



THE ANTICA PIZZERIA NENNILLO, DREAMED OF FOR A DECADE, FINALLY REALIZED IN 2016. A PIZZERIA THAT ONLY USES PRODUCTS IMPORTED DIRECTLY FROM ITALY - 100% QUALITY! OFFERING CUSTOMERS A REAL PIZZA EXPERIENCE, TO BE ENJOYED WITH ALL THE SENSES. GET INVOLVED WITH TRADITION AND FOOD CULTURE. THIS IS NENNILLO'S PHILOSOPHY.

 **ALL PIZZAS ALSO AVAILABLE GLUTEN-FREE!**

WE MAKE OUR OWN GLUTEN-FREE DOUGH WITH THE CAPUTO FIOREGLUT IN AN ADDITIONAL OVEN. PRE-ORDER DESIRED! SUITABLE FOR GLUTEN INTOLERANCE (NOT FOR GLUTEN ALLERGY)

4,50€ EXTRA EACH

PIZZE

REGINA MARGHERITA | 10€ *✓ vegetarisch*

TOMATO SAUCE, BASIL, FIOR DI LATTE MOZZARELLA
PECORINO ROMANO DOP AND A SIP OF OLIO EVO

BUFALINA | 15€ *✓ vegetarian*

TOMATO SAUCE, RED & YELLOW TOMATOES FROM VESUV,
PECORINO ROMANO DOP, OLIO EVO AND AFTER BAKING: THE
BEST BUFFALO MOZZARELLA

LA MARGHERITA VEGANA | 11€ *✓ vegan*

NO CHEESE, TOMATO SAUCE, VEGAN ORGANIC MOZZARELLA
FRESH BASIL, OLIO EVO

QUATTRO VEGANI | 15€ *✓ vegan*

TOMATO SAUCE, RED OVEN PAPRIKA, BABY MANGOLD,
ARTICHOKE HEARTS FROM APULIA, ALMOND PARMESAN
& AFTER BAKING: OUR CASHEW RICOTTA DABS AND OLIO EVO

VEGANHEAVEN | 15,50€ *✓ vegan*

FRIED ZUCCHINI, FRIED EGGPLANT, YELLOW AND RED PIENNOLLO
TOMATOES, SEMI-DRIED TOMATOES, VEGAN ORGANIC
MOZZARELLA, WALNUT, BABY CHARD, OLIO EVO, PARMESAN FROM
TOASTED BREAD

MARINARA DI CETARA | 11€

NO CHEESE BUT PLENTY OF TOMATO SAUCE, DARK OLIVES FROM
NAPLES, DELICIOUS SARDINES, GARLIC, WILD OREGANO FROM SICILY
AND A DASH OF OLIO EVO

NENNELLA | 15€

FIOR DI LATTE, SLICED ZUCCHINI, OLIVES, HORNLY ANCHOVIES,
PARMESAN REGGIANO 24M OLIO EVO, FRIARIELLI NAPOLETANI,
PIENNOLO TOMATES FROM VESUVIUS

CICCIO | 15€

PIZZA BIANCA WITHOUT TOMATO SAUCE, FIOR DI LATTE MOZZ
MORTADELLA DI BOLOGNA IGP, PROVOLONE, PISTACHIOS
FROM BRONTE (SICILY), RICOTTA AND PISTACHIO FONDUE, OLIO
EVO

IL CALZONE DI NENNILLO | 14€

TOMATO SAUCE INSIDE & OUTSIDE, COOKED HAM
SMOKED FIOR DI LATTE, OLIO EVO,
PARMIGIANO REGGIANO 24M. DOP

ROT & BÖSE (SCHARF) | 14,50€

TOMATO SAUCE, RED OVEN PAPRIKA, SPICY NDUJA SAUSAGE,
ORGANIC CHILI HONEY, SMOKED FIOR DI LATTE, OLIO EVO

PRINCIPESSA | 15,50€

tomato sauce, FIOR DI LATTE MOZZ, OLIO EVO,
AFTER BAKING: PROSCIUTTO DI PARMA DOP, PARMIGIANO
REGGIANO 24M & FRESH ROCKET FROM SALERNO

LUNGO TONNO | 15€

tomato sauce, tapenade of green olives and carp apples
CARPACCIO APPLES, PARMIGIANO DOP 24M, OLIO EVO
& AFTER BAKING: BEST TUNA FILLET.

CARBONARA | 13€

ORGANIC EGGS, FIOR DI LATTE MOZZ, GUANCIALE (AIR-DRIED PORK
CHEEKS), TWO-YEAR-OLD PARMIGIANO DOP,
BLACK PEPPER, OLIO EVO

DIAVOLA | 13€

TOMATO SAUCE, FIOR DI LATTE MOZZ, SPIANATA PICCANTE FROM
SALERNO, NDUJA CALABRESE, OLIO EVO, BASILICUM, CHILI FRUIT

SALSICCIA E FRIARIELLI 2.0 | 15€

FRIARIELLI PESTO, FIOR DI LATTE MOZZ, SALSICCIA FROM NAPLES,
PICKLED FRIARIELLI IN OLIO EVO WITH GARLIC AND
CRUMBLED TARALLI FOR THAT EXTRA CRUNCH!

LA REALE | 14€

TOMATO SAUCE, OLIO EVO, SMOKED FIOR DI LATTE MOZZ,
DELICIOUS ITALIAN HAM, ROASTED CHAMPIGNONS, SHARP
ORGANIC CHILI HONEY

PIZZE GOURMET

CRISPY TRUFFLE | 18€

BLACK TRUFFLE CREAM, FIOR DI LATTE MOZZ,
SALSICCIA FRESCA, AFTER BAKING: POTATO POTATO
CHIPS, PECORINO ROMANO DOP FONDUE, FRESH
ROSEMARY & OLIO EVO

COSTIERA | 19€

YELLOW TOMATO SAUCE, PARMESAN 24M DOP, OLIO
EVO, SEMI-COOKED TOMATOES, AFTER BAKING:
STRACCIATELLA DI BUFALA DOP, ACCIUGHE DEL MAR
CANABRICO, BLACK OLIVE & BASIL CRUMBLE



UNDECIDED?

HERE YOU CAN FIND
[PICTURES OF OUR](#)
AWESOME PIZZAS!



CONTACT US FOR MORE INFORMATION

* ADDITIVES AND ALLERGENS CAN BE VIEWED ON OUR NOTICE BOARD.

WHY NENNILLO?

OUR PIZZERIA TAKES ITS NAME FROM THE OLD NEAPOLITAN FAIRY TALE "NENNILLO E NENNELLA." DURING MY TRIP TO NAPLES, IN SEARCH OF THE "NAPOLETANITÀ" - THE TRUE NEAPOLITAN CULTURE - I CAME ACROSS THE TRATTORIA DA NENNELLA, IN THE HEART OF THE QUARTIERI SPAGNOLI.

THIS IS WHERE I FOUND NAPOLETANITÀ - AND WITHOUT PIZZA. I WONDERED WHAT NENNELLA MEANT AND CAME ACROSS THE FAIRY TALE. WHEN I READ THAT THE LIFE OF THE CHARACTER "NENNILLO" CONSISTED MAINLY OF FOOD, I KNEW THAT MY PIZZERIA HAD TO BE THE EQUIVALENT OF NENNELLA, BECAUSE WE MAKE REAL NEAPOLITAN PIZZA OUTSIDE NAPLES - THE DECISION WAS MADE.

- RICCARDO AMATULLI

"THE EDGE IS WONDERFULLY RISEN, AIRY AND CRISPY, WITH A NEAPOLITAN LEOPARD PATTERN, ROLLED OUT WONDERFULLY THIN, WITH A SLIGHTLY NUTTY TASTE (...). THE CHEESE PULLS AS IT SHOULD. IN SHORT - GREAT."
- KÖLNER STADT-ANZEIGER, 2016

WHAT EXACTLY IS "FIOR DI LATTE"?

THE MILK FOR OUR FIOR DI LATTE COMES EXCLUSIVELY FROM CATTLE AROUND NAPLES - THE NEAPOLITANS SWEAR BY THIS MOZZARELLA!



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100% ITALIAN INGREDIENTS

EVERY SINGLE ONE OF OUR INGREDIENTS - FROM FRESH BASILUM LEAF TO THE FINE TRUFFLE - COMES 100% FROM OUR HOME COUNTRY: ITALY!

WE HAVE CLOSE RELATIONSHIPS WITH THE RENOWNED PRODUCERS - ESPECIALLY IN THE REGION AROUND NAPLES - AND CAN THEREFORE SERVE FRESH MADE IN ITALY INGREDIENTS ON OUR PIZZAS EVERY DAY.

THAT IS 100% NENNILLO QUALITY OF WHICH WE ARE PARTICULARLY PROUD OF!

FOR EXAMPLE, OUR MOZZARELLA DI BUFALA COMES FROM PASTURED BUFFALOES FROM THE BEST PRODUCER IN ITALY: BARLOTTI. OR OUR FLOUR COMES FROM THE TRADITIONAL FAMILY MILL "CAPUTO" - WHICH ITALY'S OLDEST PIZZERIAS SWEAR BY!



EVALUATE US!

DID YOU LIKE IT?
LEAVE US A GOOGLE REVIEW!

- 📍 LIMBURGERSTR. 23, 50672 KÖLN
- 📍 CLEMENS-AUGUST-STR. 19, 53115 BONN
- 📍 SEVERINSWALL 22, 50678 KÖLN
- 📍 OUR LAB: DAIMLERSTR. 20, 50170 KERPEN

📷 #nennillo
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