

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

Friggitelli peppers (v) - € 6,50

Fried peperoncini verdi di fiume, salt flakes

Burrata (v) - € 13,00

Flame roasted bell pepper, burrata, buckwheat, mint, 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, olive taggiasche, anchovies (Amalfi coast).

Estate arrostita (vegan) - € 18,50

Squeezed plum tomatoes, roasted bell peppers, artichokes, olive schiacciate, chimichurri, hazelnuts.

Capefierr' - € 18,50

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

Terra e mare (also available vegetarian) - € 19,50

Red and yellow beetroot, stracciatella (cow milk), anchovies (Amalfi coast), pine nuts, dill.



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, buffalo 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), olive schiacciate (Calabria), lemon.

## Desserts

Tiramisú (v) - € 7,50

To share

Baba' (v) - € 7,00

Sourdough baba', rum, red fruits.

## Traditions



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.