

APRIL

OUR MENU IN  
FR-NL-IT-ES



# NONA

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

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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 GOOEY IN THE MIDDLE. AS A RESULT YOU MAY FIND FOLDING THE PIZZA ESSENTIAL. THIS IS NORMAL. DON'T RESIST IT. LEAN IN...

**MARINARA** (VEGAN) TOMATO BASE WITH GARLIC, OREGANO AND EXTRA VIRGIN OLIVE OIL - 9<sup>50</sup>

**MARGHERITA** TOMATO BASE WITH FIOR DI LATTE MOZZARELLA AND EXTRA VIRGIN OLIVE OIL - 11<sup>50</sup>

**BUFALA MOTZA-BELLA** TOMATO BASE WITH BUFALA MOZZARELLA AND EXTRA VIRGIN OLIVE OIL - 15<sup>50</sup>

**FROM DRIES, WITH LOVE** (VEGAN) CREAM OF YELLOW BEETROOT, PAK CHOI, SAUTÉED MUSHROOM AND FRESH MIZUNA - 14<sup>30</sup>

**ITALY'S TIPPY-TOE** TOMATO BASE WITH 'NDUJA (SPICY SPREADABLE PORK SAUSAGE) AND FIOR DI LATTE MOZZARELLA - 15<sup>50</sup>

**INDIVIA BELGA** WHITE BASE WITH CREAM OF PECORINO, COOKED HAM, SOUS-VIDE COOKED BELGIAN ENDIVES, FIOR DI LATTE MOZZARELLA AND BREADCRUMBS - 16<sup>50</sup>

**FRESH RICOTTA** TOMATO BASE WITH PANCETTA, FRESH RICOTTA, PARMIGIANO REGGIANO, THYME AND GARLIC OIL - 16<sup>50</sup>

**SALSICCIA E FUNGHI** WHITE BASE WITH CREAM OF PECORINO, FIOR DI LATTE MOZZARELLA, SAUSAGE MEAT AND SAUTÉED MUSHROOM - 17<sup>30</sup>

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

**DE RANKE BEER**  
MADE WITH REAL HOPS  
SAISON DE DOTTIGNIES 4<sup>50</sup>  
BEER OF THE MONTH - MARKET PRICE

**ORGANIC WINE**  
RED NOTES OF RED FRUITS  
WHITE MINERAL & LEMONY  
GLASS 4<sup>50</sup>  
CARAFE (50CL) 16<sup>50</sup>

**SOFT DRINKS**  
HOME MADE  
ORGANIC ICE TEA 4<sup>00</sup>  
ORGANIC LEMONADE 4<sup>00</sup>  
BISSAP 4<sup>00</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>

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

**COCKTAILS**  
MADE WITH ORGANIC SPIRITS  
SPRITZ VENEZIANO 9<sup>50</sup>  
LIMONCELLO SPRITZ 9<sup>50</sup>  
LIMONCELLO & TONIC 9<sup>50</sup>  
GIN & TONIC "PINK PERFECTION" 10<sup>50</sup>

**ORGANIC PROSECCO**  
GLASS 5<sup>00</sup>  
BOTTLE 29<sup>00</sup>

**NONA WATER**  
STILL OR SPARKLING  
35CL BOTTLE 2<sup>40</sup>  
75CL BOTTLE 3<sup>70</sup>

\*WE ARE CERTIFIED BY CERTISYS THAT AT LEAST 75% OF OUR INGREDIENT PURCHASES (IN EUR) PER YEAR ARE FROM ORGANIC FARMING

**NONA = NO NAME**  
BECAUSE OUR PHILOSOPHY, AND THE NAMES OF OUR SUPPLIERS, DRIES, PATRICK, NINO & SABINE, ARE MORE IMPORTANT THAN OUR NAME...

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

VEGETARIAN VEGAN  
PLEASE SPEAK TO YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES

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