



RISTORANTE
SARDINIA

Agrodolce	sweet sour
Burrata	Bufala mozzarella filled with fresh cream
Grana Padano	hard cheese (15 month aged)
Fregola	Sardinian pearl couscous
Mortadella	Cooked pig sausage
Nduja	Spicy spreadable sausage from Calabria
Pancetta	Italian pork belly
Pecorino	sheep cheese
Polenta	crispy semolina puree
Salsa verde	green herbsauce with cappers and garlic
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 alcoholico

Limonata Refreshing homemade lemonade	5
Crodino The non-alcoholic Italian aperitif	5
Aperol Spritz Zero The healthy alternative from this delicious aperitif	6,75

Aperitivi

Limonsecco Delicious cocktail with moncelle prosecco	8,75
Gin Tonic Malfy gin (Italian) with San Pellegrino Tonica	8,75
Aperol Spritz A real Italian aperitif made with Aperol, prosecco and oranges	8

Vino – House wines

			
Vino di Stagioni blanco&rosso	Seasonal wine	5,8	27,5
Monica di Sardegna	Red wine	5,1	25
Nuragus di Cagliari	White wine	5,1	25
Rosata Primitivo	Rosé	5,1	25
Frizzantino bianco	Sweet white wine	4,9	
Lambrusco rosso	Sweet red wine	4,9	
Hugo	Homemade	8,7	
Prosecco	Cavalieri	8,5	





VeniVidiWifi
ww: benvenuto

GUUS
BRILLEN
DAT ZIE JE!

Ask for the box of reading glasses from Guus Brillen!

Birra – Beers

		 3,6	
Birra Moretti	(draft)		
Ichnusa non filtrata	(Sardinian beer)		4,75
Birra Flea bianca	(wheat beer)		7,5
Birra Flea American pale ale	(pure malt ale)		7,5
Birra Moretti Rossa	(double bockbeer)		7,5
Birra Flea Belgian strong ale	(strong blond ale)		7,5
Peroni Radler			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 – bloemen

31,5

Cannonau di Sardegna D.O.C.

Winegrapes variety: Pinot Grigio
Origin: Venice

Spicy – almond – green apples

33

47 Anno Domini Chardonnay Bio Vegan

Winegrapes variety: Chardonnay
Origin: Venice

Crisp dry – almond – green apples

31

Batista I.G.T.

Winegrapes variety: 60% Cabernet
30% Merlot
10% Raboso
Origin: Sardinia

Spicy – cacao - cherries

43,5

Vermentino di Sardegna D.O.C.

Winegrapes variety: Vermentino
Origin: Sardinia

Nuts – citrus - peaches

33

Tombacco Azzurra Rosso I.G.T.

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

Plums – vanilla - matured in wood

49

Tombacco Primitivo Rosato I.G.T.

Winegrapes variety: Primitivo rosato
Origin: Puglia

Blueberries - aromatic - flowers

27,5

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

Pane e bruschette – Bread and bruschette

- ✓ **Pane e olive** 6,75
Baguette | olives | garlicbutter | trufflemayonaise
- ✓ **Bruschette** 7,25
Toasted bread | tomato | onion | basil
- Diverso** 8,75
A tasting of bruschetta

Antipasti freddi – Cold appetizers

- ✓ **Capresplosione** 11,5
Burrata | marinated cherrytomato | pesto | basil
- Carpaccio tartufo** 12,25
Tenderloin | rocket salad | Grana Padano | pine nuts | truffle mayonnaise
- Baccala mantecato** 11,25
Fried polenta | traditional codfish creme | parsley
- Stuzzichini tradizionale** 12,75
Divers Italian meats | cheese | bruschette | nuts | vegetables
The stuzzichini tradizionale can be ordered for multiple persons for 12,- p.p extra
- ✓ **Stuzzichini di verdure** 12,75
Divers Italian cheese | bruschette | Caprese sticks | nuts | vegetables
The stuzzichini di verdure can be ordered for multiple persons for 12,- p.p extra

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

Antipasti Caldi – Warm appetizers

	Gamberetti all'aglio	11,5
	Gambas garlic olive oil parsley	
✓	Fregola e crocchette	10,5
	Goat cheese croquette fregola asparagus tomato mint	
	Gnocchi mortadella	10,5
	Potato pasta mortadella pesto ricotta pistacio	

Zuppe – Soups

✓	Zuppa di peperoni	7
	Paprikasoup creme fraiche spring onion	
	Zuppa di zucchini	7
	Zucchinesoup fennel gamba	

Insalate – Salads

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

✓	Insalata di capra	11,5
	Letuce goat cheese beetroot sweet sour onion carrot balsamic walnut	
	Insalata di castoro	12,5
	Letuce gamba red onion mozzarella di bufala cherrytomato olives saffronmayonaise	

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

Paste e Risotto – Pasta's en Risotto

✓ Raviolismo	18,25
Stuffed pasta gamba scallop saffransauce	
Spaghetti dei carbonai	16,5
Spaghetti aglio olio egg pancetta grana Padano black pepper	
✓ Spaghetti dello chef	17,25
Spaghetti aglio olio eggplant zucchini bell pepper aragula crème fraîche <i>The spaghetti is made with entrecôte, salmon or vegan</i>	
✓ Linguine al pesto	16,3
Linguine cherry tomato Grana Padano pine nuts Pesto	
Penne della pancetta	15,75
Penne asparagus tomatosauce ricotta tomato pancetta	
Lasagna al forno	16,25
Fresh doughsheets Bechamel Bolognese Mozzarella Grana Padano	
✓ Risotto barbabietola	17
Risotto beetroot chioggiabeet goatcheese walnut fennel	
Risotto nduja	17
Risotto nduja paprika lime burrata cherrytomato springonion	

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Pesce e Carne – Fish and meat

Salmone zafferdanio Salmon fillet saffransaucel pistacio red onion cherrytomato	24
Pesce misto Variaty of fresh fish, sheel and crustaceans	24,75
Orata tostato Sea bream salsa verde gamba	23,5
Pollo tricolore Chicken mozzarella di bufala pesto sundried tomato asparagus	20,5
Scaloppa Serramanna Veal paprikasauce mozzarella di bufala asparagus	23,5
Filetto asparago tenderloin Parmezansauce San Daniele Dop asparagus	26,5
Filetto griglia Grilled tenderloin <i>Possible with: gorgonzolasauce, parmezansauce or peppercreamsauce à 2,50</i>	24,5
Fettine in umido Sirloin steak (sliced) olive oil sun dried tomatoes garlic parsley	23,9

Contorni – Side dishes

Mista – mixed salad	2,5	Patata – potato with rosemary	2,5
Asparago – green asparagus with parmezansauce	2,5	Ajo ojo – spaghetti with olive oil, garlic and peppers	2,5

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Pizze Tradizionale (Bianca) – Cheese sauce

- ✓ **Tito** 17,25
Zucchini | red onion | pistacio | cherytomato | burrata
- Sogno** 18,75
San Daniele ham | fennel | burrata | oregano | sundried tomato

Pizze Tradizionale (Rossa) – Tomato sauce

- Calabria** 17
Nduja | mozzarella di bufala | spicy salami | grilled paprika | spring onion
- ✓ **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

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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

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

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

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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

Every pizza is made with tomatasauce and cheese unless mentioned.

Dolce

Torta Raffaello – 8,15
White chocolate pie | almond | coconut
| blackberry sorbet

Tiramisu – 7,65
Savoardi | espresso | egg yolk
mascarpone | cacao

Panna cotta 7,65
Vanille panna cotta | strawberry
ice cream | strawberries | rhubarb

Coppa passione – 7,65
Raspberry sorbet | raspberry cream |
limoncello | chocolate crumble

Sgroppino – 8,25
Lime sorbet-ice | vodka | prosecco

Divinamente – 8,65
A tasting of our dessert
*The divinamente can be ordered for
multiple persons for 8- 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

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