

MAY / JUNE

NONA



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA
#699



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

@ITSANONALIFE NONALIFE.COM

OUR ORGANIC 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 PIZZAIUOLOS 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 - €12.90

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

PRIMAVERA

BASE OF GREEN VEGETABLES, FRESH SPRING RADISHES, FIOR DI LATTE MOZZARELLA, PANCETTA, EXTRA VIRGIN OLIVE OIL - €13.90

FINOCCHIO A LA PINOCCHIO

SAUSAGE MEAT, COOKED SPRING LEAVES, FIOR DI LATTE MOZZARELLA, PARMIGIANO REGGIANO, 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 ON DRIES' FARM

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, DRIES, PATRICK & NINO,
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

WHITE CRISP & LEMONY
GLASS €3.50 - BOTTLE €19
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
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