

WHAT MAKES A PIZZA, A CLOUDPIZZA?

Just like the mysterious Krabby Patty from SpongeBob, our cloud pizza also follows a unique secret recipe. We can't reveal everything, but here are the most important criteria:



Cloud dough following the secret recipe of world pizza champion Vincenzo Capuano with Caputo flour.



Fresh ingredients directly from Naples and the surrounding area.



Large, airy, and crispy cloud crust.



Cut with golden scissors.

NUVA & FRIENDS - YOUR GROUP AND EVENT BOOKING AT NUVA

Our mission: to connect people through the joy of pizza. Whether it's a large or small gathering - we'll make your celebration the perfect experience! Whether it's a birthday, Christmas party, wedding or any other reason to celebrate. Find out more on our website or write to us directly at leipzig@nuva.de.



MORE DOLCE VITA FOR YOUR FRIENDS

Give unforgettable moments of pleasure with the Nuva vouchers!



Gratuity is not included in the price.

Card payment only - no cash.



Nuva

NEAPELS AMBITIONIERTESTE PIZZA

@nuva.pizza
 www.nuva.de

Card payment only - no cash.

SPRITZ

Limoncello Basil Spritz ♥		8.5€
Sarti Citrus Spritz		8.5€
Aperol Spritz		7.5€
Winter-Aperol NOV-MAR		7.5€
with pomegranate and rosemary		

HOMEMADE ICETEA & LEMONADE

Lemon-Mint-Icetea ♥	0.5l	5.5€
Fruit-Icetea NOV-MAR	0.5l	5.5€
Basil-Lime-Lemonade	0.5l	6€
Amalfi-Lemon-Lemonade	0.5l	6€

BEER

Starnberger Helles on tap	0.3l/0.5l	3.5/5.5€
Starnberger Radler	0.3l/0.5l	3.5/5.5€
Krombacher Wheat beer	0.5l	5.5€
Krombacher Wheat beer non-alcoholic	0.5l	5.5€
Peroni on tap	0.3l/0.5l	4.5/6.5€
Peroni non-alcoholic	0.33l	4€

NON-ALCOHOLIC

Table water still / sparkling	0.5l/1l	4/6€
Vöslauer still / sparkling	0.75l	6.5€
Coca-Cola / Coca-Cola Zero	0.2l	3€
Orangina	0.25l	4€
Spritzer	0.5l	5€
Apple, Passion Fruit (nectar), Rhubarb (nectar)		

WINE

White	0.15l/0.75l		Red	0.15l/0.75l	
Pinot Grigio (Organic) - Tenuta Tre Gemme, Italy, IGT: fresh and straightforward.		6/24€	Primitivo La Marchesana (Organic) - Tenuta Polvanera, Apulia, Italy, IGP: light and smooth.		6/24€
Lugana ORA - Trebbiano di Lugana, Chardonnay, DOP, Lombardy, Italy: fruity-fresh and dry.		7/28€	Montepulciano d'Abruzzo (Organic) - Tenuta Tre Gemme, Abruzzo, Italy, DOC: fruity and harmonious, dry.		6/24€
Sparkling	0.15l/0.75l		Rosé	0.15l/0.75l	
Frizzante on the Rocks		4.5€/ -	Primitivo Rosato - Cantine Polvamera, Puglia-Sicily, Italy, fresh and aromatic rosato		6/24€
Mionetto Prosecco Spumante Black Label - Veneto, Italy, Glera: extra dry, complex & mature.		- / 30€			

ANTIPASTI / INSALATE

Bruschetta classica 🍃🍃❤️

Homemade bread, Sicilian cherry tomatoes with oregano and garlic, basil, and cold-pressed olive oil.

7€

Vitello Tonnato

Gently cooked veal, tuna sauce, capers, and caper berries, served with homemade bread.

11€

INSALATE:

Spinaci e Capra con Funghi 🍃 SEASONAL 13.5€

Baby spinach and arugula mix, balsamic dressing, mushrooms marinated in rosemary oil, beetroot cream, roasted pumpkin seeds, served with homemade bread baked with goat's cheese

+ Burrata 4.5€

Burrata Caprese 🍃

Sicilian cherry tomatoes with oregano and garlic, burrata, basil, and cold-pressed olive oil, served with homemade bread.

13€

Antipastiplatter 🐷

Neapolitan appetizer platter for 2, served with homemade bread (also available vegetarian).

22€

+ two slices of homemade bread for 2€

Side salad 🍃🍃

Fresh arugula, Sicilian cherry tomatoes with oregano and garlic, balsamic dressing

5€

+ two slices of homemade bread for 2€

CLASSIC NEAPOLITAN CLOUD PIZZA

MARGHERITA SELECTION:

Margherita di Bufala ❤️🍃*

San Marzano DOP tomatoes, Grana Padano, buffalo mozzarella, basil, and cold-pressed olive oil

15€

Margherita Provola e Pepe 🍃*

San Marzano DOP tomatoes, Grana Padano, smoked Provola DOP, basil, black pepper, and cold-pressed olive oil

13.5€

Margherita Vegana 🍃🍃

San Marzano DOP tomatoes, vegan mozzarella, basil, and cold-pressed olive oil

14.5€

Margherita Classica 🍃*

San Marzano DOP tomatoes, Grana Padano, Fior di Latte di Napoli, basil, and cold-pressed olive oil

12€

PIMP YOUR MARGHERITA:

+ Burrata 4.5€

+ Salame Napoli 2.5€

+ Prosciutto cotto 2.5€

+ Mushrooms marinated in rosemary oil 2€

+ Goat cheese 3€

+ Avocado cubes 3€

Tonno Bianco 🐟❤️

Grana Padano, Fior di Latte di Napoli, tuna fillet from Cetara, onions, capers, basil, and cold-pressed olive oil

15€

+ San Marzano DOP Tomatoes 1.5€

Melanzanella e Provola 🍃*

San Marzano DOP tomatoes, Grana Padano, eggplant al funghetto, smoked Provola DOP, basil, and cold-pressed olive oil

14€

+ Burrata 4.5€

Napoli 🐟

San Marzano DOP tomatoes, Grana Padano, Fior di Latte di Napoli, black olives, capers, anchovies from Cetera, basil, and cold-pressed olive oil

14€

FOR YOUNG AND OLD:

Pizza Gia per Bambini (<13Y.)

5€

Pizza Gia per Pensionati

8€

Small Margherita Classica - San Marzano DOP tomatoes, Grana Padano, Fior di Latte di Napoli, and cold-pressed olive oil

+ Prosciutto cotto 2€

+ Salame Napoli 2€

+ Mushrooms 2€

SIGNATURE CLOUD PIZZA



Vesuvio Piccante 2.0

🐷🌶️ 16€

Homemade yellow tomato sauce, Grana Padano, Spianata Salame piccante, Fior di Latte di Napoli, homemade chili oil, basil, and cold-pressed olive oil

+ Burrata 4.5€



Zucca e Spinaci

🍃* 14€

Pumpkin cream with nutmeg, Fior di Latte di Napoli, Grana Padano, goat cheese, baby spinach, roasted pumpkin seeds, Crema di Balsamico

+ Burrata 4.5€

+ Prosciutto cotto 2.5€



Burrata Rosso e Verde

🍃* 17€

San Marzano DOP tomatoes, Grana Padano, Pecorino Romano, burrata, homemade vegan basil pesto, basil, and cold-pressed olive oil

+ Prosciutto cotto 2.5€

+ Salame Napoli 2.5€

Burrata Bianca e Rosmarino 🍃*

16€

Zucchini-cashew cream, Grana Padano, Sicilian cherry tomatoes with oregano and garlic, arugula, burrata, homemade rosemary oil

Prosciutto e Funghi Piccante 🐷🌶️

16€

Homemade yellow tomato sauce, Grana Padano, smoked Provola DOP, Prosciutto cotto, mushrooms marinated in rosemary oil, homemade chili oil, basil

+ Burrata 4.5€

La bianca Mortadella 🐷

17€

Fior di Latte di Napoli, Grana Padano, Mortadella di Bologna IGP, pistachio cream, Pecorino Romano, pistachios, basil, and cold-pressed olive oil

+ Burrata 4.5€

+ Prosciutto cotto 2.5€

Avocado e Basilico 🍃🍃 JAN-MAR

14€

Olive oil, vegan basil cream cheese, fresh avocado cubes, extra basil, and an extra vegan basil cream cheese as a dip

+ Sicilian cherry tomatoes with oregano and garlic 1.5€

Ortolana Vegana 2.0 🍃🍃 IMPROVED RECIPE

13€

Homemade yellow tomato sauce, black olives, Sicilian cherry tomatoes with oregano and garlic, mushrooms marinated in rosemary oil, rocket, vegan basil cream cheese

+ Fior di Latte 2€

+ Vegan Mozzarella 4€

Pink Detox 🍃🍃 JAN-MAR

12€

Beetroot cream, rocket, baby spinach, Sicilian cherry tomatoes with oregano and garlic, homemade rosemary oil, roasted pumpkin seeds

+ Burrata 4.5€

+ Avocado cubes 3€

DIPS

DIP IT ALLA NUVA! FOR EVEN MORE FLAVOR!

4 DIPS FOR 3€!

To perfectly enjoy the fluffy cloud pizza crust, we recommend our homemade dips.

Salsa Sriracha Artigianale 🍃🍃🌶️

Homemade fresh Sriracha dip

1€

Salsa Cesare 🐟

Classic with notes of Parmesan and anchovies

1€

Pesto al Basilico 🍃🍃

Homemade basil pesto

1€

Crema di Tartufo 🍃

Aromatic truffle mayonnaise

2€

Crema Vegana al Basilico 🍃🍃

Combination of vegan cream cheese and homemade basil pesto

1€

🍃 Vegetarian 🍃🍃 Vegan 🌶️ Hot 🐷 with pork 🐟 Fish ❤️ Favorite

* Pizzas can also be prepared without Grana Padano - Grana Padano and Pecorino Romano are made with animal rennet. If you have any questions about allergens, please feel free to ask our team.

DOLCE / CAFFÈ

TIRAMISU SELECTION:

Classico with cocoa and pistacchio 🍃❤️ 5.5€

Oreo and chocolate sauce 🍃 NEW 7€

Lotus biscuit and caramel sauce 🍃 NEW 7€

All products made from pasteurized eggs and without alcohol

Espresso / Espresso Doppio 2€/3.5€

Cappuccino 3€

+ Oat milk 0.5€

COCKTAILS / LONGDRINKS / DIGESTIVO

Gin Basil Smash 10€

Espresso Martini 10€

Negroni 10€

Gin Tonic (Sapphire Bombay) 9€

Digestivo 2cl 3€

Averna, Limoncello, Frangelico, Amaro del Capo, Nonino Grappa