

PIZZA



NAPLES IN MANCORA



PIZZAS



MARGHERITA

Classic Neapolitan: tomato sauce, mozzarella, parmigiano reggiano, EVOO and fresh basil.

S/ 47



MARINARA

Tomato sauce, sliced garlic, oregano and black pepper.

S/ 42



DEL CAMPO

Tomato sauce, mozzarella, parmigiano reggiano, white onion, black olives and mushrooms.

S/ 51



PARRILLEDU

Pizza bianca, mozzarella, gouda, chorizo and morcilla with chimichurri, white onion and grilled chili pepper.

S/ 68



HAWAIIAN

Tomato sauce, mozzarella, ham and pineapple.

S/ 53



MAGA

Tomato sauce, mozzarella, cheddar, ham and bacon.

S/ 62



PEPPERONI

Tomato sauce, mozzarella and pepperoni.

S/ 58



FRANCESCO

Tomato sauce, mozzarella, Hungarian salami, blue cheese, roasted peppers, balsamic reduction and fresh basil.

S/ 63



CAROLO

Pizza bianca, mozzarella, parmigiano reggiano, gouda and crispy chopped bacon.

S/ 63



AMERICAN

Tomato sauce, mozzarella and ham.

S/ 51



FOUR CHEESE

White pizza, mozzarella, parmesan, gouda and blue cheese.

S/ 60



VINCENZO

Tomato sauce, mozzarella, parmigiano reggiano, prosciutto, manchego cheese, arugula, toasted almonds and balsamic reduction.

S/ 73

STARTERS



GARLIC BREAD

Bread with garlic butter and oregano.

S/ 17

+ mozzarella S/ 25



SALAD

Mix of lettuces and arugula from the garden, confit cherry tomatoes, parmigiano reggiano, fresh basil and EVOO.

S/ 31



ANTIPASTI

Prosciutto, Hungarian salami, arugula, Manchego cheese, Parmigiano Reggiano, aguaymanto (goldenberries) and balsamic reduction.

S/ 57

SANDWICHES



MIXED

With ham, mozzarella, gouda and fresh basil.

S/ 25



FRAN

With Hungarian salami, mozzarella, parmigiano reggiano, blue cheese, roasted peppers, fresh basil and balsamic reduction.

S/ 37



NAPLES

With prosciutto, Manchego, Parmigiano Reggiano, confit cherry tomatoes and arugula

S/ 39



PIZZA



NAPLES IN MANCORA



Our flagship pisco:



DESSERTS



BROWNIE

Made with organic cacao from the region, with pecans.

S/ 13

+ ice cream S/ 19
(2 balls)



PORTION OF ICE CREAM

3 balls of vanilla ice cream.

S/ 10

SWEET PLEASURE

Sweet pizza with hazelnut cream with cocoa, toasted almonds and mini marshmallows.

S/ 30



AFFOGATO

Vanilla ice cream smothered in espresso coffee. (2 balls)

S/ 15

DRINKS

COCA-COLA	Normal Zero	S/ 10
WATER	Without gas With gas	S/ 8
BEERS	Stella Artois Pilsen	S/ 20 S/ 15
WINES	Per glass (red) Bottle *Consult available cava	S/ 25
PISCO D.O.	Castañeda pisco shot Green must (Ica - Peru)	S/ 15
CAFÉ	American Espresso Cappuccino	S/ 8 S/ 8 S/ 12
DRINKS	Aperol Spritz Tinto de verano Chilcano de pisco	S/ 29 S/ 27 S/ 27

THE STORY



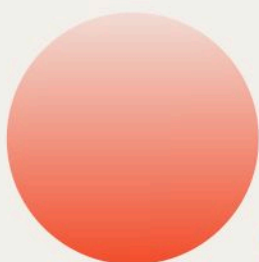
Pizza Lulli was born long before the first oven was turned on. It was born from a passion that has accompanied me for years: the search for the perfect pizza.

What began as making pizzas for family and friends soon became a dream. Every gathering ended the same way: "You have to open a pizzeria." That insistence from those who tasted our pizzas was the spark that propelled us to take the next step. With the unwavering support of our family and friends, and thanks to a true stroke of luck, a master pizza chef came into my life who shared his knowledge and experience. Together, we perfected every detail: the dough, the fermentation, the ingredients, and the technique, until we achieved a product we could be deeply proud of.

Thus Pizza Lulli was born, with the purpose of offering for the first time in northern Peru an authentic Neapolitan pizza, made with respect for Italian tradition, quality ingredients and absolute dedication to each pizza that comes out of the oven.

Today we still believe that a great pizza doesn't just nourish: it brings families together, creates memories, and is best enjoyed against an unforgettable backdrop. That's why we chose a prime location with an unbeatable view of the sea in Máncora, so that every visit is an experience that combines flavor, tradition, and the beauty of our paradise.

Welcome to Pizza Lulli. Where a dream, a lot of passion, and providence came together to create an authentic Neapolitan experience by the sea.



LEAVE US A REVIEW



IG: @PIZZALULLI