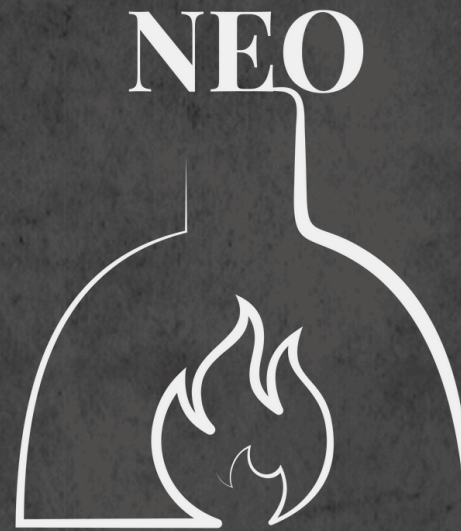


## STARTERS

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
Tout Bien Rouge: Belgian pils 6.9%	4.50

### 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

<b>Margherita</b> 	14
<i>San Marzano tomato, mozzarella fior di latte, olive oil, fresh basil leaves</i>	
<b>Salame Classica</b>	15.50
<i>San Marzano tomato, salame Toscano, mozzarella fior di latte, fresh basil leaves</i>	
<b>Formaggi Quintet</b> 	16
<i>San Marzano tomato, gorgonzola, mozzarella fior di latte, parmigiano, scarmoza affumicata, pecorino</i>	
<b>Tonno &amp; Cipolla</b>	15.50
<i>San Marzano tomato, mozzarella fior di latte, tuna, red/white onion, oregano, fresh basil leaves, garlic olive oil</i>	
<b>La Donatella</b>	21
<i>Cream, mozzarella fior di latte, burratina, mortadella al pistacchio, crema di pistacchio, crushed pistacchio</i>	
<b>Mimosa per Dario</b>	15.50
<i>Cream, mozzarella fior di latte, prosciutto cotto, corn, fresh basil leaves, garlic olive oil</i>	

## PIZZA SPECIALE

<b>Neo</b>	17.50
<i>San Marzano tomato, mozzarella fior di latte, grilled eggplant, grilled fig, light spicy chorizo topped with roasted crushed nut mix, olive oil</i>	
<b>'NDuavola</b> 	16.50
<i>San Marzano tomato, mozzarella fior di latte, 'nduja San Vincenzo, fresh rucola</i>	
<b>Vegustosa</b> 	16.50
<i>San Marzano tomato, grilled eggplant, garlic, onion, roasted crushed nut mix, crema di pistacchio</i>	
<b>Tartufo magico</b> 	19.50
<i>Cream, mozzarella fior di latte, salsa tartufata, porcini, portobello, button mushrooms</i>	
<b>Pizza of the month</b>	24
<i>see on our blackboard</i>	
<b>Hawaii Special</b>	99
<i>San Marzano tomato, mozzarella fior di latte, dried roasted pineapple, prosciutto cotto</i>	

### SOFT & OTHERS

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

### DIGESTIVE

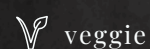
Limoncello	4.50
Mirto	4.50

## 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 | [neothone.be](http://neothone.be) | [@neo.gent](https://www.instagram.com/neo.gent)