



nNea

menu February 2025

from the yellow dome

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 - 18,50

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.

Roasted bufala (v) - 21,50

Roasted tomato sauce, mozzarella di bufala, parmigiano reggiano, basil.

Cipolla e patate (vegan) - 20,50

Roasted onion cream, oven baked potatoes, olive taggiasche, mountain oregano, pine nuts, roasted tomato nectar.

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.

SuperMarinara - 22,50

San Marzano tomatoes, garlic, roasted octopus (chef's specialty), mountain oregano.

del Maestro - 25,00

Cime di rapa (cream and stir-fried), 'nduja calabra, burrata, anchovies from Cetara, crushed crostini.

Ripieno bianco (calzone) - 21,50

Ricotta, local prosciutto cotto (ambachtelijke achterham), smoked provola di Agerola, black pepper, parmigiano reggiano.

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 metropoli of a new pizza era.

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.

Sasicc' e friarielli - 2 slices - 14,50

Salsiccia a punta di coltello (made by us with local pork meat), cime di rapa, provola di Agerola on our crunchy pan pizza.

Polpo affogato - 18,50

octopus cooked in tomato sauce, olives, capers, served with crostini.

Little bits

Olives - 4,00

Anchovies - 5,00

Focaccia - 4,50

Burrata - 7,00

Prosciutto crudo - 8,00

Side salad - 6,00

dessert

Tiramisu - 9,50

alcohol free

Ricotta, pears, hazelnuts - 9,50

on a warm slice of focaccia-brioche

service is not included but welcome

drinks →



Spritz

Aperol Spritz - € 10,50

Aperol, prosecco, soda, orange

Bitter Spritz - € 10,50

Doragrossa bitter, prosecco, soda, orange

Almost Bellini - € 10,50

Peach, Peach Tree, prosecco, soda

Passion fruit Spritz - € 10,50

Passion fruit, Passoa, prosecco, soda

Cocktails

Classic nNegroni - € 11,50

Doragrossa Bitter, Doragrossa Vermouth,
6 o'clock Gin

Spicy Margarita - € 12,50

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

Whiskey Sour - € 12,00

Bullet Bourbon, egg white, lemon, angostura

Gin Basil - € 12,50

Doragrossa Gin, lemon, basil

nNea Cosmo - € 11,50

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

Espresso Martini - € 11,00

Doragrossa caffè liqueur, Absolut vanilla Vodka, espresso

Old Fashioned - € 11,50

Bullet Bourbon, Angostura, orange

Gin Tonic

Italian G&T - € 11,50

Doragrossa gin, Galvanina basil and bergamotto tonic,
Lemon

Dutch G&T - € 11,50

Vording's Dry gin, East Imperial tonic, Orange

Alcohol free

Limoncello Spritz - € 10,50

San Limello Dr. Jaglas, East Imperial tonic

Virgin Spritz - € 10,50

Martini Vibrante, passion fruit, soda

Aperol Spritz - € 10,50

Laori Ruby no.4, East Imperial tonic, soda, orange

Gin Tonic - € 11,50

Vogel Frei botanical, East Imperial tonic, lemon

nNea water

Support MadeBlue water: each liter sold is equal to one liter of
clean drinking water for underdeveloped countries

Sparkling / Still small - € 3,00

Sparkling / Still large - € 4,00

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

Galvanina ginger beer - € 4,50

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

Liquore alla liquirizia Fattoria De Lillas (licorice) - € 5,50

Limoncello Doragrossa - € 5,00

Grappa Chardonnay Sibona - € 7,50

Amaro Montenegro - € 5,50

Nocino Fattoria De Lillas - € 5,50

Coffee and tea

Espresso - € 3,00

Double espresso - € 4,00

Espresso macchiato - € 3,50

Americano - € 3,50

Tea Clipper - € 4,00

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no cappuccino sorry :)