



1) Are your gluten free pizza completely free from gluten?

We'd like as many people as possible to enjoy the best pizza this side of Naples, so we're delighted to offer a number of our pizzas gluten free. While we can't guarantee a 100% flour-free environment, no pizza with the glute free logo uses any ingredient containing gluten, but can't be guaranteed to be free from gluten traces.

2) What controls do you have in place to avoid cross-contamination?

While it is never possible to guarantee 100% flour free environment we work hard to maintain any risk to a minimum. More in details we adhere to the policy below. All our pizzaiuoli (pizza chefs) are trained to avoid cross contamination and to handle gluten free ingredients.

We only use Gluten Free pizza dough for our gluten free pizza. All gluten free dough is produced and stored separately from regular dough We only use gluten free rice flour in the pizzeria preparation areas (pizza counter) We only use gluten free toppings stored and labelled separately for our gluten free pizza We bake all our gluten free pizza in trays and never in the same time as other regular pizza. We periodically test our gluten free pizza in a specialized external lab to ensure that our procedures stay effective

3) Do your gluten free pizza cost more?

Yes now gluten free pizza has a 30DKK supplements covering the additional costs of production and transportation of our gluten free dough that is produced in a separated kitchen in Italy.

4) Do I need to book?

Booking is welcome to avoid disappointment. We always try to make sure to have enough gluten free pizza dough available, but at times demand might exceed our estimates, so if you can contact your favourite ROSSOPOMODORO restaurant to reserve your gluten free pizza.

5) What if I need more information?

Should you need more information please contact us directly at the following email address: info@rossopomodoro.dk