



## Spritz

Classic Del Professore Spritz - € 9,50

Del Professore aperitif, prosecco

Bitter Del Professore Spritz - € 10,50

Del Professore bitter, prosecco

Limoncello Spritz - € 10,50

Beccaris Limoncello, prosecco

## Italian cocktails

Negroni Del Professore - € 11,50

Del Professore Bitter, Del Professore Vermouth Rosso,  
6 o'clock Gin

Garibaldi Del Professore - € 11,50

Del Professore Bitter, orange juice

Espresso Martini - € 10,50

Kahlua, Vanilla Vodka, espresso

## Gin tonic

Del Professore Italian G&T - € 11,00

Crocodile Del Professore Gin, East Imperial Tonic

Dry G&T - € 10,50

6 O'Clock London Dry Gin, East Imperial Tonic

snacks

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Olives - € 3,00

Pickled olives from Calabria.

Taralli - € 2,75

Artisanal taralli from Puglia.

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## 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 - € 2,95

Coca cola zero - € 2,95

Chinotto San Pellegrino - € 3,95

Limonata San Pellegrino - € 3,50

Aranciata San Pellegrino - € 3,50

Ginger beer San Pellegrino - € 3,50

East Imperial Tonic water - € 3,50

Apple juice - € 3,25

Orange juice Schulp BIO - € 3,25

Yaya Kombucha - € 5,75

Duchess Virgin Gin & Tonic - € 5,50

## Beers by bottle

Pilsner - € 4,00

Birra Ichnusa

Pale Ale Funky Falcon - € 4,75

Two Chefs Brewery

I.P.A Green Bullet - € 4,75

Two Chefs Brewery

White Mamba Witbier - € 4,75

Two Chefs Brewery

Alcohol free Weizen - € 3,50

Brand

## Digestive

Limoncello - € 4,50

Beccaris

Nocino - € 5,50

Pietro Nicola

Sambuca - € 7,50

Beccaris

Bitter Doragrossa - € 5,50

Amaro di Torino

Grappa Chardonnay - € 7,50

Sibona

## Coffee & tea

Espresso - € 3,00

Double espresso - € 4,00

Espresso macchiato - € 3,50

Americano - € 3,50

Tea Clipper - € 3,25

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

## Entreé

Fried polenta - € 8,50

Fried polenta, fermented tomatoes, provolone del Monaco.

Crostino (vegan) - € 10,50

Grilled oyster mushrooms, roasted leek, black sesame seeds, buckwheat.

Selection of cured meat and cheese - € 16,50

Capocollo, sopressata, Cecina de Leon, figs and wine mustard, ricotta di bufala, buffalo blue cheese, served with warm flatbread.

## 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) - € 16,50

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

Provola e pepe (v) - € 12,50

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

nNea signatures

Nonno Vincenzo - € 15,00

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

Roots (vegan) - € 18,50

Celeriac root cream, oyster mushrooms, fried parsnips.

Capefierr' - € 19,50

Squeezed plum tomatoes, mozzarella di bufala, salsiccia a punta di coltello (pork sausage), friggittelli (green sweet peppers), parmigiano reggiano, basil.

Partenope - € 24,00

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

Ripieno dei Pastori - € 18,50

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

Crunch!

Guilty Marinara (6 slices) - € 26,00

*(also available vegetarian)*

Fermented tomatoes, roasted garlic, mozzarella di bufala, spicy anchovies and mountain oregano from Calabria.

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## 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. Certain ingredients are subjects to seasonal price change.*