

WHAT TURNS A PIZZA INTO A CLOUD PIZZA?

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



Cloud dough based on the secret recipe of pizza world champion Vincenzo Capuano, made with Caputo flour.



Fresh ingredients straight from Naples and the surrounding area.



A large, airy, crispy cloud crust.



Cut with golden scissors.

FOR THE BAMBINIS

PIZZA GIA 7€

Small Margherita Classica – San Marzano tomatoes, Grana Padano, Fior di Latte, cold-pressed olive oil, and a small iced tea (0.3 l) or water (0.3 l).

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

For all children under 13 years old.

SPECIAL

LUNCH SPECIAL

10€

Small Margherita pizza or small Ortolana vegan pizza, homemade iced tea (0.3 l) or water (0.3 l).

14€

Small Prosciutto e Funghi pizza or small Vesuvio Piccante pizza, homemade iced tea (0.3 l) or water (0.3 l).

Valid: Monday to Friday, 12–4 PM – not available on public holidays.

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Our mission: bringing people together through the joy of pizza. Whether it's a large or small gathering, we make your celebration a perfect experience! Be it a birthday, Christmas party, wedding, or any other occasion to celebrate. Check out our website or contact us directly at leipzig@nuva.de



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Tip is not included in the price.



Card payment only – no cash accepted.

Leipzig 03/2026



Nuva
NEAPELS AMBITIONIERTESTE PIZZA

Card payment only – no cash.

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SPRITZ

Nuva Spritz ♥	8.5€
with Limoncello, Amalfi lemon	
Sarti Berry Spritz ♥	8.5€
Sarti Citrus Spritz	8.5€
Limoncello Basil Spritz	8.5€
Aperol Spritz	7.5€

HOMEMADE ICED TEA & LEMONADE

Peach ginger iced tea ♥	0.5l	5.5€
with passion fruit		
Apple fig iced tea	0.5l	5.5€
Basil lemonade	0.5l	6€
Amalfi lemonade	0.5l	6€
Crodino Passionfruit Spritz <small>NON-ALCOHOLIC</small>	0.3l	6.5€

BEER

Starnberger Hell on tap	0.3l/0.5l	3.5/5.5€
Starnberger Radler	0.3l/0.5l	3.5/5.5€
Weizen (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€
Juice spritzer	0.5l	5€

Apple (natural juice), passion fruit (nectar), blackcurrant (nectar)

WINE

White	0.15l/0.75l	
Pinot Grigio (BIO) – Tenuta Tre Gemme, Italy, IGT		6/24€
Lugana ORA – Trebbiano di Lugana, DOP, Lombardia – Italy		7/28€
Rosé		
Primitivo Rosato – Cantine Polvamera, Apulia-Sicily, Italy		6/24€
Red		6/24€
Primitivo LA Marchesana – Tenuta Polverano, Apulia, Italy, IGP		

DRINKS / 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€
Averna, Limoncello, Frangelico, Amaro del Capo, Nonino Grappa	

DOLCE / CAFFÈ

TIRAMISU SELECTION (HOMEMADE):

Tiramisu Classico with cocoa and pistachios ♥	5.5€	Espresso / Doppio	2.5€/3.5€
Tiramisu Coconut with Raffaello, coconut flakes, white chocolate sauce <small>SEASONAL</small>	7.5€	Cappuccino	3.5€
Nutella Pizza with Nutella, nut mix, and powdered sugar <small>SEASONAL</small>	10€	+ Oat milk 0.5€	

All products made with pasteurized eggs and without alcohol.

ANTIPASTI / INSALATE

Bruschetta classica 🌿🌿❤️

Two slices of homemade bread, Sicilian cherry tomatoes with oregano, basil, and cold-pressed olive oil

6€

Side Salad 🌿

Baby leaf salad, Sicilian cherry tomatoes, fresh zucchini strips, olives, nut mix, and Italian-style dressing

5€

Bruschetta Milano 🐷

Two slices of homemade bread, fresh rocket, creamy Stracciatella, Prosciutto Crudo

9€

Mixed Salad 🌿

Baby leaf salad, Sicilian cherry tomatoes, fresh zucchini strips, Bufalina balls, olives, nut mix, and Italian-style dressing

11€

+ Prosciutto Crudo 3.5€

+ tender chicken fillet 4€

+ Bufalina-Balls 3.5€

+ Two slices of homemade bread 2€

CLASSIC NEAPOLITAN CLOUD PIZZA



Margherita Classica *

🌿 12€

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



Margherita di Bufala *

❤️🌿 15€

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



Napoli *

🐟 14.5€

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



Ortolana Vegana

🌿🌿❤️ 13.5€

Homemade yellow tomato sauce, black olives, Sicilian cherry tomatoes, mushrooms marinated in rosemary oil, baby leaf, and homemade rosemary oil

+ Fior di latte 2€

+ Bufalina-Balls 3.5€



Prosciutto e Funghi Piccante *

🐷 16€

Homemade yellow tomato sauce, Grana Padano, Fior di Latte, Prosciutto Cotto, mushrooms marinated in rosemary oil, homemade chili oil, cold-pressed olive oil, basil

+ Burrata 4.5€



Tonno Bianco *

🐟 15€

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

+ San Marzano DOP Tomatoes 1.5€

SIGNATURE NEAPOLITAN CLOUD PIZZA



Vesuvio Piccante 2.0 *

❤️🐷🌶️ 16€

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

+ Burrata 4.5€

+ creamy Stracciatella 4€



Inferno Calabrese *

🐷🌶️ 18€

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

+ Burrata 4.5€

+ creamy Stracciatella 4€



Bresaola e Rucola *

👑 19€

Grana Padano, Sicilian cherry tomatoes, Fior di Latte di Napoli, rocket, Bresaola, shaved Grana Padano, balsamic cream, lemon, cold-pressed olive oil

+ Bufalina-Balls 3.5€



Zucchine al Limone *

SEASONAL 🌿 15€

Fior di Latte, Grana Padano, Sicilian cherry tomatoes, fresh zucchini strips, nut mix, homemade rosemary oil, lemon zest

+ Prosciutto cotto 3.5€

+ creamy Stracciatella 4€



La Bianca Mortadella *

🐷 SEASONAL 17.5€

Grana Padano, Fior di Latte, mortadella, pistachio cream, Pecorino Romano, pistachios, basil, cold-pressed olive oil

+ Burrata 4.5€

+ creamy Stracciatella 4€



Burrata Rossa e Verde *

🌿 17.5€

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

+ Prosciutto cotto 3€

+ Salame Napoli 3€



Bosco Tartufo *

🌿 SEASONAL 17€

Ricotta truffle cream, Grana Padano, rosemary mushrooms, arugula, nut mix, Pecorino, cold-pressed olive oil

+ Bufalina-Balls 3.5€

+ Bresaola 4€



Alfredo *

👑 SEASONAL 16€

Homemade Alfredo sauce, tender chicken fillet, onions, cold-pressed olive oil, Grana Padano, basil

+ Burrata 4.5€



Quattro Formaggi *

🌿 SEASONAL 16€

Grana Padano, Fior di Latte, Gorgonzola, Pecorino, nut mix, basil, cold-pressed olive oil

+ Prosciutto crudo 3.5€

+ 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€

Pesto al Basilico 🌿🌿

Homemade basil pesto

1€

🌿 vegetarian 🌿🌿 vegan 🌶️ spicy 🐷 pork 🐄 beef 🐔 chicken 🐟 fish ❤️ favorite

*Pizza can also be prepared without Grana Padano – Grana Padano and Pecorino Romano are made with animal rennet. Upon request, we can prepare our pizzas with a gluten-free crust for an additional €5.50. Please note that while the crust is gluten-free, we cannot guarantee complete gluten-free preparation due to possible cross-contamination during handling and in the oven. Excluding: Pizza Burrata Rossa e Verde. For questions about allergens, please feel free to ask our team.

PIMP YOUR PIZZA

🌿 + Burrata 4.5€ + Bufalina-Balls 3.5€ + creamy Stracciatella 4€ + Funghi al Rosmarino 2€

🐷 + Tender chicken fillet 4€

🐷 + Salame Napoli 3€ + Prosciutto cotto 3€ + Prosciutto crudo 3.5€ + Nduja 2.5€

👑 + Bresaola 4€