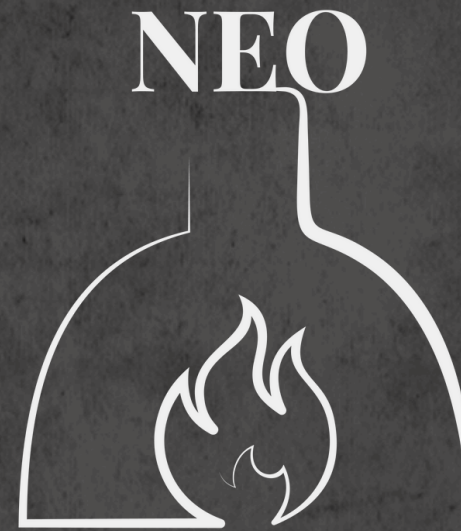


STARTERS

Cured meat platter	12
Sourdough Garlic bread	6.5
Marinated Olives	4

All our pizza's are made with
70 years old **LIEVITO MADRE**
ZUURDESEM
SOURDOUGH

Our dough undergoes a 48 hour rising process to improve your digestion.



TRADITIONAL
Woodfired Pizza

BAR

APERITIVO

Prosecco	7
Aperol Spritz	9.5

VINO

Norico Rosso IGT: dark berries, herbal	5.50 / 24
Norico Bianco IGT: dry, intense fruity notes	5.50 / 24
Norico Rosato IGT: fruity notes, juicy	5.50 / 24

BIRRA

Tout Bien: Belgian pils 5.2%	4
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HOMEMADE LEMONADES

Nana Mint - Sofia herb, chia seeds, mint	4.50
Golab Blossom - Sofia herb, chia seeds, rosewater	4.50
Saffron Gold - Saffron, sofia herb, chia seeds, rose water, mint	5.50

PIZZA CLASSICA

Margherita	14
<i>San Marzano tomato, mozzarella fior di latte, olive oil, fresh basil leaves</i>	
Salame Classica	16.50
<i>San Marzano tomato, salame Toscano, mozzarella fior di latte, fresh basil leaves</i>	
Formaggi Quintet	17
<i>San Marzano tomato, gorgonzola, mozzarella fior di latte, parmigiano, scarmoza affumicata, pecorino</i>	
Tonno & Cipolla	16.5
<i>San Marzano tomato, mozzarella fior di latte, tuna, red/white onion, oregano, fresh basil leaves, garlic olive oil</i>	
La Donatella	21
<i>Cream, mozzarella fior di latte, stracciatella di burrata, mortadella al pistacchio, crema di pistacchio, crushed pistacchio</i>	
'NDuavola	17.50
<i>San Marzano tomato, mozzarella fior di latte, 'nduja San Vincenzo, fresh rucola</i>	

PIZZA SPECIALE

Neo	17.50
<i>San Marzano tomato, mozzarella fior di latte, grilled eggplant, grilled fig, light spicy salame, topped with roasted crushed nut mix, olive oil</i>	
Feo	18.50
<i>Bianco pizza with olive oil extra verge, mozzarella fior di latte, 'nduja San Vincenzo, Salame Toscano, topped with pecorino and honey.</i>	
Vegustosa	17.50
<i>San Marzano tomato, grilled eggplant, garlic, onion, roasted crushed nut mix, crema di pistacchio</i>	
Tartufo magico	19.50
<i>Cream, mozzarella fior di latte, salsa tartufata, porcini, portobello, button mushrooms, fresh rucola</i>	
Pizza of the month	24
<i>see on our blackboard</i>	
Hawaii Special	9.99
<i>San Marzano tomato, mozzarella fior di latte, dried roasted pineapple, prosciutto cotto</i>	

SOFT & OTHERS

Cola Baladin	4.50
Lemon Soda	4
Sparkling/still water 1L	5
Coffee	3
Espresso	3

DIGESTIVE

Limoncello	5.50
Mirto	6.50

DESSERTS

Pomegranate Tiramisu	8
Cannolo Pistacchio	8.50
Torta al Cioccolato	7.5

OUR SIGNATURE OF AUTHENTICITY

We lightly char, perfectly golden.

1 PIZZA PER PERSON - Payments by Payconiq or cash - Please specify when ordering if there are any food allergy considerations -

Neo | Traditional Woodfired Pizza | Bagattenstraat 128, 9000 Ghent | +32 456 21 04 84 | neothone.be | [@neogent](https://www.instagram.com/neogent)

veggie vegan