

Partenope è 'chiù bella e Venere



We are obsessed with dough

We bake our pizza after many hours of fermentation, rest and proofing, a process that begins 2 days before your first bite and time is the real ingredient in this phase. We love to take care of every single detail of your pizza, without compromise, because everything we carefully bake in our yellow dome has a story to tell that begins with grains and we want you to read it through.

Our ingredients are mostly fresh and we try to embrace a bridge between southern Italy and our home here, the Netherlands. We believe in local producers as well as we love the rarity of certain products you can only find on volcanic soil. Some of our seasonal greens are 100% organic, local and fresh, this is how we Dough it!

Welcome to the metropolis of a new pizza era.



nNea has been awarded with 3 spicchi Gambero Rosso and named one of the top Italian restaurants in the world. 50 Top Pizza, the guide to the best pizzerias in the world, has voted nNea no.1 in The Netherlands, no.9 in Europe and no.54 in the world.

from the Kitchen



Padron peppers, sea salt - **8,00**

Frittatina di pasta alla parmigiana served with slow cooked tomato sauce - **8,50**

Smoked eel, burrata, pine nuts roasted bell pepper on crunchy focaccia - **12,50**

Artisanal salumi selection served with warm focaccia - **14,50**

Little bits

Olives (pitted) - **4,00**

Anchovies (in olive oil) - **4,50**

Focaccia - **3,50**

Prosciutto crudo 24 months - **6,50**

Side salad - **4,50**

desserts

Tiramisu - **8,50**

Affogato - **6,50**

Gelato by Miuz, caffè espresso

from the Fire



Marinara (vegan) - **11,00**

Squeezed plum tomatoes, garlic, mountain oregano, basil.

Margherita (v) - **12,50**

Squeezed plum tomatoes, fior di latte di Agerola, parmigiano reggiano, basil.

with Bufala - **16,50**

Provola e pepe (v) - **15,50**

Squeezed plum tomatoes, provola di Agerola, parmigiano reggiano, basil, black pepper.

Nonno Vincenzo - **16,50**

Squeezed plum tomatoes, provola di Agerola, spianata piccante, basil, chili flakes.

Marinara del Porto - **18,50**

Squeezed plum tomatoes, garlic, olive taggiasche, anchovies (Amalfi coast), mountain oregano, basil.

Oro di Bufala (v) - **19,50**

Yellow tomato sauce, mozzarella di bufala, pecorino romano, basil.

Capefierr' - **20,50**

Squeezed plum tomatoes, salsiccia a punta di coltello (made by us with local meat), fried padron peppers, mozzarella di bufala, parmigiano reggiano, basil.

Estate arrostita (vegan) - **19,50**

Roasted tomato sauce, roasted bell peppers, olive taggiasche, grilled artichokes, mint, parsley, garlic, hazelnuts.

Capocollo - **22,50**

Sauce of flamed piccalilly tomatoes, capocollo, burrata, garlic breadcrumbs.

'nduja Tonnata - **22,50**

Yellow tomato sauce, mozzarella di bufala, red onion, 'nduja and tuna, smoked paprika, lemon, mountain oregano.

Partenope - **25,00**

Oven roasted/flamed octopus and its juice, stracciatella, red semidry tomato, yellow datterino tomato, parsley, lemon.

Seasonal from the garden (v) - **22,50**

(also available vegan)

Weekly local and organic greens from Destadsgroenteboer with a combination of seasonal herbs and cheese. Ask what's hot today.

Our love language

Capocollo = cured pork shoulder/neck

Fior di latte di Agerola = mozzarella from Agerola

'nduja = spicy fermented pork with Calabrian spices

Provola di Agerola = smoked mozzarella from Agerola

Salsiccia a punta di coltello = Traditional pork sausage

Spianata piccante = Spicy pressed salame from Calabria

Spritz

Aperol Spritz - € 10,50

Aperol, prosecco, soda, orange

Bitter Spritz - € 10,50

Doragrossa bitter, prosecco, soda, orange

Almost Bellini - € 10,00

Peach, Peach Tree, prosecco, soda

Passion fruit Spritz - € 10,50

Passion fruit, Passoa, prosecco, soda

Virgin Spritz (Alcohol free) - € 10,00

Martini Vibrante, orange juice, soda, orange

Cocktails

Classic nNegroni - € 11,50

Doragrossa Bitter, Doragrossa Vermouth,
6 o'clock Gin

Negroni Sbagliato - € 11,50

Doragrossa Bitter, Doragrossa Vermouth Rosso,
Prosecco

Whiskey Sour - € 11,00

Rebel Bourbon, egg white, lemon, angostura

Gin Basil - € 11,50

Sloane Gin, lemon, basil

nNea Cosmo - € 11,50

Rega Black Vodka, Doragrossa Limoncello,
Lime, Cranberry Juice

Gin Tonic

Italian G&T - € 11,00

Doragrossa Gin, Doragrossa mediterranea
Curacao, East imperial yuzu tonic, Lemon

Dutch G&T - € 11,00

Vording's Dry gin, East Imperial tonic, Orange

London Dry G&T - € 11,00

6 O'clock Dry Gin, Old Word tonic, Lemon

After-dinner Cocktails

Espresso Martini - € 10,50

Kahlua, Absolut Vanilla Vodka, espresso

Old Fashioned - € 11,50

Rebel Bourbon, Angostura, orange

nNea Verdict - € 11,50

Amaro Montenegro, Botran 8yr Rum, Orange
Bitters, Chocolate

nNea water

Support MadeBlue water: each liter sold is
equal to one liter of clean drinking water for
underdeveloped countries

Sparkling / Still small - € 2,50

Sparkling / Still large - € 3,75

Sodas

Coca cola - € 3,50

Coca cola zero - € 3,50

Chinotto San Pellegrino - € 4,00

Limonata San Pellegrino - € 4,00

Aranciata San Pellegrino - € 4,00

Ginger beer - € 4,00

Tonic Water - € 3,50

Apple juice - € 3,50

Orange juice Schulp BIO - € 3,25

Yaya Kombucha - € 5,75

Beers by bottle

NOAM unfiltered lager 5,2% - € 5,50

Vet & Lazy Double white beer 7% - € 6,50

Lowlander I.P.A. 6% - € 6,50

Flea blonde ale 5,2% - € 6,50

Brand Weizen Alcohol free - € 3,95

Digestive

Limoncello Doragrossa - € 5,00

Crema di Limoncello Loco Moco - € 6,50

Nocino Pietro Nicola - € 5,50

Grappa Barbera Riserva Beccaris - € 7,50

Amaro del Capo - € 6,00

Amaro Montenegro - € 6,00

Coffee and tea

Espresso - € 3,00

Double espresso - € 4,00

Espresso macchiato - € 3,50

Americano - € 3,50

Tea Clipper - € 3,25

no cappuccino :)