



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.

Wild Marinara (also available vegan) - **20,50**

San Marzano and pacchettelle tomatoes, capers, olive taggiasche, wild garlic sauce (locally foraged), mountain oregano, anchovies fillets (amalfi coast).

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.

Roasted mushrooms (v) - **22,50**

Roasted tomato sauce, oyster mushrooms, burrata, gremolata sauce.

SuperMarinara - **22,50**

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

Capefierr' - **23,50**

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

'nduja tonnata - **24,00**

Yellow tomato sauce, mozzarella di bufala, red Tropea onions, 'nduja and tuna pate', smoked paprika, mountain oregano, lemon zest.

Ripieno bianco (calzone) - **21,50**

Ricotta, local prosciutto cotto (ambachtelijke achterham), smoked provola di Agerola, black pepper, parmigiano reggiano.

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) - **8,50**

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

Pane e pummarola (vegan) - **9,50**

flamed flatbread, garlic, fresh tomatoes, extra virgin olive oil.

Burro e alici - **12,50**

Wild garlic butter, anchovies fillets (Amalfi coast), focaccia.

Muligná - **14,50**

(also available vegan)

Grilled aubergine (whole), sundried tomatoes, parsley, mint, garlic, pine nuts, fresh ricotta.

Burrata platter - **18,50**

(also available vegetarian)

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

Little bits

Olives - 4,00

Anchovies - 5,00

'Nduja - 4,00

Burrata - 7,00

Prosciutto crudo - 8,00

Side salad - 6,00

dessert

Tiramisu - **9,50**

alcohol free

Ricotta, pears, hazelnuts - **9,50**

on a warm slice of focaccia-brioche



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

[Fragoline di bosco](#) Bongiorno - € 5,00

[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 :)