

NAPOLI NOTTE

WOOD FIRED PIZZA

Menu

Welcome to Napoli Notte.

Our specialities are our pizzas.
Just hearing the word pizza brings a big smile on peoples face.

We cook our pizzas in a wood fired oven.
The oven has been built by a professional team of Italy.

With the experience of our chef
and the love for food
we try to bring
a little bit of Italy to your plate.

PIZZA

Margherita

tomatensaus | *fior di latte* | parmezaanse kaas | olijfolie | verse basilicum
tomato sauce | *fior di latte* | parmesan | olive oil | fresh basil
sauce tomate | *fior di latte* | parmesan | huile d'olive | basilic frais

€ 14,90

Il Giardino

tomatensaus | *fior di latte* | aubergine | courgette | paprika | artisjok | cherrytomaat | rucola
tomato sauce | *fior di latte* | eggplant | zucchini | peppers | artichokes | cherry tomato | rocket
sauce tomate | *fior di latte* | aubergine | courgette | poivrons | artichauts | tomates cerises | roquette

€ 16,90

Napoletana

tomatensaus | *fior di latte* | knoflook | gezouten ansjovis | olijven | oregano
tomato sauce | *fior di latte* | garlic | salted anchovies | olives | oregano
sauce tomate | *fior di latte* | ail | anchois salés | olives | organ

€ 16,90

Mista

tomatensaus | *fior di latte* | ham | champignons | olijven | parmezaanse kaas | verse basilicum
tomato sauce | *fior di latte* | ham | mushrooms | olives | parmesan | fresh basil
sauce tomate | *fior di latte* | jambon | champignons | olives | parmesan | basilic frais

€ 16,90

Tonnina Mediterrane (Fresca)

tomatensaus | mozzarella kaas | *fior di latte* | tonijn | cherrytomaat | kappertjes | ui
tomato sauce | mozzarella | *fior di latte* | tuna | cherry tomatoes | capers | onions
sauce tomate | mozzarella | *fior di latte* | thon | tomates cerises | capres | oignons

€ 18,90

Saporita

tomatensaus | *fior di latte* | bacon | cherrytomaat | olijven | verse basilicum | parmezaanse kaas
tomato sauce | *fior di latte* | bacon | cherry tomatoes | olives | fresh basil | parmesan
sauce tomate | *fior di latte* | bacon | tomates cerises | olives | basilic frais | parmesan

€ 16,90

Diavola

tomatensaus | *fior di latte* | olijven | pikante salami | parmezaanse kaas | chilipepers | olijfolie | verse basilicum
tomato sauce | *fior di latte* | olives | spicy salami | parmesan | chili peppers | olive oil | fresh basil
sauce tomate | *fior di latte* | olives | salami épicé | parmesan | piments | huile d'olive | basilic frais

€ 16,90

Pistachio & Morteza

pesto van pistache | gerookte mozzarella | mortadella | parmezaanse kaas | olijfolie | basilicum | pistache | Citroenschil
pistachio pesto | smoked mozzarella | mortadella | parmesan | olive oil | basil | pistachio | lemon zest
pesto de pistaches | mozzarella fumée | mortadelle | parmesan | huile d'olive | basilic | pistache | zeste de citron

€ 17,90

Carciofata

crème van artisjok | gerookte mozzarella | bacon | olijfolie | grana padano kaas
artichoke cream | smoked mozzarella | bacon | olive oil | grana padano
crème d'artichauts | mozzarella fumée | bacon | huile d'olive | grana padano

€ 17,90

Nerano

crème van courgette | gerookte mozzarella | salami | pulled pork | courgette
zucchini cream | smoked mozzarella | salami | pulled pork | zucchini
crème de courgettes | mozzarella fumée | salami | porc effiloché | courgette

€ 18,90

Tartufo & Prosciutto

truffelcrème | buffelmozzarella | italiaanse ham | rucola | grana padano kaas | olijfolie
truffle cream | buffalo mozzarella | italian ham | rocket | grana padano | olive oil
creme de truffe | mozzarella de bufflonne | jambon italien | roquette | grana padano | huile d'olive

€ 18,90

Hot Calabrese

tomatensaus | harde italiaanse kaas | calabrese smeerbare worst | olijven
tomato sauce | hard italian cheese | calabrese spreadable sausage | olives
sauce tomate | fromage italien dur | saucisse calabrese tartinable | olives

€ 17,90

BRUSCHETTA

Bruschetta Clasica

tomaten | basilicum | knoflook | olijfolie | rucola | grana padano | balsamico crème
tomatoes | basil | garlic | olive oil | rocket | grana padano | balsamic cream
tomates | basilic | ail | huile d'olive | roquette | grana padano | crème balsamique

€ 9,50

Bruschetta Creme van Courgette

crème van courgette | tomaten | gegrilde groenten | knoflook | olijfolie | parmezaanse kaas
zucchini cream | tomatoes | grilled vegetables | garlic | olive oil | parmesan
creme de courgette | tomates | legumes grilles | ail | huile d'olive | parmesan

€ 10,50

Bruschetta Gorgonzola

gesmolten gorgonzola | pistache | abrikozen creme | Citroenschil | rucola
melted gorgonzola | pistachio | apricot cream | lemon zest | rocket
gorgonzola fondue | pistache | creme d'abricot | zeste de citron | roquette

€ 11,90

Bruschetta Gerookte Zalm € 12,90
*huisgerookte zalm gemarineerd in zeezout | crème van courgette | citroenschil
home smoked salmon in sea salt | zucchini cream | lemon zest
saumon fume maison au sel marin | creme de courgette | zeste de citron*

Trio Di Bruschetta € 11,90
*classic | gorgonzola | gerookte zalm (combinatie van 3 bruschetta's)
clasica | gorgonzola | smoked salmon (combination of 3 bruschettas)
classique | gorgonzola | saumon fume (combinaison de 3 bruschettas)*

ANTIPASTI

Salade Caprese € 18,90
*buffelmozzarella | trio van cherrytomaat | basilicum | olijfolie | rucola
buffalo mozzarella | trio of cherry tomatoes | basil | olive oil | rocket
mozzarella de bufflonne | trio de tomates cerises | basilic | huile d'olive | roquette*

Carpaccio di Manzo € 19,00
*carpaccio van rund | olijfolie | parmezaanse kaas en rucola
beef carpaccio | olive oil | parmesan | rocket
carpaccio de boeuf | huile d'olive | parmesan | roquette*

Gamberoni Al Forno € 19,00
*gamba's in knoflook | olijfolie | citroenschil | gebakken in een houtoven
baked prawns in garlic | olive oil | parsley | lemon zest | wood oven
gambas au four a l'ail | a l'huile d'olive | au persil | au zeste de citron | cuites au four en bois*

Antipasti Misto (2 pers of 4 pers.) € 15,00 pp
*antipasti vis | vlees | kaas | groenten
antipasti fish | meat | cheese | vegetables
antipasti poisson | viande | fromage | légumes*

PIATTI PRINCIPALI

Zalm | Salmon | Saumon € 29,50
*mediterrane groenten | aardappelen met rozemarijn en pizzaiola saus
mediterranean vegetables | potatoes with rosemary and pizzaiola sauce
legumes mediterraneens | pommes de terre au romarin et sauce pizzaiola*

Gegrilde gamba's | Grilled prawns | Crevettes grillées € 23,00
look | brood - garlic | bread - l'ail | pain

Chimichurri | Tagliata Steak € 35,00
*aardappelen met rozemarijnkruiden | sla
potatoes with rosemary herbs | lettuce
pommes de terre aux herbes de romarin | laitue*

Ravioli € 24,50
scampi | kreeft | kreeftenjus - scampi | lobster | lobster jus - scampi | homard | jus de homard

Veggie burger € 29,50
*avocado mayonaise | sla | gekookte aardappel | kruidenyoghurt
avocado mayonnaise | lettuce | boiled potato | seasoned yogurt
mayonnaise a l'avocat | laitue | pomme de terre bouillie | yaourt assaisonné*

Mediterranean Angus beef burger € 29,50
*pancetta | mozzarella | truffel mayonaise | rucola | gekookte aardappel | kruidenboter
pancetta | mozzarella | truffle mayonnaise | rocket lettuce | potato | seasoned butter
pancetta | mozzarella | mayonnaise a la truffe | roquette | pomme de terre | beurre assaisonné*

DOLCE

Panna cotta € 11,50

Tiramisu € 11,50

Gelato artigianale € 9,00



Did you know ?

When we think of pizza we think of Italiano,
but actually the origin of pizza comes from ancient Greeks and Egyptians
whom were cooking pizza like flatbreads topped with olives and spices.

Did you know that the name Margherita pizza comes from
the Queen Margherita of Savoy in 1889.

She asked the chef to make a pizza version for her with
toppings of mozzarella, tomatoes and basil,
just like the colors of the Italian Flag.

The most popular pizza topping is Pepperoni.

The most expensive pizza in the world
costs 12 000 Dollar.

October is
National Pizza month.

The largest pizza weighs 6.193 kg of dough,
2.244 liters of pizza sauce,
over 3,992 kg of cheese
and about 630 496 slices of pepperoni.



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MA – VR : 12:00 – 14:30 | 17:30 – 22:00

ZA – ZO : 17:00 – 22:00

