

# PIZZE ROSSE

## Our Style

Our pizza is a balanced combination of carefully chosen ingredients layered on a light and unexpectedly crispy base.

Because for us, it's all about the dough.

We drew our inspiration from the classic pizza alla pala found on Rome's bustling streets to create Oops' unique dough — a crafted blend of Italian stone milled flour with two other premium flours.

It's a style that, ultimately, demands more. More thought, labour, hydration (up to 80% water), and time.

But it results in a pizza that gives a distinct texture to each bite, never loses its shape under the weight of its toppings, and creates a naturally light meal.

It's our way of making a pizza that can be enjoyed at any time, in any place, and with anyone

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**MARGHERITA** 26  
Italian crushed tomatoes, fior di latte mozzarella, fresh basil

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**NONNA ANNA** 31  
Italian crushed tomatoes, fior di latte mozzarella, eggplant, shaved salty Sardinian ricotta

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**FRESCA** 28  
Italian crushed tomatoes, fior di latte mozzarella, rocket, shaved grana padano

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**CALABRESE** 31  
Italian crushed tomatoes, fior di latte mozzarella, spicy salamino calabrese, kalamata olives

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**LIGURE** 28  
Italian crushed tomatoes, anchovies, extra virgin olive oil, oregano

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## Add on

**PROSCIUTTO** 4  
**OLIVES** 3  
**ITALIAN CRUSHED TOMATOES** 4  
**ANCHOVIES** 4  
**MOZZARELLA** 4  
**GLUTEN FREE BASE** NO CHARGE



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# PIZZE BIANCHE

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**LEO** 28  
Fresh sliced ham, fior di latte mozzarella, scamorza

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**TRENTINA** 29  
Fior di latte mozzarella, capsicum, Italian sausage, olives, oregano

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**ROMAGNOLA** 28  
Fior di latte mozzarella, fresh sliced mortadella, fresh stracciatella

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**MEDITERRANEA** 29  
Fior di latte mozzarella, zucchini, eggplant, capsicum, salty ricotta

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**NUTELLINA** 26  
Our special dessert to share with fior di latte mozzarella and Nutella

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## Add on

PROSCIUTTO	4
OLIVES	3
ITALIAN CRUSHED TOMATOES	4
ANCHOVIES	4
MOZZARELLA	4
GLUTEN FREE BASE	NO CHARGE

## Our Why

In the randomness of life, we seek simplicity — pizza that is uncomplicated, balanced, and always satisfying.

It's about having dough that requires more labour and thought — with just the right amount of ingredients. It's a return to the traditional flavours, ones that complement the idea of less quantity, more care.

It's a shared experience, an energy that comes from our Italian roots. It's at the centre of our family gatherings, the pause between conversations with our friends, a part of our evenings on the couch.

Oops is unexpected, an opportunity for a new story, a moment away from it all to sit and rediscover how pizza used to be.



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