

## Spritz

Aperol Spritz - € 9,50

Aperol, prosecco, soda, orange

Bitter Del Professore Spritz - € 10,50

Del Professore bitter, prosecco, soda, orange

Select Spritz (Venetian classic) - € 10,50

Select, prosecco, soda, orange

Limoncello Spritz - € 10,50

Limoncello, prosecco, soda, lemon

## Cocktails

Americano - € 9,50

Del Professore Bitter, Vermouth rosso, soda

Negroni Del Professore - € 11,50

Del Professore Bitter, Vermouth Rosso, Gin

Black Russian - € 11,50

Vodka, Kahlua

Dark & Stormy - € 11,50

Rum, Ginger beer, lemon juice

Moscow Mule - € 10,50

Vodka, Ginger beer, lemon juice

## Gin tonic

Del Professore Italian G&T - € 11,00

Crocodile Del Professore Gin, Fever tree mediterranean tonic

Sloane's Dry G&T - € 11,00

Sloane's gin, Tonic, bitter

London Dry Gin Tonic - € 11,00

Bombay Sapphire Gin, tonic

## After-dinner cocktails

Espresso Martini - € 10,50

Kahlua, Vanilla Vodka, espresso

White Russian - € 10,50

Vodka, Kahlua, cream

Italian coffee - € 11,50

Amaretto, hot coffee, cream

Tiramisú coffee - € 11,50

Tiramisú di casa, hot coffee, cream

*All the nNea cocktails are served with olives and bread feathers or taralli.*

## 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 - € 3,50

Coca cola zero - € 3,50

Chinotto San Pellegrino - € 4,00

Limonata San Pellegrino - € 4,00

Aranciata San Pellegrino - € 4,00

Ginger beer - € 4,00

Fever tree mediterranean tonic - € 3,50

Apple juice - € 3,25

Orange juice Schulp BIO - € 3,25

Yaya Kombucha - € 5,75

## Beers by bottle

Pilsner - € 4,50

Birra Ichnusa

Unfiltered Lager - € 5,50

NOAM

White Mamba Witbier - € 5,70

Two Chefs Brewery

I.P.A. - € 6,50

Lowlander

American pale ale - € 6,50

Cuoredinapoli Kbirr

Alcohol free - € 3,95

Brand Weizen

4,5% Pear Cider - € 5,50

Somersby

## Digestive

Limoncello - € 4,50

Isolabella

Crema di Limoncello - € 6,50

Loco Moco

Nocino - € 5,50

Pietro Nicola

Amaré (bitter liqueur) - € 5,50

Antica distilleria Petrone

Grappa Chardonnay - € 7,50

Sibona

Tiramisú di Casa - € 5,50

Bonaventura Maschio

## Coffee & tea

Espresso - € 3,00

Double espresso - € 4,00

Espresso macchiato - € 3,50

Americano - € 3,50

Tea Clipper - € 3,25

We bake our pizza after many hours of fermentation, rest and proofing, a process that begins 2 days before your first bite; time is the real ingredient in this phase. Our dough is the result of an ongoing research, a never-ending journey that begins with grains.

We love to take care of every single detail of your pizza, without compromise, because every pizza that we carefully bake in our yellow dome has a story to tell 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.

## Partenope è 'chiú bella e Venere

## To share

### Frittatina di pasta e patate (v) - € 7,50

Fried ball of bucatini, potatoes, provola di Agerola, parmigiano reggiano rinds, garlic, parsley.

### Fried polenta (v) - € 8,50

Fried polenta, roasted tomatoes, provolone del Monaco.

### Guilty marinara (2 slices of rustic pizza) - € 10,50

(also available vegetarian)

Squeezed plum tomatoes, garlic, mountain oregano, buffalo mozzarella, spicy anchovies from Calabria.

### Seasonal platter - € 14,50

(also available vegetarian, with extra greens)

Warm rustic focaccia, burrata, local seasonal vegetables (fresh from de Stadsgroenteboer), salumi cured in house.

*We'd love to welcome everybody's modifications and wishes but we'd rather to take care of your pizza in the way we imagined it to be, in balance with its ingredients. We do like to get creative and surprise you with something special, just ask the chef what's cooking secretly today. If you have allergies or intolerances please address it to the staff. Please note that some ingredients are subjects to seasonal price change.*

## Pizza

traditions

### Marinara (vegan) - € 9,50

Squeezed plum tomatoes, garlic, mountain oregano, basil.

### Margherita (v) - € 10,50

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

### Provola e pepe (v) - € 13,50

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

nNea signatures

### roasted Cosacca (v) - € 14,50

(also available vegan)

Sauce of flamed piccalilly tomatoes, black pepper, garlic breadcrumbs, provolone del monaco.

### Nonno Vincenzo - € 16,00

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

### Marinara del porto - € 18,00

Squeezed plum tomatoes, garlic, olive taggiasche, capers, anchovies (Amalfi coast), mountain oregano, basil.

### Oro di Bufala (v) - € 18,50

Yellow tomato sauce (giagiu' del Vesuvio), mozzarella di bufala, provolone del monaco, basil.

### Che cavolo! (vegan) - € 17,50

Cream of roasted cauliflower, sun dried tomatoes, olive taggiasche, garlic bread crumbs, parsley.

### Salsiccia e friarielli - € 19,50

Stir fried broccoli friarielli (cime di rapa), salsiccia a punta di coltello (pork sausage), provola di Agerola.

### Carne alla pizzaiola - € 20,50

Slow cooked beef, squeezed plum tomatoes, garlic, smoked scamorza, black pepper, oregano.



### Partenope - € 24,00

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

### Ripieno dei Pastori - € 18,50

(also available vegetarian)

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

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## Desserts

### Tiramisú (v) - € 7,50

To share

### Flamed Ricotta (v) - € 7,50

Baked ricotta, Apricot confiture (mount Vesuvius), chocolate, walnuts.