



RISTORANTE
SARDINIA

Bergamot	Citrus fruit
Burrata	Bufala mozzarella filled with fresh cream
Grana Padano	Hard cheese (15 month aged)
Fregola	Sardinian pearl couscous
Funghi porcini	Porcini mushrooms
Gremoulata	Sauce of parsley, citrus and garlic
Guancia	Bacon from the cheek
Nduja	Spicy spreadable sausage from Calabria
Pancetta	Italian pork belly
Pecorino	Sheep cheese
Radicchio	Red, bitter, cabbage
Talleggio	Soft, red, mold cheese
San Danieleham	Dried ham (12 month aged)

Is this too hard to read .. ?

Ask for the box of reading glasses from Guus Brillen!



Aperitivi – Non alcoolico

Homemade limonata	5
Crodino	5
Aperol Spritz Zero	6,75
Gin tonic zero	6,75
Prosecco zero	8,5



Aperitivi

Limonsecco	8,75
Delicious cocktail with moncelle prosecco	
Negroni	
Malfy gin (Italian)	9
Campari and vermouth	
Aperol Spritz	8
A real Italian aperitif made with Aperol, prosecco and oranges	

Vino – House wines

			
Vino di Stagioni blanco&rosso	Seasonal wine	5,25	23,5
Nero d'avola	Red wine	5,5	24,5
Pinot grigio	White wine	5,5	24,5
Rosato Pizzolato	Rosé	5,25	
Frizzantino bianco	Sweet white wine	4,9	
Lambrusco rosso	Sweet red wine	4,9	
Hugo	Homemade	8,7	
Prosecco	Cavalieri	8,5	

Birra – Beers

		 3,6	 4,25
Birra Moretti	(draft)		
Ichnusa non filtrata	(Sardinian beer)		
Ma.Ma Weiss	(wheat beer)		7,5
Ma.Ma Chiara	(blond ale)		7,5
Ma.Ma Rossa	(bockbeer)		7,5
Ma.Ma IPA	(Indian pale ale)		7,5
Peroni Radler/Radler 0.0			3,6
Moretti 0.0	(alcohol-free)		3,6
Birra Flea Isabella	(gluten free)		7,5

Carta dei vini – Table wines



Prosecco Baglietti D.O.C. Spumante

Winegrapes variety: Glera
Origin: Treviso

Pears -flowers

34,5

Tombacco Tai

Winegrapes variety: Tocai Friulano
Origin: Veneto

Flowers – spicy – yellow fruits

26,5

Vermentino Favorita

Winegrapes variety: Vermentino
Origin: Piemonte

Flowers – citrus

29,5

Tombacco Primitivo Rosato I.G.T.

Winegrapes variety: Primitivo rosato
Origin: Puglia

Blueberries - aromatic - flowers

27,5

Callesella Primitivo

Winegrapes variety: Primitivo
Origin: Puglia

Spicy - flowers

24,5

Chianti Riserva

Winegrapes variety: Sangiovese
Origin: Toscane

35

Red fruit, vanilla

Tombacco Azzurra Rosso I.G.T.

Winegrapes variety: 80% primitive
20% Negro Amaro
Origin: Puglia

Plums – vanilla - matured in wood

44,5

Ask our personnel for our remarkable wines outside of the menu card

Pane e bruschette – Bread and bruschette

- ✓ **Pane e olive** 7
Baguette | olives | garlicbutter | trufflemayonaise
- ✓ **Bruschette** 7,5
Toasted bread | tomato | onion | basil
- Diverso** 9
A tasting of bruschetta

Antipasti freddi – Cold appetizers

- ✓ **Pallina** 11,5
Burrata | marinated grapes | caramelized walnuts | basil
- Carpaccio tartufo** 13
Tenderloin | rocket salad | Grana Padano | pine nuts | truffle mayonnaise
- Tartare di Salmone** 13,5
Tartare from salmon | eel | bergamot cream | samphire | parmesan crisp
- Stuzzichini tradizionale** 13,5
Divers Italian meats | cheese | bruschette | nuts | vegetables
The stuzzichini tradizionale can be ordered for multiple persons for 12,5- p.p extra
- ✓ **Stuzzichini di verdure** 13,5
Divers Italian cheese | bruschette | small pallina | nuts | vegetables
The stuzzichini di verdure can be ordered for multiple persons for 12,5- p.p extra

Heeft u een allergie? Geef het door aan onze camerieri.

Antipasti Caldi – Warm appetizers

- Gamberetti pizzaiolo** 12,5
Gambas | tomatosauce | kapers | olive | spicy
- ✓ **Fregola e burrata** 10,5
Burrata | fregola | grilles eggplant | tomato | balsamic
- ✓ **Bosco** 11,5
Ravioli | mushrooms | funghi porcini | ricotta | truffle

Zuppe – Soups

- ✓ **Zuppa di zucca** 7
Pumpkinsoup | creme fraiche | pumpkinseeds
- ✓ **Zuppa di funghi** 7
Mushroomsoup | spring onion | Grana Padano




Insalate – Salads

the salads can be ordered as a meal salad for €5 extra

- ✓ **Insalata funghilicious** 11,5
Lettuce | mushrooms | grilled eggplant | smoked almonds | fregola
radicchio | smoked provolone | trufflemayonaise
- Insalata maltempo** 12,5
Lettuce | San Daniele ham | figs | burrata | balsamic | caramelized walnut
aragula

Do u have an allergy? Pass it on to the camerieri.

Paste e Risotto – Pasta's and Risotto

Ravioli con zucca	16,5
Stuffed pasta pumpkin cinnamon sage hazelnut pancetta	
Spaghetti dei carbonai	16,5
Spaghetti aglio olio egg pancetta grana Padano black pepper	
 Spaghetti dello chef	17,5
Spaghetti aglio olio eggplant zucchini bell pepper aragula crème fraîche <i>The spaghetti is made with entrecôte, salmon or vegan</i>	
 Linguine al pesto	16,5
Linguine cherry tomato Grana Padano pine nuts Pesto	
Pappardelle spezzatino	15,75
Pappardelle veal stew tomatosauce rosemary	
Lasagna al forno	16,5
Fresh doughsheets Bechamel Bolognese Mozzarella Grana Padano	
 Risotto autuno	17
Risotto mushrooms funghi porcini truffle spring onion Grana padano	
Risotto fuoco	16,5
Risotto nduja bimi pumpkin ricota	

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Pesce e Carne – Fish and meat

Salmone della nonna Salmon fillet creamsauce dill mozzarella tomato	23,5
Branzino con mandorla Sea bass olive crisp almonds aragula samphire	24,5
Ossobucco Veal shank chickpeas gremoulata	23,5
Pollo pomodoro Chicken basil pesto cherry tomato	21,5
Spalla di Vitello Braised veal trufflesauce mushrooms coppa	23,5
Filetto zuccatimo tenderloin tyesauce pumpkin marmalade talleggio	27,5
Filetto griglia Grilled tenderloin <i>Possible with: gorgonzolasauce, trufflesauce or peppercreamsauce à 2,50</i>	25
Fettine in umido Sirloin steak (sliced) olive oil sun dried tomatoes garlic parsley	24

Contorni – Side dishes

Mista – mixed salad	2,75	Patata – potato in sage butter	2,75
Broccolini – roasted bimi with garlic and peppers	2,75	Ajo ojo – spaghetti with olive oil, garlic and peppers	2,75

Pizze Tradizionale (Bianca) – Cheese sauce

✓ Evanita	16,5
Pear gorgonzola dolce smoked almonds	
Irlandese	16,5
Pumpkin red onion goat cheese pancetta balsamic	
Fichi	18,75
San Daniele ham figs burrata balsamic	

Pizze Tradizionale (Rossa) – Tomato sauce

✓ Genovese	16,25
Cherry tomato mozzarella di bufala Grana Padano pine nuts green pesto	
✓ Regina Margherita	13,25
Mozzarella di bufala basil	
Salciccio	15,25
Salciccio champignons rocket salad mozzarella pecorino	
Filletone	16,75
Carpaccio rocket salad Grana Padano mozzarella pine nuts	

Our traditional pizzas cool off a bit quicker.
We don't mind reheating the pizzas, if u wish, again.

Pizze Vegetariane – Vegetarian pizzas

✓ Margherita	10,75
✓ Funghi Champignons	11,75
✓ Vegetariana Eggplant champignons cherry tomato zucchini bell pepper onion	14,5
✓ Quattro formaggi Cheese gorgonzola grana Padano mozzarella	13,5
✓ Peperoni Champignons bell pepper onion red peppers	13,75
✓ Spinaci Spinach champignons cherry tomato gorgonzola mozzarella	14,75

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Pizze di Carne – Meat pizzas

Emiliana San Daniele ham cherry tomato rocket salad mozzarella	16,75
Pollo Thin cut chicken mozzarella crème fraîche red onion spring onion	15,25
Salami Salami	11,5
Prosciutto Ham	11,5
Hawaiï Ham pineapple.....	11,75
Carbonara Ham salami bacon artichokes	14,25
Paesana Ham salami bacon champignons onion	15,25
Campagnola Ham champignons bell pepper onion	14,25
Santa Lucia Salami artichokes onion spicy oil	13,75
Garibaldi Egg Ham Salami champignons	14
Calzone (folded pizza) Egg ham salami champignons bell pepper spicy oil	16

Every pizza is made with tomatasauce and cheese unless mentioned.

Pizze di Pesce – Fish pizzas

Napolitana Anchovies capers mozzarella di bufala basil garlic	14
Quattro Stagioni Anchovies ham salami olives bell peppers	15
Padrino Anchovies salami tuna champignons capers olives	15,75
Campidano (zonder kaas) Shrimps eel fresh salmon tuna garlic bell peppers red peppers	16,5
Nanissa Tuna cherry tomato capers onion mozzarella	15,25
Bella italia Salami tuna champignons olives bell peppers	15
Tonno Tuna onion	13,5
Sardinia (senza formaggio) Shrimp gambas salmon tuna	15,75

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Dolce

Torta di mele – 8

Apple-almond cake | caramel
Amaretti | stewed pear sorbet

Tiramisu – 7,65

Savoardi | espresso | egg yolk
mascarpone | cacao

Torta pistacchio 8

Cheesecake | pistachio cream
caramel icecream

Coppa pralina – 8

Chocolate mousse | hazelnut praline
| apricot | olive oil icecream

Sgroppino – 8,5

Lime sorbet-ice | vodka | prosecco

Divinamente – 8,75

A tasting of our dessert
*The divinamente can be ordered for
multiple persons for 8,25- p.p extra*

Caffè

Espresso	2,5
Cappuccino	3,1
Caffè latte	3,25

Latte macchiato	3,5
Caffè macchiato	3,25
Amarissimo	8
Irish Coffee	8
French Coffee	8
Spanish Coffee	8
Espresso Martini	8,5

Digestivo

Lazzaroni sambuca	4,85
Lazzaroni amaretto	4,85
Lazzaroni limoncello	4,85
Mirto di Sardegna	4,85
Sambuca nera	4,85
Amaro Averna	4,85
Amaro Ramazotti	4,85
Frangelico	4,85
Grappa	vanaf 8,5

Tè

Earl Grey	3,1
Rooibos	3,1
Green tea	3,1
Homemade seasonal tea	3,85
Fresh mint tea	3,85