



Spritz

Classic Aperol Spritz - € 8,50

Aperol & prosecco

Limoncello Spritz - € 9,50

Limoncello & prosecco

Campari Spritz - € 9,50

Campari & prosecco

Italian cocktails

Negroni - € 10,50

Vermouth rosso, campari, gin & orange slice

Garibaldi - € 8,50

Campari, orange juice & orange wedge

Gin tonic

Gin Gil The Authentic Rural Gin - € 10,50

Vecchio Magazzino Doganale, Calabria

The Duchess alcohol free - € 5,50

Enjoy an alcohol free gin tonic, low sugar and calories

snacks

Olives - € 3,00

Pickled olives from Calabria.

Taralli - € 2,75

Artisanal taralli from Puglia.

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

Fritz Kola - € 2,95

Fritz Kola sugarless - € 2,95

Naturfrisk Lemonade BIO - € 3,95

Naturfrisk Ginger Beer BIO - € 3,95

Tonic mediterranean - € 3,25

Apple Juice - € 3,25

Lemonaid+ Blood orange - € 3,95

Whole Earth Orange & Lemon - € 2,95

Yaya Yuzu Kombucha - € 5,75

Orange juice Schulp BIO - € 3,25

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

Fiorito

Grappa Vendemmia - € 7,50

Nonino

Amaré - € 5,50

Antica distilleria Petrone

Nocino - € 4,50

Antica distilleria Petrone

Coffee & tea

Espresso - € 2,50

Double espresso - € 3,50

Espresso macchiato - € 3,00

Americano - € 3,00

Tea Clipper - € 3,25

It was an Odyssey. After almost a year we can welcome you back at nNea and we are thrilled to see you. With this menu we want to embrace Neapolitan traditions to find simplicity, beauty and flavours.

Our ingredients are mainly sourced from Italian and Dutch artisans, each with a story to tell, just like our pizza.

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).

Welcome to the metropolis of a new pizza era.

Partenope è 'chiú bella e Venere

Entrée

2 Montanarina - € 9,50

(also available vegan and vegetarian)

Fried and baked dough

- Squeezed plum tomatoes, soft pecorino
- Genovese (white beef ragú), ricotta secca

Burrata (v) - € 13,00

Flame roasted bell pepper, burrata, buckwheat, mint, slice of rustic pala.

Polpo salad - € 14,50

Roasted octopus terrine, roasted garlic, coriander, slice of rustic pala.

Pizza

Marinara (vegan) - € 9,50

Squeezed plum tomatoes, garlic, wild mountain oregano, basil.

Margherita (v) - € 10,50

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

Bufala (v) - € 15,50

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.

Nonno Vincenzo - € 15,00

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

nNea signatures

dei Pescatori - € 16,50

Squeezed plum tomatoes, wild mountain oregano, roasted garlic, yellow and red tomatoes, taggiasche olives, anchovies (Amalfi coast).

Estate arrostita (vegan) - € 18,50

Squeezed plum tomatoes, roasted bell peppers, artichokes, taggiasche olives, salsa verde, hazelnuts.

Capefierr' - € 18,50

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

Kaas 'n mosto (v) - € 18,50

Ricotta and blue cheese from buffalo milk, fior di latte di Agerola, figs mustard and wine must, hazelnuts.



Partenope - € 22,50

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

Ripieni

dei Pastori (also available vegetarian) - € 17,00

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

Scarola (also available vegetarian) - € 17,00

Endive, provola di Agerola, anchovies (Amalfi coast), taggiasche olives, lemon.

Tagliere di formaggi - € 12,50

Weekly selection of artisanal cheeses from Italy.

Desserts

Tiramisú (v) - € 7,50

To share

Baba' (v) - € 7,00

Sourdough baba', rum, red fruits.



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. For this reason we don't accept modifications of our menu except for allergies and intolerances.