

MARCH/APRIL

# NONA



**PROPER NEAPOLITAN PIZZA** THE ONLY WAY IT SHOULD BE: **WOOD FIRED**  
MADE WITH **ORGANIC INGREDIENTS** FROM **BELGIAN FARMERS**

@ITSANONALIFE NONALIFE.COM

OUR DOUGH IS MADE DAILY THEN RESTED FOR 24 HOURS BECAUSE GOOD (VERY GOOD!) THINGS COME TO THOSE WHO WAIT

PROPER NEAPOLITAN PIZZA DOUGH IS WORKED BY SKILLED PIZZAIOLOS INTO A LIGHT, THIN BASE. THE THINNESS IS KEY

THE IMMENSE HEAT OF THE OVEN HITS THE DOUGH, BAKING THE PIZZA IN AROUND 60 SECONDS. THE CORNICIONE (THAT'S FANCY FOR CRUST) DEVELOPS ITS UNIQUE LEOPARD MOTIF AND SOFT, STRETCHY TEXTURE

COMBINED WITH RICH TOMATO SAUCE, THE BEST NEAPOLITAN PIZZAS BECOME SOFT AND GOOEY IN THE MIDDLE. AS A RESULT YOU MAY FIND FOLDING THE PIZZA ESSENTIAL. THIS IS NORMAL. DON'T RESIST IT. LEAN IN...

- MARINARA** TOMATO, GARLIC, OREGANO, EXTRA VIRGIN OLIVE OIL - €6.90
- MARGHERITA** TOMATO, FIOR DI LATTE MOZZARELLA, EXTRA VIRGIN OLIVE OIL - €8.90
- BUFALA MOTZA-BELLA** MARGHERITA WITH BUFALA MOZZARELLA: TOMATO, BUFALA MOZZARELLA, EXTRA VIRGIN OLIVE OIL - €11.90
- FROM DRIES, WITH LOVE** SEASONAL VEGETABLES: PLEASE ASK YOUR WAITER - €10.90
- ITALY'S TIPPY-TOE** 'NDUJA SPICY CALABRIAN SAUSAGE: TOMATO, FIOR DI LATTE MOZZARELLA, 'NDUJA, EXTRA VIRGIN OLIVE OIL - €12.90
- BARBABIETOLA** BEETROOT, TOMATO, GOAT CHEESE, FRESH LEAVES, CHIOGGIA, PARMIGIANO REGGIANO, EXTRA VIRGIN OLIVE OIL - €12.90
- FRIARIELLI & SAUSAGE**, FIOR DI LATTE MOZZARELLA, EXTRA VIRGIN OLIVE OIL - €13.90

## SPECIAL OF THE WEEK

PLEASE ASK YOUR WAITER

OUR MENU IS SEASONALLY DRIVEN, MEANING WE ONLY USE ORGANIC VEGETABLES THAT ARE CURRENTLY GROWING IN BELGIUM

OUR FLOUR, TOMATOES, MOZZARELLA AND OLIVE OIL ARE ALSO ORGANIC, SO ALL YOU TASTE IS WHAT YOU'RE MEANT TO TASTE, NO FUNNY BUSINESS

**NONA = NO NAME**  
BECAUSE OUR PHILOSOPHY, AND THE NAME OF OUR SUPPLIERS, IS MORE IMPORTANT THAN OUR NAME...

## BEER

DE RANKE MADE WITH REAL HOPS  
SAISON DE DOTTIGNIES €3.50  
BEER OF THE MONTH - MARKET PRICE

## COCKTAILS

SPRITZ €6.90  
AMERICANO €6.90  
LIMONCELLO & TONIC €6.90  
VERMOUTH DI TORINO & PROSECCO €6.90

## ORGANIC WINE

RED FULL BODIED  
GLASS €3.90 - BOTTLE €23  
AGLIANICO BIOLOGICO - BOTTLE €35

## ORGANIC PROSECCO

GLASS €5.50 - BOTTLE €29

## NONA WATER

STILL OR SPARKLING  
35CL BOTTLE €2.00  
75CL BOTTLE €3.00

## HOME MADE LEMONADE HOME MADE ICE TEA

GLASS €3.60

## SIDE DISHES TO GO WITH YOUR PIZZA

OLIVE VERDI €2.90  
BUFALA MOZZARELLA €8.50  
PROSCIUTTO DI PARMA D.O.P. 24 MONTHS €9.90

IN ORDER TO ENSURE A SMOOTH SERVICE FOR ALL OUR GUESTS, WE MIGHT ASK NOT TO SPLIT BILLS AT CERTAIN TIMES, WE THANK YOU FOR YOUR UNDERSTANDING

PLEASE SPEAK TO YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES