



from the yellow dome

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

San Marzano tomatoes, garlic, mountain oregano, basil.

Margherita (v) - **13,50**

San Marzano tomatoes, fior di latte di Agerola, parmigiano reggiano, basil.

with Bufala - **18,50**

Provola e pepe (v) - **16,50**

San Marzano tomatoes, smoked provola di Agerola, parmigiano reggiano, basil, black pepper.

Cosacca old school (v) - **16,50**

San Marzano tomatoes, pecorino romano, basil.

Nonno Vincenzo (spicy) - **18,50**

San Marzano tomatoes, smoked provola di Agerola, artisanal schiacciata piccante, basil.

Oro di Bufala (v) - **20,50**

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

Orange 'n Blue (v) - **23,50**

Roasted pumpkin cream, blue cheese Lazuli (Oudwijker, Utrecht), fior di latte and provola di Agerola, parmigiano reggiano, roasted hazelnuts, smoked paprika.

Salsiccia e patate - **22,50**

Roasted potatoes, salsiccia a punta di coltello (made by us with local pork meat), provola di Agerola, black pepper, rosemary oil.

Alice broccolata (also available vegetarian) - **22,50**

Broccoli 2 ways - cream and stir-fried, mozzarella di bufala, garlic, anchovies from Amalfi coast, crushed crostini, peperoncino.

SuperMarinara - **23,50**

San Marzano tomatoes, garlic, roasted octopus (chef's specialty), mountain oregano.

A fuoco lento (chef's favourite) - **25,00**

Slow-cooked short ribs with their ragù, parmigiano reggiano, stracciata, fried topinambur chips.

Ripieno di scarole (also available vegetarian) - **23,00**

Curly endive, olive taggiasche, capers, provola di Agerola, pine nuts, anchovies from Amalfi coast, lemon.

Today's special

See what our chefs are cooking up today!

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 metropoli of a new pizza era.

starters

Garlic focaccia (vegan) - **8,50**

Focaccia, garlic oil, mountain oregano, sea salt flakes.

Frittatina cacio e pepe (v) - **9,50**

Fried bucatini ball, pecorino, black pepper.

Grilled mushrooms (v) - **12,50**

flamed flatbread, garlic, grilled oyster mushrooms, sundried tomatoes, stracciata, parsley sauce.

Chubby slice - **14,50**

Local cooked ham (ambachtelijke achterham), fresh mozzarella di bufala and sundried tomatoes on our insane padellino style focaccia.

Burrata platter - **18,50**

(also available vegetarian)

Artisanal prosciutto crudo di Parma, burrata, focaccia, grilled artichokes.

Little bits

Olives - 6,00

Anchovies - 5,00

Spicy Anchovies - 5,00

'Nduja - 4,00

Burrata - 7,00

Prosciutto crudo - 8,00

Side salad - 6,00

dessert

Tiramisu - **9,50**

alcohol free

Babá rum - **10,50**

Grilled nectarines, crème légère, lemon thyme

service is not included but welcome

drinks →



Spritz

Aperol Spritz - € 10,50

Aperol, prosecco, soda, orange

Bitter Spritz - € 10,50

Doragrossa bitter, prosecco, soda, orange

Almost Bellini - € 10,50

Peach, Peach Tree, prosecco, soda

Passion fruit Spritz - € 10,50

Passion fruit, Passoa, prosecco, soda

Cocktails

Classic nNegroni - € 12,50

Doragrossa Bitter, Doragrossa Vermouth,
6 o'clock Gin

Cinnamon Margarita - € 12,50

Olmecca Tequila, Triple sec, cinnamon liqueur, lime

Like a Mojito - € 12,50

Bourbon Whiskey Bulleit, lemonade, lime, mint

Lungomare - € 12,50

Doragrossa Gin, blackberries, honey, pineapple juice, lime
juice, East Imperial tonic

Lychee Martini - € 12,50

Riga Vodka, lychee liqueur, peach

Espresso Martini - € 12,50

Doragrossa caffè liqueur, Absolut vanilla Vodka, espresso

Old Fashioned - € 12,50

Bourbon Whiskey Bulleit, Angostura, orange

Gin Tonic

Italian G&T - € 11,50

Doragrossa gin, Galvanina basil and bergamotto tonic,
Lemon

Dutch G&T - € 11,50

Vording's Dry gin, East Imperial tonic, Orange

Alcohol free

Limoncello Spritz - € 10,50

San Limello Dr. Jaglas, East Imperial tonic

Virgin Spritz - € 10,50

Martini Vibrante, passion fruit, soda

Aperol Spritz - € 10,50

Laori Ruby no.4, East Imperial tonic, soda, orange

Gin Tonic - € 11,50

Vogel Frei botanical, East Imperial tonic, lemon

nNea water

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

Sparkling / Still small - € 3,00

Sparkling / Still large - € 4,00

Sodas

Coca cola - € 4,00

Coca cola zero - € 4,00

Chinotto San Pellegrino - € 4,00

Galvanina Limonata bio - € 4,50

Galvanina Aranciata bio - € 4,50

Galvanina Pompelmo rosso bio - € 4,50

Galvanina Aranciata rossa bio - € 4,50

Galvanina ginger beer- € 4,50

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

Vet & Lazy Neipa Alcohol free (0,4%) - € 4,50

Digestive

Liquore al finocchietto Fattoria De Lillas - € 5,50

Liquore alla liquirizia Fattoria De Lillas (licorice) - € 5,50

Limoncello Doragrossa - € 5,00

Grappa Chardonnay Sibona - € 7,50

Amaro Montenegro - € 5,50

Nocino Fattoria De Lillas - € 5,50

Coffee and tea

Espresso - € 3,00

Double espresso - € 4,00

Espresso macchiato - € 3,50

Americano - € 3,50

Tea Clipper - € 4,00

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no cappuccino sorry :)