

SPRING 2020

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

TEMPORARY TAKE-AWAY ONLY MENU

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 - €12.90

PROSCIUTTO DI PARMA ON YOUR PIZZA - €3.60

ORGANIC WINE (50CL) - €5.90

DE RANKE BEER - SAISON DE DOTTIGNIES (33CL) - €4.20

PLEASE ASK YOUR WAITER FOR AVAILABILITIES

NONA = NO NAME

BECAUSE OUR PHILOSOPHY, AND
THE NAMES OF OUR SUPPLIERS,
DRIES, PATRICK & NINO,
ARE MORE IMPORTANT THAN OUR NAME...

OUR ORGANIC DOUGH IS MADE DAILY
THEN RESTED FOR 48 - 72 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...

OUR MENU IS SEASONALLY DRIVEN,
MEANING WE ONLY USE ORGANIC
VEGETABLES THAT ARE CURRENTLY
GROWING ON DRIES' FARM

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