# NONA



#### OUR MENU IN SUBSCRIBE TO FR-NL-IT-ES OUR NEWSLETTER IN THE INFORMATION OF THE INFORMATION

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

aITSANONALIFE NONALIFE.COM

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 lightness 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 GODEY IN THE MIDDLE. As a result you may find folding the Pizza Essential. This is normal. Don't resist it. Lean in...

MARINARA V (VEGAN) TOMATO BASE WITH GARLIC, OREGAND AND EXTRA VIRGIN OLIVE OIL - 950 MARGHERITA\* TOMATO BASE WITH FIOR DI LATTE MOZZARELLA AND EXTRA VIRGIN OLIVE OIL - 1150 BUFALA MOTZA-BELLA\* TOMATO BASE WITH BUFALA MOZZARELLA AND EXTRA VIRGIN OLIVE OIL - 1550 FROM DRIES, WITH LOVEV (VEGAN) CREAM OF SWISS CHARD, SAUTÉED MUSHROOM, SAUTÉED SWISS CHARD AND FRESHLY SLICED RADISH - 1430 ITALY'S TIPPY-TOE TOMATO BASE WITH 'NDUJA (SPICY SPREADABLE PORK SAUSAGE) AND FIOR DI LATTE MOZZARELLA - 1550 FRESH RICOTTA TOMATO BASE WITH 'NDUJA (SPICY SPREADABLE PORK SAUSAGE) AND FIOR DI LATTE MOZZARELLA - 1550 ASPARAGI CREAM OF GREEN ASPARAGUS, LARDO DI COLONNATA, FIOR DI LATTE MOZZARELLA AND MIZUNA - 1730 SALSICCIA E FUNGHI WHITE BASE WITH CREAM OF PECORINO, FIOR DI LATTE MOZZARELLA, SALSICCIA AND SAUTÉED MUSHROOM - 1730

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

### NONA = NO NAME

BECAUSE OUR PHILOSOPHY, AND THE NAMES OF OUR SUPPLIERS, DRIES, PATRICK, NINO & SABINE, Are more important than our name...

# DE RANKE BEER

MADE WITH REAL HOPS Saison de Dottignies 450

BEER OF THE MONTH - MARKET PRICE

**COCKTAILS** MADE WITH ORGANIC SPIRITS

SPRITZ VENEZIANO 950 Limoncello Spritz 950 Limoncello & Tonic 950 Gin & Tonic "Pink Perfection" 1050

## **ORGANIC WINE**

RED NOTES OF RED FRUITS WHITE FRUITY AND FULL-BODIED

GLASS 4<sup>50</sup> CARAFE (50CL) 16<sup>50</sup>

#### ORGANIC PROSECCO GLASS 5<sup>50</sup> BOTTLE 29<sup>50</sup>

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🖉 VEGETARIAN 🛛 🗡 VEGAN

PLEASE SPEAK TO YOUR WAITER IF You have any food allergies

# SOFT DRINKS

HOME MADE

ORGANIC ICE TEA 4ºº Organic Lemonade 4ºº Bissap 4ºº

NONA WATER Still or Sparkling 35Cl Bottle 2<sup>40</sup> 75Cl Bottle 3<sup>70</sup>

### SIDE DISHES TO GO WITH YOUR PIZZA

ORGANIC OLIVE VERDI 3<sup>70</sup> Prosciutto di Parma D.O.P. 24 Months 11<sup>30</sup>

\*WE ARE CERTIFIED BY CERTISYS THAT AT LEAST 75% of our ingredient purchases (in Eur) per year are from organic farming

> \*\*AVPN CERTIFIED FOR NONA SINT-KATELIJNESTRAAT / RUE SAINTE-CATHERINE 1000 Brussels

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

