

PASSIONE PIZZA

ITALIAN TRADITION MEETS INNOVATION

ABOUT US

Where Passion Meets Pizza

We are Passione Pizza and our mission is to share the ancestral art of ***authentic Roman Pizza*** to professionals across the UK and Ireland, ensuring the essence of Italy is captured in every bite.

Crafted using ***time-honoured methods,*** our premium Pizza bases provide a true Italian Pizza experience for every occasion. With a thoughtfully curated selection of shapes and styles, we cater to the needs of hotels, restaurants, pubs, catering companies, banqueting events, delicatessens, cafés, high street food vendors, and takeaways.

Our premium bases are available through a network of trusted distributors and wholesalers.









Made by hand, steeped with tradition,
perfected over generations.

Why Choose Passione Pizza Bases?



PREMIUM FLOURS SOURCED FROM THE LAZIO REGION

We ensure the essence of Italy in every bite.

NATURALLY LEAVENED FOR 24 HOURS

Our bases are full of flavour and easier to digest.

PAR-BAKED ON HOT STONE

The true Roman way, giving our Pizza an authentic crispier crust.

EASY TO USE

You don't need to be a professional chef to use our bases, they're easy to cook at any skill level.

HALAL

FSSC 22000

QUALITY & CONSISTENCY

Every base is crafted with premium ingredients and time-honoured techniques, ensuring the same perfect result every time.

REDUCE WASTE

Our Pizzas can be cooked directly from frozen, saving you time and reducing food waste.

FREE FROM PRESERVATIVES

We don't use any preservatives, additives, gums, or starches.

IQF FROZEN QUALITY RETENTION

Individual Quick-freezing preserves the authentic textures and flavours of our artisan Pizza bases.

SUITABLE FOR ALL OVENS

No special equipment required —our Pizza bases are crafted to deliver exceptional results in any oven.

The Perfect Pizza in 3 Easy Steps

Creating quality Pizza has never been easier with our Roman Pizza bases. It really is as simple as 1, 2, 3.

1. TOP IT

For the best results, start by defrosting the base to let the dough settle. Use a good-quality tomato sauce, salt and a drizzle of extra virgin olive oil. Avoid overloading with toppings—balance is key. Let the base do the work.





2. COOK IT

Ensure your oven is fully preheated to the right temperature before baking. Our Pizza bases work well in most ovens.

Electric stone-base oven: Set to around 300°C and place the Pizza directly on the stone.

Rational / Convection oven: Set to around 260°C and place the Pizza on the rack or grille—no tray.

Wood-fired oven: Set to around 400°C and cook directly on the stone.

3. SERVE IT

Slice it up and finish with a drizzle of extra virgin olive oil. Enjoy the irresistible flavours of authentic Italian Roman Pizza, fresh from your kitchen.

For ideas and tips on preparing our Pizza bases please follow our youtube channel @PassionePizzaUK





PURE TRADITION

The Art of Our Roman Pizza Bases

Handmade in Rome by Pizza Art since 1985, our award winning Roman style bases combine traditional craft with modern production. ***Shaped by skilled pizzaioli,*** many trained at the ***Scuola di Pizzaioli Academy***. Using premium Lazio flours and 24 hour natural leavening, each base is hand stretched, par baked on hot stone, then individually quick frozen for a thin, crisp, light result with ***authentic Italian flavour.***

OUR PRODUCTS

Pizza Tonda

Crafted in the spirit of Italian tradition, our Pizza Tonda range comes in four styles, Pizza Romana, Pizza Napoli, Pizza Italia, and a range of pre-sauced Pizza bases. Made with a carefully selected blend of flours, our sourdough Pizza bases bakes thin, light, and crispy, and keep for up to 2 years frozen.





Pizza Tonda Romana

Hand-stretched and par-baked directly on hot stone, our Pizza Tonda Romana bases bring the thin, light, and crispy tradition of Roman Pizza straight to your kitchen—the true Roman way. Made with a carefully crafted blend of wheat, rice and soya flours for the perfect texture and bite.





DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PTR9UK Pizza Tonda Romana 9"	9"/22cm	150gr	5	60	3–5 minutes
PTR10UK Pizza Tonda Romana 10"	10"/25cm	190gr	5	50	3–5 minutes
PTR12UK Pizza Tonda Romana 12"	12"/29cm	230gr	5	50	3–5 minutes
PTR13SUK Pizza Romana 13" Slim	13"/33cm	180gr	5	50	3–5 minutes
PTR19UK Pizza Romana 19"	19"/48cm	650gr	3	15	5–7 minutes

Pizza Tonda Italia

Our Pizza Tonda Italia bases offer a perfectly balanced texture with a light bite and gentle crisp, bringing an authentic Italian pizzeria experience straight to your kitchen.





DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PIT9 Pizza Italia 9"	9"/22cm	160gr	5	60	3–5 minutes
PIT12 Pizza Italia 12"	12"/29cm	250gr	6	36	3–5 minutes

Pizza Tonda Napoli

Hand-stretched and par-baked directly on hot stone, our Pizza Scrocchia Napoli bases are a modern take on the traditional Neapolitan pizza — celebrating its soft, airy, and lightly charred soul while delivering a characteristically high, crunchy edge.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PSN11UK Pizza Scrocchia Napoli 11"	11"/28cm	280gr	2	20	3–5 minutes





Pizza with Tomato Sauce

Our Pizza Tonda Romana and Pizza Napoli bases,
pre-topped with our high-quality tomato sauce, olive oil and salt.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PRR10 Pizza Romana ROSSA 10"	10"/25cm	190gr (+ Tomato)	1	40	2–3 minutes
PRR12 Pizza Romana ROSSA 12"	12"/29cm	220gr (+ Tomato)	1	40	2–3 minutes
PNR11UK Pizza Napoli 11" Rossa	11"/28cm	280gr (+ Tomato)	1	16	2–3 minutes





Pinsa

Roman Pinsa is a traditional style of pizza with a unique base deeply rooted in the history of Rome, dating as far back as the ***Roman Empire.***

Oval in shape and crafted using a special technique, our Roman Pinsa is built on a carefully selected blend of flours ***for a completely authentic experience.***

Unlike traditional pizza dough, Pinsa feature an extended slow levitation process that gives them their signature light, digestible texture.





Roman Pinsa

Roman Pinsa is oval in shape with a thinner, healthier and more easily digestible base that's crunchy on the outside and wonderfully soft and light on the inside, crafted from a carefully selected blend of wheat, rice and soya flours.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PR120UK Pizzetta Romana	25x15cm	120gr	5	80	4–6 minutes
PZOR180UK Roman Pinsetta	30x19cm	180gr	6	36	4–6 minutes
PZOR230UK Roman Pinsa	35x20cm	230gr	5	45	4–6 minutes
PZT12 Roman Pinsa Tonda 12"	12"/29cm	230gr	4	32	4–6 minutes
PLG300UK Pinsa Large Gourmet	46x22cm	300gr	5	30	4–6 minutes









Slab & Sandwich Romana

Larger Pizza bases, available in rectangular or tongue shapes, perfect for sharing or selling by the slice. Inspired by the classic ***Roman street food*** tradition of Pizza al Taglio, these bases cater to various needs, offering a ***light, airy texture with a crisp bite.*** Ideal for bakeries, pizzerias, and catering businesses looking to serve high-quality, artisanal Pizza in a flexible format.





Pizza Romana alla Teglia

A Roman classic with a thicker base, these large rectangle Pizza slabs are a true taste of the city and traditionally served al Taglio' in delicious slices. Great for combining flavours, they make an eye-catching choice for any display cabinet and menu.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PRT30UK Pizza Romana Teglia	30x40cm	500 gr	4	32	5–10 minutes
PIXSLAB Pizza Romana Teglia	60x40cm	800 gr	5	20	5–10 minutes
PRT60UK Pizza Romana Teglia Alta	60x40cm	1000 gr	4	16	5–10 minutes





Pizza Romana alla Pala

Our Pizza Pala retains all the essence of our Pizza Slab but in an oval form.
This Roman favourite is traditionally cut with scissors and sold by the slice.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PL6020UK Pizza Pala 60x20	60x20cm	400gr	5	40	5–8 minutes





Pizza Sandwich & Pizzanino

Large Pizza slabs pre-cut horizontally and ready to be filled with your choice of combinations. Great for sandwich shops, cafes, and more, offering portioned slices customised to order.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
PS30UK Slab Sandwich	30x40cm	800gr	4	24	5–8 minutes
PS20UK Pala Sandwich	60x19cm	700gr	5	30	5–8 minutes
PINO12UK Pizza bun - Pizzanino 90gr	12cm	90gr	50	50	5–8 minutes
PINO14UK Pizza bun - Pizzanino 120gr	14cm	120gr	45	45	5–8 minutes









Focaccia

Our focaccia bases are generously sized and offered in rectangular or tongue shapes, designed for effortless sharing or slicing. Rooted in Italian baking traditions, they feature a soft, open crumb with a golden, olive-oil-kissed crust. A versatile foundation for toppings or fillings, they're ideal for bakeries, pizzerias, and catering businesses looking to serve an artisanal, high-quality product with broad menu appeal.



Pizza Padellino

Originally from Turin, the Padellino, also known as pizza al tegamino, is baked and proofed in a small lightly oiled pan. This gives it a soft, airy crumb with a crisp golden edge, ideal for individual portions and premium toppings.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
FOC19UK Pizza padellino	19cm	240gr	2	36	4–6 minutes
FOC25UK Pizza padellino	25cm	300gr	2	20	4–6 minutes





Focaccia

A soft, airy Italian flatbread with a golden crust, finished with extra virgin olive oil and a touch of salt, perfect for slicing, sharing, and focaccia style sandwiches.

DESCRIPTION	DIMS	WEIGHT	BAG OF	BOX OF	COOKING TIME
FOC3040UK Focaccia	30x40cm	800gr	2	12	4–6 minutes
FOC6030UK Focaccia	60x30cm	1000gr	2	8	4–6 minutes
FOC6040UK Focaccia	60x40cm	1600gr	2	8	5–7 minutes





Fritti

Available in a variaty of sizes and flavours, our range of Fritti—***crispy, golden-fried Italian delights***—is the perfect addition to catering events, street food outlets or restaurant menus.



Arancini

Traditional Sicilian arancini and Roman supplì, coated in golden breadcrumbs and filled with a selection of authentic Italian fillings, from rich ragù to melting mozzarella at the centre. Ideal for any Italian menu, available in vegetarian, meat and vegan options, in 50g, 100g or 120g sizes.

DESCRIPTION	Kg X BOX	COOKING TIME
ARA01 Bianchi	5kg	3–5 minutes
ARA02 Tartufo	5kg	3–5 minutes
ARA03 Gorgonzola	5kg	3–5 minutes
ARA04 Cacio e pepe	5kg	3–5 minutes
ARA05 Piccanti	5kg	3–5 minutes
ARA06 Rossi	5kg	3–5 minutes
ARA07 Carbonara	5kg	3–5 minutes
ARA08 Amatriciana	5kg	3–5 minutes
SUP01 'Nduja	5kg	3–5 minutes
SUP02 Carne (beef)	5kg	3–5 minutes
SUP03 Pomodoro e mozzarella	5kg	3–5 minutes





Crocchette

Crocchette made with mashed potato, filled with mozzarella at the centre, coated in golden breadcrumbs and fried until crisp. A popular addition to any pizza menu, they are available in vegetarian and meat options.

DESCRIPTION	Kg X BOX	COOKING TIME
CRO01 Patate	5kg	3–5 minutes
CRO02 alla Bracce	5kg	3–5 minutes





Frittatine & Frittatine Mignon

A Neapolitan street food favourite, frittatine are small, indulgent fritters made with pasta, béchamel, and carefully selected fillings, then coated in breadcrumbs and fried until golden. Crisp on the outside and rich and creamy within, they're perfect for antipasti selections and sharing plates.

DESCRIPTION	WEIGHT	Kg X BOX	COOKING TIME
FRI01 Frittatina cacio e pepe	100 gr	4kg	5–6 minutes
FRI02 Frittatina Amatriciana	100 gr	4kg	5–6 minutes
FRI03 Frittatina carbonara	100 gr	4kg	5–6 minutes
FRI04 Frittatina classica Napoletana	100 gr	4kg	5–6 minutes
FRIM01 Frittatina cacio e pepe	30 gr	5kg	3–5 minutes
FRIM02 Frittatina Amatriciana	30 gr	5kg	3–5 minutes
FRIM03 Frittatina carbonara	30 gr	5kg	3–5 minutes
FRIM04 Frittatina classica Napoletana	30 gr	5kg	3–5 minutes





Pastellati

A classic of Italian street food, pastellati are lightly battered bites fried until golden and crisp. Delicate and airy, the batter enhances the filling without overpowering it, making them ideal for antipasti platters, sharing dishes, or casual grazing menus.

DESCRIPTION	Kg X BOX	COOKING TIME
PAS01 Baccalà	2.5 Kg	3–5 minutes
PAS02 Fiori di Zucca	2.5 Kg	3–5 minutes
PAS03 Mix / Zucchine Pastellate	5 Kg	3–5 minutes
PAS04 Olive Ascolane	5 Kg	3–5 minutes





Italian Tomato Sauce

Our Dolce Italia Tomato Fine Pulp is made from top quality Italian tomatoes, finely cut to 6 mm for a smooth texture with fewer seeds and lower acidity. Available in two lines, Plain, perfect for seasoning your way, and Ready to Use, seasoned with extra virgin olive oil and salt for a balanced, full flavour.



DESCRIPTION	QUANTITY	WEIGHT
TFP5000 Tomato Fine Pulp (6mm)	2 x 5kg Bags	10kg
RCT8 Tomato Pulp PRONTO (6mm)	2 x 5kg Bags	10kg

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GET IN TOUCH

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