

## 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.48 in the world.*

## from the Kitchen



Pane e pummarola (vegan)- **7,50**  
flamed flatbread, garlic, squeezed fresh tomatoes, extra virgin olive oil.

Supplì ai funghi (v) - fried rice square, oyster mushrooms, fior di latte di Agerola, served with grana padano cream. - **9,50**

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

Polpo affogato, octopus cooked in tomato sauce, olives, capers, crostini. - **16,50**

### **Little bits**

Olives (pitted) - 4,00

Anchovies (in olive oil) - 4,50

Focaccia - 3,50

Burrata - 6,50

Prosciutto crudo - 6,50

Side salad - 4,50

## 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.

Roasted Marinara - **19,50**

Sauce of flamed piccalilly tomatoes, roasted garlic cream, olive taggiasche, anchovies fillets (Amalfi coast), spicy breadcrumbs, mountain oregano.

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

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

Capofierr' - **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.

Mamma e patate - **21,50**

*(also available vegetarian)*

Cheese rinds cream, roasted potatoes, baked guanciale, provola di Agerola, black pepper, parsley.

Partenope - **25,00**

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

## dessert

Tiramisu - **9,00**

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*Service is not included but welcome*

## **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

Spicy Margarita - € 12,00

Olmeqa Tequila, Triple sec, lime, home-made  
sriracha.

Whiskey Sour - € 11,00

Bullet Bourbon, egg white, lemon, angostura

Gin Basil - € 11,50

Doragrossa Gin, lemon, basil

nNea Cosmo - € 11,50

Rega Black Vodka, Doragrossa Limoncello,  
lime, cranberry juice.

## **Gin Tonic**

Italian G&T - € 11,00

Doragrossa bergamotto gin, East imperial yuzu  
tonic, Lemon

Dutch G&T - € 11,00

Vording's Dry gin, East Imperial tonic, Orange

## **After-dinner Cocktails**

Espresso Martini - € 10,50

Doragrossa caffè liqueur, Absolut vanilla  
Vodka, espresso

Old Fashioned - € 11,50

Bullet 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 - € 4,00

Coca cola zero - € 4,00

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 - € 4,00

Orange juice Schulp BIO - € 3,50

ROY Kombucha BIO Lemongrass, ginger,  
peppermint. - € 5,75

ROY Kombucha BIO Cucumber & Mint - € 5,75

## **Beers by bottle**

NOAM unfiltered lager 5,2% - € 5,50

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

Guilty Monkey I.P.A. 6,6% - € 6,50

Flea blonde ale 5,2% - € 6,50

Brand Weizen Alcohol free - € 3,95

## **Digestive**

Fragoline di bosco Bongiorno - € 5,00

Samnera (liquorice) Bongiorno - € 5,50

Limoncello Doragrossa - € 5,00

Grappa barbera Riserva Beccaris - € 7,50

Amaro Montenegro - € 5,50

Chocolate Rum Liquor Tobago gold - € 6,50

## **Coffee and tea**

Espresso - € 3,00

Double espresso - € 4,00

Espresso macchiato - € 3,50

Americano - € 3,50

Tea Clipper - € 3,50

no cappuccino :)