

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 augsburg@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.

Augsburg 04/2025



@nuva.pizza
www.nuva.de

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SPRITZ

Limoncello Basil Spritz	8.5€
Sarti Citrus Spritz	8.5€
Aperol Spritz	7.5€
Strawberry-Sarti Spritz	8.5€
Crodino-Maracuja Spritz non-alcoholic	6.5€

HOMEMADE ICETEA & LEMONADE

Lemon-Mint-Icetea	0.5l	5.5€
Peach-Ginger-Icetea	0.5l	5.5€
Basil-Lime-Lemonade	0.5l	6€
Amalfi-Lemon-Lemonade	0.5l	6€
Strawberry-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€
Starnberger Wheat beer	0.5l	5.5€
Erdinger non-alcoholic Wheat beer	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€

WINE

White	0.15l/0.75l
Pinot Grigio (Organic) - Tenuta Tre Gemme, Italy, IGT: fresh and straightforward.	6/24€
Lugana ORA - Trebbiano di Lugana, Chardonnay, DOP, Lombardy, Italy: fruity-fresh and dry.	7/28€
Sparkling	0.15l/0.75l
Frizzante on the Rocks	4.5€/ -
Le Contesse Prosecco - Glera, Treviso, Italy, DOC: extra dry, fruity, and light.	- / 30€

Red	0.15l/0.75l
Primitivo La Marchesana (Organic) - Tenuta Polvanera, Apulia, Italy, IGP: light and smooth.	6/24€
Montepulciano d'Abruzzo (Organic) - Tenuta Tre Gemme, Abruzzo, Italy, DOC: fruity and harmonious, dry.	6/24€
Rosé	0.15l/0.75l
Messing Spätburgunder Rosé QbA - German Quality Wine, Vineyard Parcels: dry with floral notes and fruity nuances of strawberries and raspberries.	6/24€

ANTIPASTI / INSALATE

Bruschetta classica

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

7€

Beef carpaccio

NEW

Delicate carpaccio, arugula, shaved Grana Padano, balsamic vinegar, olive oil, lemon

12.5€

INSALATE:

Insalata Cesare

APR-JUNE

Small or large romaine lettuce, homemade croutons, shaved Grana Padano, and homemade Caesar dressing

5€/8€

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€

+ tender chicken fillet 4€

+ Crema di Tartufo 2€

CLASSIC NEAPOLITAN CLOUD PIZZA

MARGHERITA SELECTION:

Margherita di Bufala

*

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

15€

Margherita Provola e Pepe

*

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

13.5€

Margherita Vegana

San Marzano DOP tomatoes, vegan mozzarella, basil, and cold-pressed olive oil

14.5€

Margherita Classica

*

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

12€

PIMP YOUR MARGHERITA:

+ Burrata 4.5€

+ Salame Napoli 2.5€

+ Prosciutto cotto 2.5€

+ Mushrooms marinated in rosemary oil 2€

+ Bresaola 3.5€

+ tender chicken fillet 4€

+ Crema di Tartufo 2€

+ Nduja 2.5€

Ortolana Vegana

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

13€

Tonno Bianco

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

15€

Napoli

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

14€

FOR YOUNG AND OLD:

Pizza Gia per Bambini (<13Y.)

5€

Pizza Gia per Pensionati

8€

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

+ Prosciutto cotto 2€

+ Salame Napoli 2€

+ Mushrooms marinated in rosemary oil 2€

DIPS

DIP IT ALLA NUVA! FOR EVEN MORE FLAVOR!

4 DIPS FOR 3€!

To perfectly enjoy the fluffy cloud pizza crust, we recommend our homemade dips.

Hot Honey

NEW

Homemade chili honey dip

1€

Salsa Cesare

Classic with notes of Parmesan and anchovies

1€

Crema di BBQ

NEW

Smoky BBQ sauce

1€

Crema di Tartufo

Aromatic truffle mayonnaise

2€

Pomodoro Piccante

NEW

Homemade spicy tomato sauce

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 CLOUD PIZZA

Vesuvio Piccante 2.0

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

16€

Inferno Calabrese

San Marzano DOP tomatoes, Grana Padano, Spianata Piccante Salami, 'Nduja Calabrese, Fior di Latte di Napoli, homemade hot honey, homemade chili oil, basil

18€

Bresaola e Rucola

Grana Padano, Sicilian date tomatoes with oregano and garlic, Fior di Latte di Napoli, arugula, bresaola, shaved Grana Padano, Crema di Balsamico, lemon

18€

Burrata Bianca e Rosmarino

*

Zucchini-cashew cream, Grana Padano, Sicilian cherry tomatoes with oregano and garlic, arugula, burrata, and homemade rosemary oil

16€

Prosciutto e Funghi Piccante

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

16€

La bianca Mortadella

Naples milk, Grana Padano, Bologna IGP mortadella, pistachio cream, Pecorino Romano, pistachios, basil, and cold-pressed olive oil

17€

Burrata Rosso e Verde

*

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

17€

BBQ Chicken? - Mamma Mia!

APR-JUNE

BBQ sauce, Grana Padano, onions, tender chicken fillet, Fior di Latte di Napoli, crispy onions, BBQ sauce, basil

16€

Sweet & Salty della Fragola

APR-JUNE

Zucchini-cashew cream, Grana Padano, Prosciutto Cotto, Fior di Latte di Napoli, fresh strawberries, Pecorino Romano, honey, mint

16€

+ Burrata 4.5€

+ Burrata 4.5€

+ Funghi al Rosmarino 2€

+ Burrata 4.5€

DOLCE / CAFFÈ

TIRAMISU SELECTION (HOMEMADE):

Tiramisu Classico

with cocoa and pistachios

5.5€

Tiramisu

with strawberries and strawberry sauce

APR-JUNE

7€

Tiramisu

with Raffaello and white chocolate sauce

APR-JUNE

7€

Any product made from pasteurized eggs and without alcohol.

Espresso / Espresso Doppio

2€/3.5€

Cappuccino

3€

+ Oat milk 0.5€

COCKTAILS / LONGDRINKS / DIGESTIVO

Gin Basil Smash

10€

Espresso Martini

10€

Negroni

10€

Gin Tonic (Sapphire Bombay)

9€

Digestivo

2cl

3€

Averna, Limoncello, Frangelico, Amaro del Capo, Nonino Grappa