

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

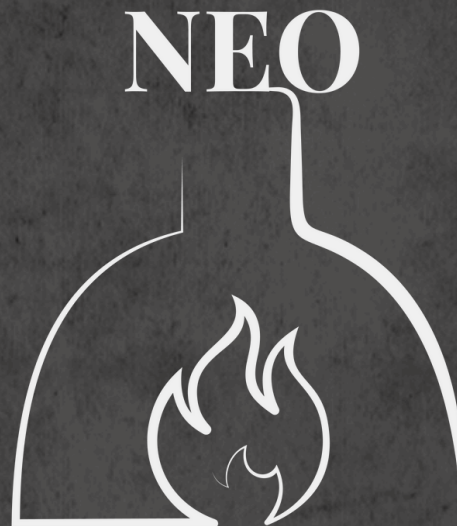
Our dough undergoes a 48 hour rising process
to improve your digestion.

PIZZA CLASSICA

Margherita 	14
San Marzano tomato, mozzarella fior di latte, olive oil, fresh basil leaves	
Salame Classica	15.50
San Marzano tomato, salame Toscano, mozzarella fior di latte, fresh basil leaves	
Formaggi Quintet 	16
San Marzano tomato, gorgonzola, mozzarella fior di latte, parmigiano, scarmoza affumicata, pecorino	
Tonno & Cipolla	15.50
San Marzano tomato, mozzarella fior di latte, tuna, red/white onion, oregano, fresh basil leaves, garlic olive oil	
La Donatella	21
Cream, mozzarella fior di latte, burratina, mortadella al pistacchio, crema di pistacchio, crushed pistacchio	
'NDuavola 	16.50
San Marzano tomato, mozzarella fior di latte, 'nduja San Vincenzo, fresh rucola	

 veggie

 vegan



TRADITIONAL Woodfired Pizza

PIZZA SPECIALE

Neo	17.50
San Marzano tomato, mozzarella fior di latte, grilled eggplant, grilled fig, light spicy chorizo topped with roasted crushed nut mix, olive oil	
Feo	18
Bianco pizza with olive oil extra verge, mozzarella fior di latte, 'nduja San Vincenzo, Salame Toscano, topped with pecorino and honey.	
Vegustosa 	16.50
San Marzano tomato, grilled eggplant  , garlic, onion, roasted crushed nut mix, crema di pistacchio	
Tartufo magico 	19.50
Cream, mozzarella fior di latte, salsa tartufata, porcini, portobello, button mushrooms, fresh rucola	
Pizza of the month	24
see on our blackboard	
Hawaii Special	9.99
San Marzano tomato, mozzarella fior di latte, dried roasted pineapple, prosciutto cotto	

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

SOFT & OTHERS

Pomegranate Soda	4
Lemon Soda	4
Sparkling/still water 1L	5
Coffee	3
Espresso	3

DIGESTIVE

Limoncello	4.50
Mirto	4.50

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 | [neotheone.be](https://www.neotheone.be) | [@neotheone](https://www.instagram.com/neotheone)

raise your words not voice, it is rain that grows flowers, not thunder

we carry inside the wonders that we seek outside us

maybe you are searching amongst the branches for what only appears in the roots

you are not a drop in the ocean, you are the entire ocean in the drop

yesterday i was clever so i wanted to change the world, today i am wise so i am changing myself

let yourself be silently drawn by the strange pull of what you really love it will not lead you astray

what you seek is seeking you

the beauty you see is a reflection of you

win as many hearts as you can, for breaking hearts is no art

we don't look up old songs, we search for old memories

do not feel lonely, the entire universe is inside you

the only currency that has real value is unconditional love