

# NONA

## 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*  
tomato, seasonal vegetables, parmigiano reggiano  
€ 10.90

## Italy's Tippy-Toe

*'nduja spicy Calabrian sausage*  
tomato, fior di latte mozzarella, 'nduja, extra virgin olive oil  
€ 12.90

## Bresaola

fior di latte mozzarella, bresaola, rucola, pecorino, acacia honey, toasted pine nuts  
€ 13.90

## Zucca

Cream of pumpkin, pancetta, smoked provola, rosemary  
€ 13.90

## Special of the week

*please ask your waiter*

Our dough is made daily then rested for 24 hours because good (very good!) things come to those who wait.

Proper Neapolitan pizza  
the only way it should be  
**wood fired**

Made with organic ingredients  
from Belgian farmers



@itsanonlife

## 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

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 to eating it. The Italians have a name for this: portafoglio.

This is normal. Don't resist it. Lean in...

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.

## Cocktails

Americano € 6.90  
Spritz € 6.90  
Limoncello & Tonic € 6.90  
Vermouth di Torino & Prosecco € 6.90

## Wines

*Organic*

**Red** Full-bodied

Glass € 3.90 — Bottle € 23

Aglianico Di Majo Norante Biologico - Bottle € 35

**White** Crisp & Lemony

Glass € 3.50 — Bottle € 19

## Prosecco

*Le Spinee D.O.C. Organic*  
Glass € 5.50 — Bottle € 29

## Beer

*De Ranke – made with real hops*

**Saison de Dottignies** € 3.50

**Beer of the month** € 3.50

## NONA Water

*Still or sparkling*

Bottle of 35 cl € 2.00 — 75 cl € 3.00

**Lemonade & Ice-tea — Home made  
Apple Juice — Straight from the garden**

Glass € 3.60

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.