

WHAT MAKES A PIZZA, A CLOUDPIZZA?

Just like the mysterious Krabby Patty from SpongeBob, our cloud pizza also follows a unique secret recipe. We can't reveal everything, but here are the most important criteria:



Cloud dough following the secret recipe of world pizza champion Vincenzo Capuano with Caputo flour.



Fresh ingredients directly from Naples and the surrounding area.



Large, airy, and crispy cloud crust.



Cut with golden scissors.

SPECIAL

LUNCH OFFER FOR 10€

Small Pizza Margherita (Regular price 8€) + Small Homemade Iced Tea (Regular price 3.50€)

Upgrade option Small Pizza Prosciutto e Funghi or Vesuvio Piccante +4€

Valid Monday to Friday, 12-4 p.m.
Not available on public holidays.



NUVA & FRIENDS - YOUR GROUP AND EVENT BOOKING AT NUVA

Our mission: to connect people through the joy of pizza. Whether it's a large or small gathering - we'll make your celebration the perfect experience! Whether it's a birthday, Christmas party, wedding or any other reason to celebrate. Find out more on our website or write to us directly at leipzig@nuva.de.



MORE DOLCE VITA FOR YOUR FRIENDS

Give unforgettable moments of pleasure with the Nuva vouchers!



Gratuity is not included in the price.

Card payment only - no cash.

Leipzig 09/2025



Nuva

NEAPELS AMBITIONIERTESTE PIZZA

@nuva.pizza
www.nuva.de

Card payment only - no cash.

SPRITZ

Sarti Berry Spritz <small>SEASONAL</small>	8.5€
Sarti Citrus Spritz	8.5€
Limoncello Basil Spritz	8.5€
Aperol Spritz	7.5€
Crodino Maracuja Spritz non-alcoholic	6.5€

HOMEMADE ICETEA & LEMONADE

Peach Ginger Ictea <small>with Maracuja</small>	0.5l	5.5€
Apple Fig Ictea <small>SAISONAL</small>	0.5l	5.5€
Basil Lime Lemonade	0.5l	6€
Amalfi Lemon Lemonade	0.5l	6€

BEER

Starnberger Helles on tap	0.3l/0.5l	3.5/5.5€
Starnberger Radler	0.3l/0.5l	3.5/5.5€
Wheat beer (also non-alcoholic)	0.5l	5.5€
Peroni on tap	0.3l/0.5l	4.5/6.5€
Peroni non-alcoholic	0.33l	4€

NON-ALCOHOLIC

Table water still / sparkling	0.5l/1l	4/6€
Vöslauer still / sparkling	0.75l	6.5€
Coca-Cola / Coca-Cola Zero	0.2l	3€
Orangina	0.25l	4€
Spritzer	0.5l	5€
<small>Apple, Passion Fruit (nectar), Rhubarb (nectar)</small>		

WEIN

Weiß	0.15l/0.75l	
Pinot Grigio (BIO) - Tenuta Tre Gemme, Italien, IGT		6/24€
Lugana ORA - Trebbiano di Lugana, Chardonnay, DOP, Lombardei - Italien		7/28€
Rosé		
Primitivo Rosato - Cantine Polvamera, Apulien-Sizilien, Italien		6/24€
Rot		
Primitivo La Marchesana (BIO) - Tenuta Polvanera, Apulien - Italien, IGP		6/24€
Montepulciano d'Abruzzo (BIO) - Tenuta Tre gemme, Abruzzen - Italien, DOC		6/24€

COCKTAILS / LONGDRINKS / DIGESTIVO

Gin Basil Smash	10€
Berry Espresso Martini <small>SEASONAL</small>	10€
Espresso Martini	10€
Negroni	10€
Gin Tonic (Sapphire Bombay)	9€
Digestivo	2cl 3€
<small>Averna, Limoncello, Frangelico, Amaro del Capo, Nonino Grappa</small>	

ANTIPASTI / INSALATE

Bruschetta classica

Homemade bread, Sicilian cherry tomatoes with oregano, basil, and cold-pressed olive oil.

3.5€/6€

Italian antipasti platter

From the coasts of Sicily to the hills of Parma, our antipasti combine the best of Italian delicacies, served with homemade bread. Vegetarian options are also available.

22€

+ two slices of homemade bread for 2€

INSALATE:

Insalata Cesare

Small or large romaine lettuce, homemade croutons, shaved Grana Padano, and homemade Caesar dressing (contains anchovies)

5€/8€

+ tender chicken fillet 4€

Side salad

Fresh arugula and romaine lettuce, Sicilian date tomatoes and balsamic dressing

5€

+ two slices of homemade bread for 2€ + tender chicken fillet 4€

CLASSIC NEAPOLITAN CLOUD PIZZA

MARGHERITA SELECTION:

Margherita di Bufala

San Marzano DOP tomatoes, Grana Padano, buffalo mozzarella, basil, and cold-pressed olive oil

15€

Ortolana Vegana

Homemade yellow tomato sauce, black olives, Sicilian date tomatoes, mushrooms marinated in rosemary oil, arugula, homemade rosemary oil

13€

+ Fior di Latte 2€

Margherita Provola e Pepe

San Marzano DOP tomatoes, Grana Padano, smoked Provola DOP, basil, black pepper, and cold-pressed olive oil

13.5€

Tonno Bianco

Grana Padano, Fior di Latte di Napoli, tuna fillets from Calabria, onions, capers, basil, extra-virgin olive oil

15€

+ San Marzano DOP Tomaten 1.5€

Margherita Classica

San Marzano DOP tomatoes, Grana Padano, Fior di Latte di Napoli, basil, and cold-pressed olive oil

12€

Napoli

San Marzano DOP tomatoes, Grana Padano, Fior di Latte di Napoli, black olives, capers, Parma anchovies, basil, and cold-pressed olive oil

14€

PIMP YOUR MARGHERITA:

+ Burrata 4.5€ + Salame Napoli 2.5€ + Prosciutto cotto 2.5€

+ Mushrooms marinated in rosemary oil 2€ + Bresaola 4€

+ tender chicken fillet 4€ + Nduja 2.5€

FOR YOUNG AND OLD

Pizza Gia per Bambini (<13J.) 5€

Small Margherita Classica - San Marzano DOP tomatoes, Grana Padano, Fior di Latte di Napoli, cold-pressed olive oil

Pizza Gia per Pensionati 8€

+ Prosciutto cotto 2€ + Salame Napoli 2€ + Funghi al Rosmarino 2€

DIPS

DISCOVER & TASTE

4 DIFFERENT DIPS FOR 3€!

Crema Bianca

Mild sour cream dip - the perfect balance to spicy flavors.

1€

Crema di Tartufo

Aromatic truffle mayonnaise

2€

Hot Honey

Homemade chili honey dip

1€

Pomodoro Piccante

Homemade spicy tomato sauce

1€

Salsa Cesare

Classic with notes of Parmesan and anchovies

1€

Pesto al Basilico

Homemade basil pesto

1€

Vegetarian Vegan Hot Pork Beef Chicken Fish Favorite

* Pizzas can also be prepared without Grana Padano - Grana Padano and Pecorino Romano are made with animal rennet.

Pizzas can also be prepared gluten-free for an additional €5.50. Exceptions: Bianca Rosmarino, Rosso e Verde, and Sweet and Salty.

If you have any questions about allergens, please contact our team.

SIGNATURE CLOUDPIZZA



Vesuvio Piccante 2.0

16€

Homemade yellow tomato sauce, Grana Padano, Spinata Salame Picante, Fior di Latte di Napoli, homemade chili oil, basil, cold-pressed olive oil

+ Burrata 4.5€



Inferno Calabrese

18€

San Marzano DOP tomatoes, Grana Padano, Spinata Salame Picante, 'Nduja Calabrese, Fior di Latte di Napoli, homemade hot honey, homemade chili oil, basil

+ Burrata 4.5€ + Funghi al Rosmarino 2€



Bresaola e Rucola

19€

Grana Padano, Sicilian date tomatoes, Fior di Latte di Napoli, arugula, bresaola, shaved Grana Padano, crema di balsamico, lemon, cold-pressed olive oil

+ Burrata 4.5€



Burrata Bianca e Rosmarino

* 17.5€

Zucchini-cashew cream, Grana Padano, Sicilian date tomatoes, arugula, burrata, homemade rosemary oil



Prosciutto e Funghi Piccante

16€

Homemade yellow tomato sauce, Grana Padano, smoked Provola DOP, prosciutto cotto, mushrooms marinated in rosemary oil, homemade chili oil, basil

+ Burrata 4.5€



Burrata Rosso e Verde

* 18€

San Marzano DOP tomatoes, Grana Padano, Pecorino Romano, burrata, homemade vegan basil pesto, basil, cold-pressed olive oil

+ Prosciutto cotto 2.5€ + Salame Napoli 2.5€



Bosco Tartufo

* SEASONAL 17€

Ricotta-truffle cream, Grana Padano, rosemary mushrooms, arugula, roasted walnuts, pecorino, cold-pressed olive oil

+ Burrata 4.5€ + Bresaola 4€



Pollo Cesare

SEASONAL 17€

Grana Padano, onions, tender chicken fillet, Fior di Latte, romaine lettuce, shaved Grana Padano, and homemade Caesar dressing



Burrata Zucca e Rucola

* SEASONAL 17.5€

Homemade pumpkin cream, Grana Padano, arugula, burrata, roasted pumpkin seeds, crema di balsamico

+ Prosciutto cotto 2.5€ + Funghi al Rosmarino 2€

DOLCE / CAFFÈ

TIRAMISU SELECTION (HOMEMADE):

Tiramisu Classico with cacao and pistacchio 5.5€

Espresso / Espresso Doppio 2€/3.5€

Chocomisu with Giotto and chocolate sauce SEASONAL 7€

Cappuccino 3€

Matchamisu with matchacream and cacao SEASONAL 7€

+ oat milk 0.5€

Every product made from pasteurized eggs and without alcohol