

Our dough is the result of an ongoing research, a never-ending journey that begins with grains.

The nNea blend is obtained by mixing flours by Molino Denti (Italy) together with local dutch Emmer (Triticum dicoccum) and Einkorn (Triticum monococcum).

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.

Welcome to the metropolis of a new pizza era.

Partenope è 'chiú bella e Venere

Entrée

Pall 'e ris' (fried rice balls) - € 7,50

Rice, pecorino, black pepper, sweet tomatoes

Guilty Marinara (2 slices) - € 10,50

(also available vegetarian)

Squeezed plum tomatoes, garlic, mozzarella di bufala, spicy anchovies fillets and mountain oregano from Calabria.

Campagna (2 slices) - € 11,50

(also available vegan and vegetarian)

Nduja, provola di Agerola, cime di rapa, hazelnuts.

Crunch:

Pizza

traditions

Marinara (vegan) - € 9,50

Squeezed plum tomatoes, garlic, wild mountain oregano, basil.

with spicy anchovies fillets + € 3,50

Margherita (v) - € 10,50

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

Bufala (v) - € 15,50

Squeezed plum tomatoes, mozzarella di bufala, parmigiano reggiano, basil.

Provola e pepe (v) *(also available "bianca")* - € 12,50

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

Nonno Vincenzo - € 15,00

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

Salsiccia e friarielli - € 17,50

Provola di Agerola, stir fried cime di rapa (with garlic and peperoncino), salsiccia a punta di coltello (pork sausage).

nNea signatures

Orange n' Blue (v) - € 19,50

Roasted pumpkin, buffalo blue cheese, fior di latte and provola di Agerola, hazelnuts with smoked paprika.

Minestra (vegan) - € 17,50

Chickpeas cream, roasted tomatoes, garlic, stir fried cicoria, topinambur chips.

Partenope - € 22,50

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

Ripieno dei Pastori *(also available vegetarian)* - € 17,50

Smoked piccalilly tomatoes, buffalo ricotta, fior di latte di Agerola, guanciale (cured pork cheek), wild mountain oregano, garlic, parmigiano reggiano.

Desserts

Tiramisú (v) - € 7,50

To share

Baba' (v) - € 7,50

Baba' rum, ricotta, roasted pineapple.



We'd love to welcome everybody's modifications but since we are here to give you a great pizza experience, we'd rather take care of your pizza in the way we imagined it to be, in balance with its ingredients. If you have allergies or intolerances please address it to the staff.