

LT Dough To Go

Make your very own pizza at home with “LT dough to go!” Our dough to go kit comes with our special dough, San Marzano tomato sauce, mozzarella di bufala & basil. Call 212-201-4065 to order.

LT Dough to Go: \$14 (available for pick up & delivery)



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L'AMICO
Laurent Tourondel

LT DOUGH TO GO

1. Preheat oven to 450° F
2. On a floured surface, use your hands to flatten & stretch dough to 10-12 inches in diameter. Start at center and work your way outwards.
3. Place dough on an oiled baking sheet (olive oil)
4. Spread pizza sauce onto the dough (approx. 3 oz.)
5. Break mozzarella into 4-5 pieces. Add basil & any additional toppings.
6. Bake for 15 to 20 min. or until crust is golden.

SLICE & ENJOY!

**Keep refrigerated. For best results, let dough rest at room temperature for 1 hour before use.
Use within 48 hours.*