



VERACE PIZZA NAPOLETANA
FROM NAPOLI TO KUALA LUMPUR

CERTIFIED BY:

**VERA
PIZZA**



747
Napoletana

ALL PRICES OR CHARGES ARE SUBJECT TO 10% SERVICE CHARGE.

PIZZA LIST

MEATLESS

* VERACE MARGHERITA RM86

true Neapolitan pizza (with buffalo's milk cheese)

- + DOP San Marzano tomato + DOP mozzarella di bufala
- + sweet basil leaf + DOP 24m Parmigiano Reggiano
- + extra virgin olive oil

* MARGHERITA RM68

the classic Neapolitan (with cow's milk cheese)

- + DOP San Marzano tomato + Campania fior di latte
- + sweet basil leaf + DOP 24m Parmigiano Reggiano
- + extra virgin olive oil

* MARGHERITA E POMODORINI RM72

classic Margherita with sweet Roma grape tomatoes

- + DOP San Marzano tomato + Campania fior di latte
- + sweet Roma grape tomatoes + sweet basil leaf
- + DOP 24m Parmigiano Reggiano
- + extra virgin olive oil + sea salt

* MARINARA RM40

the classic Neapolitan without cheese

- + DOP San Marzano tomato + organic garlic
- + organic dry oregano + sweet basil leaf
- + extra virgin olive oil + sea salt

* MARINARA E POMODORINI RM44

Marinara pizza with sweet Roma grape tomatoes

- + DOP San Marzano tomato + sweet Roma grape tomatoes
- + organic dry oregano + organic garlic + sweet basil leaf
- + extra virgin olive oil + sea salt

QUATTRO FORMAGGI RM65

classic 4 cheeses pizza for the cheese lover

- DOP Gorgonzola + Campania fior di latte + ricotta
- + DOP 24m Parmigiano Reggiano + sweet basil leaf
- + extra virgin olive oil + mixed spices + sea salt

*According to AVPN rules and regulations. We will not make any changes for the toppings on Margherita & Marinara pizza.

PIZZA LIST

MEATLESS

PIENNOLO DEL VESUVIO RM72

grape tomatoes grown in Mt. Vesuvio, Napoli

- + Campania fior di latte + DOP Piennolo tomatoes
+ sun-gold grape tomatoes + Provola
- + sweet basil leaf + DOP 24m Parmigiano Reggiano
+ extra virgin olive oil + mixed spices + sea salt

BIANCA RM55

white pizza with organic garlic

- + Campania fior di latte + Provola
+ organic garlic + sweet basil leaf
+ DOP 24m Parmigiano Reggiano
+ extra virgin olive oil + mixed spices + sea salt

FUNGHI RM68

white pizza with mixed mushrooms (*spicy options*)

- + Campania fior di latte + Italian mixed mushrooms
+ organic garlic + mixed spices
+ DOP 24m Parmigiano Reggiano
+ sweet basil leaf + extra virgin olive oil

POMODORACCIO RM68

white pizza with sun-dried tomatoes

- + Campania fior di latte + Italian sun-dried tomatoes
+ organic garlic + organic dry oregano
- + sweet basil leaf + DOP 24m Parmigiano Reggiano
+ extra virgin olive oil + mixed spices + sea salt

CALZONE CON FUNGHI RM88

folded pizza with Italian mixed mushrooms (*spicy options*)
(*please allow minimum of 25 minutes for preparation time*)

- + ricotta + Campania fior di latte + Provola
+ Italian mixed mushrooms + sweet basil leaf
+ DOP 24m Parmigiano Reggiano + mixed spices
+ extra virgin olive oil + sea salt

PIZZA LIST

MEAT (NON HALAL)

MARGHERITA CON SALAME

RM74

classic Margherita with salame Napoli

- + Campania fior di latte
- + DOP San Marzano tomato + salame Napoli
- + sweet basil leaf + DOP 24m Parmigiano Reggiano
- + extra virgin olive oil

MARGHERITA CON SALSICCE

RM78

classic Margherita with Italian salsicce

- + Campania fior di latte + Italian pork sausage
- + DOP San Marzano tomato + sweet basil leaf
- + DOP 24m Parmigiano Reggiano + extra virgin olive oil

FUNGHI CON SALSICCE

RM78

white pizza with mixed mushrooms & Italian salsicce

(spicy options)

- + Campania fior di latte + Italian pork sausage
- Italian mixed mushrooms + sweet basil leaf
- + DOP 24m Parmigiano Reggiano
- + extra virgin olive oil + mixed spices

PANCETTA E CARCIOFI

RM90

white pizza with Italian bacon and artichoke cream

- + Campania fior di latte + DOP Pancetta
- + sauteed artichoke cream
- + DOP 24m Parmigiano Reggiano
- + peperoncino di Sardinia
- + sweet basil leaf + mixed spices

DIAVOLA

RM74

devil hot & spicy Neapolitan pizza

- + Campania fior di latte + DOP San Marzano tomato
- + schiacciata piccante diavolette (spicy salame)
- + peperoncino di Sardinia + sweet basil leaf
- + DOP 24m Parmigiano Reggiano
- + extra virgin olive oil

PIZZA LIST

MEAT (NON HALAL)

PROSCIUTTO E RUCOLA RM108

the greatest meat for pizza

- + Campania fior di latte + DOP San Marzano tomato
- + DOP 18 months Parma ham + wild rocket
- + shredded DOP 24m Parmigiano Reggiano
- + extra virgin olive oil

SALAME

RM68

white pizza with salame Napoli
(spicy options)

- + Campania fior di latte + salame Napoli
- + sweet basil leaf + DOP 24m Parmigiano Reggiano
- + extra virgin olive oil + mixed spices

CALZONE CLASSICO

RM88

Neapolitan folded pizza *(spicy options)*
(please allow minimum of 25 minutes for preparation time)

- + ricotta + Campania fior di latte + Provola
- + salame Napoli + DOP San Marzano tomato
- + sweet basil leaf + DOP 24m Parmigiano Reggiano
- + extra virgin olive oil + mixed spices

MORTADELLA E POMODORACCIO

RM76

large Italian sausage with sun-dried tomatoes

- + Campania fior di latte + DOP mortadella
- + Italian sun-dried tomatoes + sweet basil leaf
- + DOP 24m Parmigiano Reggiano
- + organic dry oregano + organic garlic
- + extra virgin olive oil + mixed spices

SALAME E POMODORACCIO

RM76

white pizza with sun-dried tomatoes and salame Napoli

- + Campania fior di latte + Italian sun-dried tomatoes
- + salame Napoli + organic dry oregano
- + sweet basil leaf + DOP 24m Parmigiano Reggiano
- + organic garlic + extra virgin olive oil + mixed spices

SALAD

INSALATA CAPRESE

RM55

the salad from Capri

fresh slices of DOP mozzarella di bufala, baby pink tomatoes and sweet basil leaf, seasoned with sea salt, mixed spices and extra virgin olive oil.

Shredded DOP 24m Parmigiano Reggiano.

**optional organic fresh garlic, highly recommended.*

INSALATA QUATTRO STAGIONI

RM55

mixed leafs salad

smoked scamorza cube, sweet Roma tomatoes, multi vege mixed leafs seasoned with sea salt, mixed spices and extra virgin olive oil.

Shredded DOP 24m Parmigiano Reggiano.

INSALATA PROSCIUTTO E BURRATA

RM68

mixed leafs salad with Parma ham
& smoked burrata

DOP 18 months Parma ham, smoked burrata cheese, sweet Roma tomatoes, multi vege mixed leafs seasoned with sea salt, mixed spices and extra virgin olive oil. Shredded DOP 24m Parmigiano Reggiano.

INSALATA PROSCIUTTO E MELONE

RM68

Parma ham salad with melon
& buffalo milk cheese

DOP 18 months Parma ham, DOP mozzarella di bufala, melon slices, wild rocket seasoned with sea salt, mixed spices and extra virgin olive oil.

Shredded DOP 24m Parmigiano Reggiano.

DESSERT

NEAPOLITAN GELATO

RM26

old fashioned Neapolitan

Imported gelato from Italy. Flavor made up of three separate scoops of vanilla, chocolate, and strawberry gelato arranged side by side in the bowl. Sprinkle with DOP 24m Parmigiano Reggiano and shredded sweet basil leaf.

CRÈME CARAMEL

RM20

old fashioned Italian egg pudding

Imported dessert from Italy. Delicious "spoon" dessert, with eggs lightly coated with caramel. Sprinkle with DOP 24m Parmigiano Reggiano.

AFFOGATO

RM22

Italian coffee-based dessert

It takes the form of a scoop of vanilla gelato topped with a shot of hot Moka pot Neapolitan espresso.

SNACK

FOCACCIA

RM18

Italian flat bread

+ DOP 24m Parmigiano Reggiano + organic garlic
+ extra virgin olive oil + organic dry oregano
+ mixed spices + peperoncino + sea salt

FOCACCIA E NUTELLA

RM28

Italian flat bread with Nutella

+ Nutella + organic agave syrup

BEVERAGES

25cl
RM9.9

ACQUA PANNA

still mineral water

75cl
RM19.9

25cl
RM9.9

S.PELLEGRINO

sparkling mineral water

75cl
RM19.9

LIMONATA

lemon sparkling juice

RM9.9

ARANCIATA

orange sparkling juice

RM9.9

COCA-COLA

RM6

CLASSIC • LIGHT • ZERO • VANILLA

COFFEE



MOKA POT ESPRESSO

(3 TAZZE)

the iconic Italian coffee served with pot

RM28

BEER



PAULANER NATURTRUB

(GERMAN DRAUGHT BEER)

pizzaiolo's favourite

3 PINTS RM115 / 1 PINT RM45



PERONI NASTRO AZZURRO

(ITALIAN BOTTLE BEER)

RM30



BIRRA MORETTI

(ITALIAN BOTTLE BEER)

RM30



BIRRA MENABREA

(ITALIAN BOTTLE BEER)

RM35

THE WINE LIST

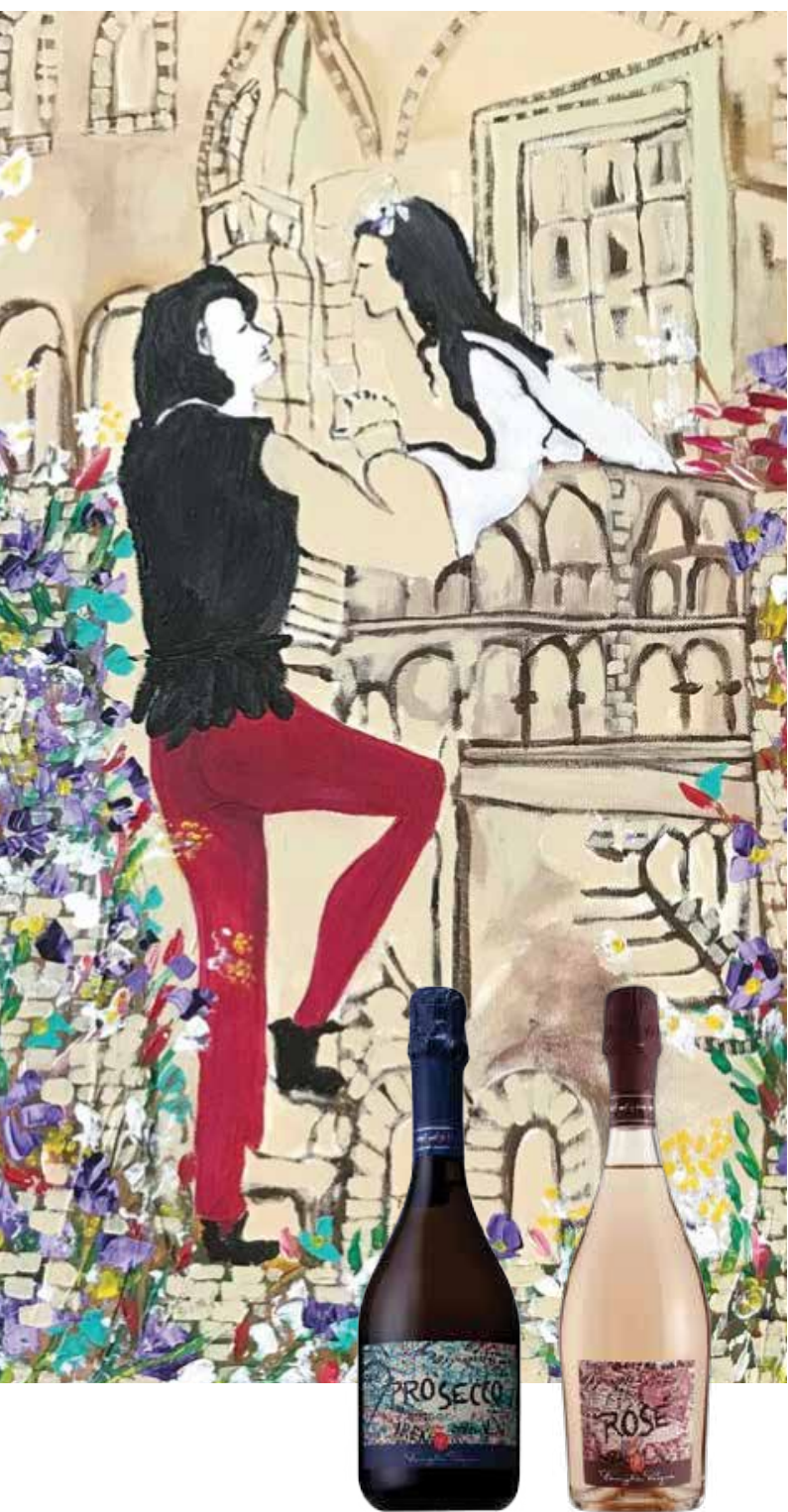
our best
Italian selection


PIZZERIA
DIHYANG

ALL PRICES OR CHARGES ARE SUBJECT TO 10% SERVICE CHARGE.

THE PERFECT MATCH

Romeo & Juliet series
for Neapolitan pizza



FAMIGLIA PASQUA
**ROMEO
PROSECCO**

Region: Treviso, Italy
Grapes: Glera

RM168

A brilliant straw yellow colour, with greenish highlights; its nose is fruity and rather intense and it is fresh and well-balanced on the palate. With a fruity nose of peaches and pear and it's dry finish.

FAMIGLIA PASQUA
**JULIET
ROSÉ**

Region: Apulia, Italy
Grapes: Glera, Raboso

RM168

Pale salmon in colour, fresh on the nose with notes of pear and red fruits. On the palate it is dry with hints of red fruits and refreshing acidity.

ROMEO & JULIET

RM300



**PAIRING PERFECT WITH
ALL PIZZAS**

HOUSE WINE

ROSSO

PASQUA SANGIOVESE PUGLIA IGT

Glass RM30 / Bottle RM150

Intense ruby red colour,
a full-bodied wine with
intense fruity perfumes,
with soft, supple tannins
and a long finish.

BIANCO

PASQUA PINOT GRIGIO DELLE VENEZIE DOC

Glass RM30 / Bottle RM150

A pleasant, fruity wine with
notes of pear and apricot and
floral hints. Fresh, harmonious
and well balanced.

WINE LISTING

ROSSO

LAMOLE DI LAMOLE CHIANTI CLASSICO RISERVA DOCG

Greve in Chianti, Florence

RM275

On the Nose it gradually unfurls flowers, fruit, spice and gunflint in an intriguingly absorbing array of earthly wide-ranging aromatics.

PAIRING WELL WITH

- Bianca • Salame
- Quattro Formaggi • Pancetta E Carciofi

ROSSO

FRESCOBALDI CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG

Dall'azienda Agricola Tenuta
di Castelgiocondo, Montalcino

RM499

An intense ruby red in colour, the wine expresses itself through clearly defined aromas of raspberry and pomegranate, which are further enriched by elegant floral notes.

PAIRING WELL WITH

- Bianca • Salame
- Quattro Formaggi • Pancetta E Carciofi

WINE LISTING

ROSSO

DOLCETTO D'ALBA DOC

Giacomo Fenocchio, Piemonte

RM 150

Ruby red colour with lively violet reflections. The scent is fresh and pleasantly fruity. The taste is dry and bitter with a good and balanced body. An excellent everyday wine.

PAIRING WELL WITH

- Margherita • Prosciutto E Rucola • Bianca
- Funghi • Mortadella E Pomodoraccio
- Salame E Pomodoraccio • Salame
- Quattro Formaggi • Pancetta E Carciofi

ROSSO

BARBERA D'ALBA SUPERIORE DOC

Giacomo Fenocchio, Piemonte

RM 180

Deep ruby red with garnet reflections. It has a rather intense bouquet, with scents typical of the vine and a full bodied and dry flavour, with a distinct and pleasing acidity.

PAIRING WELL WITH

- Bianca • Funghi • Mortadella E Pomodoraccio
- Salame E Pomodoraccio • Salame
- Quattro Formaggi • Pancetta E Carciofi

WINE LISTING

ROSE

FRESCOLBALDI ALIE ROSÉ

Tuscany

RM 198

An elegant, light-coloured Rosé, with delicate ruby reflections, a refined balance between Syrah and Vermentino. Scents of spring wildflowers, wild strawberries, and citrus peel combine with a tasty vein of earthy minerality.

PAIRING WELL WITH

- Piennolo • Bianca • Funghi • Quattro Formaggi
- Salame • Pancetta E Carciofi
- Mortadella E Pomodoraccio • Calzone Classico
- Calzone Con Funghi • Salame E Pomodoraccio

PROSECCO

PROSECCO VALDOBBIADENE DRY DOCG

Gemin, Veneto

Glass RM50 / Bottle RM255

It stands out for its delicate fruity aroma. Very light straw colour, fine and persistent perlage.

PAIRING WELL WITH

- All pizza

WINE LISTING

BIANCO

TRAMINER IGT

Cantina Valdadige, Veneto

RM145

A pale yellow with an intense and typical varietal aroma, dry with a medium body.

Perfect as aperitif or with canapes.

PAIRING WELL WITH

- Margherita • Marinara • Diavola • Piennolo
- Pomodoraccio • Salame

BIANCO

THERIA VERMENTINO DI SARDEGNA

Alberto Loi, Sardegna

RM185

Bright yellow, intense and complex on the nose, it has a wide range of fruity and floral aromas: white flowers blended to the soft notes of spice and dried fruit.

PAIRING WELL WITH

- All pizza

BIANCO

CHARDONNAY AQUILEIA DOC

Beltrame, Friuli Venezia Giulia

RM185

An intense yellow colour with reminiscent of thistles, violets and apples. Delicate, fine with a butter aftertaste.

PAIRING WELL WITH

- All pizza

WINE LISTING

ROSSO

FRESCOBALDI RIPE AL
CONVENTO DI
CASTELGIOCONDO
BRUNELLO DI MONTALCINO
RISERVA DOCG

Dall'azienda Agricola Tenuta
di Castelgiocondo, Montalcino

RM1160

Intense and brilliant ruby red in colour, the wine is complex and intense on the nose: aromatic expression is of alternating notes of red and black fruits, damson and blackcurrant.

PAIRING WELL WITH

- Bianca • Salame
- Quattro Formaggi • Pancetta E Carciofi

THE COCKTAILS LIST

true Italian classic

by

clayton h.


PIZZERIA
DIHYANG

ALL PRICES OR CHARGES ARE SUBJECT TO 10% SERVICE CHARGE.

COCKTAIL

APEROL SPRITZ

Italian's favourite

RM65

AMERICANO

The most classic Italian

RM48

CAMPARI SPRITZ

Refreshing & appetite-stimulating

RM65

NEGRONI

Popular Italian aperitif

RM55

NEGRONI SBAGLIATO

The classic inventions made by mistake

RM52

DRY MARTINI

Classy and vintage

RM68

ENRICO DI NAPOLI

A taste from master

RM70

GIN AND IT

Italian sweet vermouth

RM65

MIDORETTO

When east meets west

RM63

COCKTAIL

ROSSINI RM68
Sweet ladies

GODFATHER RM52
For the real man

GODMOTHER RM52
An elegant Goldeneye

LIMONCELLO TONICA RM45
Refreshing aperitif on the rocks

CAMPARI ARANCIATA RM43
Tangy and refreshing

CAMPARI TONICA RM43
The best results of simplicity

SHOTS

LIMONCELLO SHOT RM35
The Italian way

GRAPPA SHOT RM45
A uniquely Italian drink