



from the yellow dome

Marinara (vegan) - **12.50**

San Marzano tomatoes, garlic, mountain oregano, basil.

Margherita (v) - **14.50**

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

with Bufala - **19.50**

Provola e pepe (v) - **17.50**

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

Cosacca old school (v) - **16.50**

San Marzano tomatoes, pecorino romano, basil.

Nonno Vincenzo (spicy) - **19.50**

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

Marinara dei pescatori (also available vegan) - **23.50**

San Marzano tomatoes, garlic, piccadilly tomatoes, olive taggiasche, capers, mountain oregano, anchovies (Amalfi coast), basil.

Oro di Bufala (v) - **22.50**

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

Mammá (v) - **23.50**

Slow-roasted piccadilly tomatoes, fresh ricotta, parmigiano reggiano, basil, confit garlic, black pepper.

Troppi formaggi (v) - **24.50**

Ricotta, fior di latte di Agerola, Lazuli blue (Oudwijker), parmigiano reggiano, 3-year-aged CONO cheese, crispy De Jong oud, confit san marzano tomatoes.

Roots (v) (also available vegan) - **24.00**

Roasted celeriac cream, roasted leek, shiitake mushrooms, mozzarella di bufala, marinated hokkaido pumpkin, fried sage, crispy topinambur chips.

Pelle di pollo - **24.00** - **Chef's fav!**

Roasted chicken, chicken-fat roasted potatoes, provola di Agerola, crispy chicken skin, anchovy, caper and parsley salsa verde.

Salsiccia piccante (spicy) - **24.00**

Roasted tomato sauce, house-made spicy pork sausage, stracciatella, cavolo nero chips.

Today's special

See what our chefs are cooking up today. Price varies according to today's creation.

Partenope è 'chiú 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) - **10.50**

Focaccia, garlic oil, mountain oregano, sea salt flakes

with mortadella al pistacchio - **14.50**

Lasagnetta di ziti alla genovese - **14.50** - **Chef's fav!**

Deep-fried ziti, Genovese ragù of slow-cooked beef and onions, Parmigiano Reggiano.

Pane, pummarola e alici (also available vegan) - **13.50**

Flamed flatbread, garlic, piccadilly tomatoes, anchovies (Amalfi coast), extra virgin olive oil, basil.

Seasonal salad (vegan) - **12.50**

Seasonal greens, simply dressed, served with house-made crostini.

Bellyssima - 2 slices (chef's favourite) - **15.00**

Siu Yuk crispy pork belly, pickled red cabbage, spring onion, coriander, chinese chili sauce on a sesame padellino style focaccia.

Burrata platter (also available vegetarian) - **19.50**

Artisanal prosciutto crudo di Parma, burrata, focaccia, seasonal veggies.

Little bits

Olives - 6.00

Anchovies - 5.00

Nduja - 4.00

Burrata - 7.00

Prosciutto crudo - 8.00

Side salad - 6.00

dessert

Tiramisu - **10.00**

alcohol free

Babá rum - **11.50**

Strawberries, crème légère, lemon thyme



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 - € 4,50

Apple juice - € 4,00

Orange juice Schulp BIO - € 4,50

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

ROY Kombucha BIO Cucumber & Mint - € 5,75

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Homemade Iced Tea Freshly Brewed In-House - € 5,00

Alcohol free

Limoncello Spritz - € 10,50

San Limello Dr. Jaglas, artisan tonic

Virgin Spritz - € 10,50

Martini Vibrante, passion fruit, soda

Aperol Spritz - € 10,50

Laori Ruby no.4 , artisan tonic, soda, orange

Gin Tonic - € 11,50

Vogel Frei botanical, artisan tonic, lemon

Spritz

Aperol Spritz - € 10,50

Aperol, prosecco, soda, orange

Bitter Spritz - € 10,50

Doragrossa bitter, prosecco, soda, orange

Hugo - € 10,50

St Germain, prosecco, soda, cranberry, mint

Passion fruit Spritz - € 10,50

Passion fruit, Passoa, prosecco, soda

Cocktails

Matador - € 12,95

Olmecca tequila, doragrossa bitter liquor, lemon juice, ginger beer

CoffeeAmaretto - € 12,95

Doragrossa amaretto, coffee, orange bitter, Bourbon Whiskey Bulleit

Mezcalito - € 12,95

Bruxo mezcal, San Cosme mezcal, ginger falernum, lime

Like a Mojito - € 12,95

Bourbon Whiskey Bulleit, lemonade, lime, mint

Clover club - € 12,95

Doragrossa Gin, raspberry, Cointreau, lemon juice, egg white.

Honey passion martini - € 12,95

Doragrossa Gin, Cointreau, passion fruit, pineapple juice, lime juice, honey.

Classic cocktails available upon request.

Beers by bottle

NOAM unfiltered lager 5,2% - € 6,50

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 (0,4%) - € 5,50

Digestive

Amaro Limolí Degustibus - € 6,00

Liquore Arancia Amara Degustibus - € 6,00

Liquore di fico d'India Degustibus - € 6,00

Limoncello Doragrossa - € 5,00

Amaro del Capo - € 5,50

Grappa Chardonnay Sibona - € 7,50

Coffee & 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 :)