

Carlo's Recipes



Everybody loves a classic margherita. Named after Queen Margherita of Italy, you'll notice its vibrant colors—red, white, and green—emulate the Italian flag. Buon appetito!

1 START WITH
YOUR FAVORITE
PINSO CRUST

3 THEN BAKE!
• Preheat oven to 450°
• Bake 7-10 minutes

2 SIMPLY TOP WITH :
• Whole Peeled Tomato
Sauce
• Shredded Mozzarella

Finish with Fresh Basil and
a drizzle of Extra Virgin
Olive Oil!



Classic Margherita