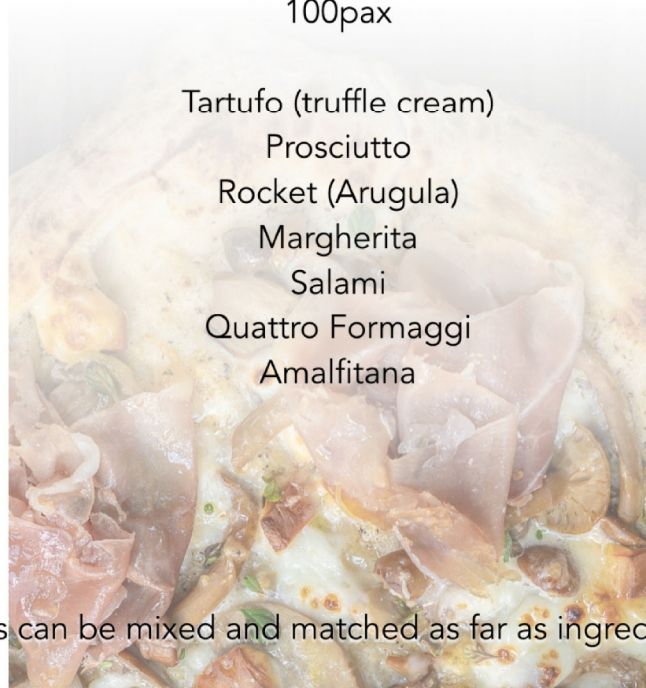
Rocket (Arugula)

Margherita

Salami

Quattro Formaggi

Amalfitana



SUPERIORE

From on the spot carving of prosciutto to topping your pizza with fresh burrata or outsourcing fresh truffles for grating, WE GOT YOU!

Only available upon request.



**Flavours can be mixed and matched as far as ingredients may allow.

Inclusive of :

2x3meter Modular cart

2 Italian brick ovens

Pizzas served in boxes for easy take away and disposal

Ingress and Egress

3 Pizzaiolos

4 hours service

Transportation Within Makati, Mandaluyong, and Taguig

****SITE VISIT** may be required for certain venues

****BOOKINGS** should be made at least 1 week prior to date of event

****Transportation charge** may be added on Sundays and Holidays

