

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 metropolis of a new pizza era.



50 Top Pizza, the guide to the best pizzerias in the world, has voted nNea no.1 in The Netherlands, no.8 in Europe and no.47 in the world.



nNea has been awarded with 3 spicchi Gambero Rosso and named one of the top italian restaurants in the world.

from the Kitchen

Pane e pummarola (vegan) - **9,50**
flamed flatbread, garlic, fresh tomatoes

Guilty Marinara - 2 slices - **14,50**
(also available vegetarian)
San Marzano tomatoes, garlic, mountain oregano, spicy anchovies fillets from Calabria, mozzarella di bufala, on a padellino style pizza slice.

Genovese - 2 slices - **14,50**
Slow-cooked nNeapolitan white beef ragú served with a cloud of pecorino romano on our crunchy pan pizza.

Polpo affogato - **18,50**
octopus cooked in tomato sauce, olives, capers, crostini.

Little bits

Olives - 4,00

Anchovies - 5,00

Focaccia - 4,50

Burrata - 7,00

Prosciutto crudo - 8,00

Side salad - 6,00

from the Fire

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 - **17,50**

Provola e pepe (v) - **16,50**
San Marzano tomatoes, smoked provola di Agerola, parmigiano reggiano, basil, black pepper.

Nonno Vincenzo (spicy)- **18,50**
San Marzano tomatoes, smoked provola di Agerola, spianata piccante, basil.

Oro di Bufala (v) - **20,50**
Yellow tomato sauce, mozzarella di bufala, pecorino romano, basil.

Spicy Marinara - **18,50**
San Marzano tomatoes, garlic, mountain oregano, spicy anchovies fillets from Calabria, pickled chili peppers.

Roasted amatriciana - **19,50**
Roasted tomato sauce, guanciale, pecorino romano.

Seasonal garden (vegan) - **21,50**
(limited availability)
Amazing veggies from Destadsgroenteboer (locally grown), seasonal herbs and our chef's daily creation. Ask what's hot today.

Cotto - **22,00**
Local prosciutto cotto (ambachtelijk achterham), smoked provola di Agerola, roasted potatoes, parmigiano reggiano, italian salsa verde.

Terra - **22,50**
(also available vegetarian)
Salsiccia a punta di coltello (made by us with local pork meat), king oyster mushrooms, roasted leek, thyme, mozzarella di bufala, .

Partenope - **25,00**
Oven roasted/flamed octopus and its juice, stracciatella, red semidry tomato, yellow datterino tomato, parsley, lemon.

dessert

Tiramisu - **9,50**
alcohol free

Service is not included but welcome

Spritz

Aperol Spritz - € 10,50

Aperol, prosecco, soda, orange

Bitter Spritz - € 10,50

Doragrossa bitter, prosecco, soda, orange

Almost Bellini - € 10,00

Peach, Peach Tree, prosecco, soda

Passion fruit Spritz - € 10,50

Passion fruit, Passoa, prosecco, soda

Virgin Spritz (Alcohol free) - € 10,00

Martini Vibrante, orange juice, soda, orange

Cocktails

Classic nNegroni - € 11,50

Doragrossa Bitter, Doragrossa Vermouth, 6 o'clock Gin

Spicy Margarita - € 12,00

Olmeqa Tequila, Triple sec, lime, home-made sriracha.

Whiskey Sour - € 11,00

Bullet Bourbon, egg white, lemon, angostura

Gin Basil - € 11,50

Doragrossa Gin, lemon, basil

nNea Cosmo - € 11,50

Rega Black Vodka, Doragrossa Limoncello, lime, cranberry juice.

Gin Tonic

Italian G&T - € 11,00

Doragrossa gin, Galvanina basil and bergamotto tonic, Lemon

Dutch G&T - € 11,00

Vording's Dry gin, East Imperial tonic, Orange

After-dinner Cocktails

Espresso Martini - € 10,50

Doragrossa caffè liqueur, Absolut vanilla Vodka, espresso

Old Fashioned - € 11,50

Bullet Bourbon, Angostura, orange

nNea Verdict - € 11,50

Amaro Montenegro, Botran 8yr Rum, Orange Bitters, Chocolate

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 - € 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

Fentimans ginger beer - € 4,00

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

Samnera (liquorice) Bongiorno - € 5,50

Limoncello Doragrossa - € 5,00

Grappa Chardonnay Sibona - € 7,50

Amaro Montenegro - € 5,50

Chocolate Rum Liquor Tobago gold - € 6,50

Coffee and tea

Espresso - € 3,00

Double espresso - € 4,00

Espresso macchiato - € 3,50

Americano - € 3,50

Tea Clipper - € 3,50

no cappuccino :)