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**Grana Padano** - hard cheese (aged 15 months)

**Guanciale** - cured pork cheek

**Little gem** - fresh, crisp baby lettuce

**Marsala** - fortified Sicilian dessert wine

**Mortadella** - fine aromatic sausage with pistacchio

**Panco** - light breadcrumbs

**Pane Carasau** - crispy Sardinian flatbread

**Polenta** - creamy corn puree

**Ricotta salata** - firm, aged ricotta

**San Daniele ham** - dry-cured ham (aged 12 months)

**Taggiasche olive** - small, soft olives with a delicate fruity flavour

**Samphire** - salty, crunchy coastal plant

Is this too hard to read .. ?

Ask for the box of reading glasses from Guus Brillen!

## Birra – Beers



Birra Moretti	(draft)	3,65	
Ichnusa non filtrata	(Sardinian beer)		4,85
Giethoorns Wit	(wheat beer)		7,65
Ma.Ma Chiara	(blond ale)		7,65
Ma.Ma Rossa	(bockbeer)		7,65
Ma.Ma IPA	( Indian pale ale)		7,65
Peroni Radler/Radler 0.0			4,25
Moretti 0.0	(alcohol-free)		3,65

## Vino – House wines



Vino di Stagioni bianco&rosso	Seasonal wine	5,5	26,5
Nero d'avola	Red wine	5,5	26,5
Garganega	White wine	5,25	25
Rosato Pizzolato	Rosé	5,25	25
Frizzantino bianco	Sweet white wine	5	23,5
Lambrusco rosso	Sweet red wine	5	23,5
Hugo	Homemade	9	
Prosecco	Cavalieri	8,75	

## Carta dei vini – Table wines



### **Prosecco Baglietti D.O.C. Spumante**

Winegrapes variety: Glera  
Origin: Treviso

*Pears -flowers*

35

### **Callesella Primitivo**

Winegrapes variety: Primitivo  
Origin: Puglia

*Spicy - flowers*

26,5

### **Tombacco Tai**

Winegrapes variety: Tocai Friulano  
Origin: Veneto

*Flowers – spicy – yellow fruits*

28

### **Chianti Riserva**

Winegrapes variety: Sangiovese  
Origin: Toscane

35

### **Vermentino Favorita**

Winegrapes variety: Vermentino  
Origin: Piemonte

*Flowers – citrus*

32

*Red fruit, vanilla*

### **Tombacco Azzurra Rosso I.G.T.**

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

47,5

### **Tombacco Primitivo Rosato I.G.T.**

Winegrapes variety: Primitivo rosato  
Origin: Puglia

*Blueberries - aromatic - flowers*

28

Plums – vanilla - matured in wood

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

## Pane e bruschette – Bread and bruschetta

- ✓ **Cestino di pane** 7,5  
Homemade bread | herb butter | basil dip
- ✓ **Bruschette** 8  
Toasted bread | tomato | shallot | basil
- Crostini miste** 9,5  
A selection of bruschette

## Antipasti freddi – Cold starters

- ✓ **Burrata all'albicocca** 12  
Burrata | little gem | apricot | pine nuts | pistachio | mint | basil
- Carpaccio tartufo** 13,5  
Tenderloin | aragula | Grana Padano | pine nuts | truffle mayonnaise
- Vitello tonnato** 13,5  
Slow-cooked veal | little gem | fresh ricotta | capers | grapefruit | tuna mayonnaise
- Tagliere maximus (min. 2 persons)** 14pp  
Selection of Italian cured meats | cheeses | bruschette | nuts | vegetables | crispy polenta with olive & bean spread | fried vegetables with basil mayonnaise (also available vegetarian)

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

## Antipasti Caldi – Warm starters

### **Gamberetti all' aglio**

Prawns | fresh garlic | olive oil | red chili | samphire

13



### **Polenta frita**

Fried polenta | truffle mayonnaise | Grana Padano | pane carasau

9,5

### **Gnocchi al burro e salvia**

Crispy gnocchi | sage butter

12

## Zuppe – Soups



### **Zuppa pomodoro giallo**

Yellow tomato soup | ricotta | basil

7

### **Zuppa vegan verdure**

Vegatable soup | peas | spinace | basil

7

## Insalate – Salads

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



### **Insalata primavera**

Mixed lettuce | spinace | little gem | basil | peas | broad beans | zucchini | radish | lemon  
mayonnaise | crispy Parmesan

11,5

### **Insalata castore**

Mixed lettuce | prawns | olive mix | avocado cream | fennel | pumpkin  
seeds | pine nuts | ricotta salata | olive oil

13

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

## Paste e Risotto – Pasta and Risotto

<b>Pappardella allo stufato</b>	17,5
Pappardelle   pork cheek ragu   fennel seeds   tomato sauce   rosemary	
<b>Spaghetti dei carbonai</b>	16,75
Spaghetti aglio olio   egg   pancetta   grana Padano   black pepper	
 <b>Spaghetti dello chef</b>	17,5
Spaghetti aglio olio   eggplant   zucchini   bell pepper   aragula   crème fraîche <i>The spaghetti is made with entrecôte, salmon <b>or</b> vegan</i>	
 <b>Linguine al pesto</b>	16,75
Linguine   cherry tomato   Grana Padano   pine nuts   Pesto	
<b>Ravioli al limone</b>	17
Stuffed pasta   lemon   prawns   spicy tomatosauce   samphire	
<b>Lasagna al forno</b>	16,5
Fresh doughsheets   Bechamel   Bolognese   Mozzarella   Grana Padano	
 <b>Risotto verde</b>	17
Risotto   peas   broad beans   asparagus   spinach   Grana Padano	
<b>Risotto del pescatore</b>	18,5
Risotto   hake fillet   sundried tomatoes   Taggiasche olives   garlic   sambucca tarragon	

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## Pesce e Carne – Fish and meat

<b>Salmone alla mostarda</b>	25,5
Salmon fillet   mustard   slow-cooked fruits   fennel   yellow tomato sauce	
<b>Merluzzo</b>	22,5
Pan-fried white fish   asparagus   peas   spinach   parmesan sauce	
<b>Bistecca</b>	25
Grilled sirloin steak <i>Possible with: gorgonzola sauce, Marsala sauce <b>or</b> pepper cream sauce à 2,50</i>	
<b>Spalla di manzo</b>	23,5
Beef steak   asparagus   spinach   lemon-caper butter	
<b>Guancia brasata al Marsala</b>	25,5
Slow-cooked pork cheek   Marsala sauce   polenta   peas   broad beans asparagus   radish   parmesan croutons   grapefruit gel	
<b>Bistecca con piselli</b>	27,5
Sirloin steak   pea cream   garlic foam   little gem   panko crunch   crispy guanciale	
<b>Filetto griglia</b>	29,5
Grilled tenderloin <i>Possible with: gorgonzola sauce, Marsala sauce <b>or</b> pepper cream sauce à 2,50</i>	
<b>Fettine in umido</b>	25,5
Sirloin steak (sliced)   olive oil   sun-dried tomatoes   garlic   parsley	

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## Contorni – Side dishes

<b>Mista</b> – mixed salad	2,75	<b>Patata</b> – potato in sage butter	2,75
<b>Frittata</b> – vegetable omelet	2,75	<b>Ajo ojo</b> – spaghetti with garlic & chili	2,75

## **Pizze Tradizionale (Bianca) – Cheese sauce**

- ✓ **Avocado e pistaccio** 16,5  
Peas | zucchini | avocado cream | pistachio | ricotta salata | aragula
- Mortadella della casa** 17,5  
Mortadella | mozzarella di bufala | basil mayonnaise | pistachio
- Sogno al salmone** 18,5  
Smoked salmon | fennel | citrus | red onion | crème fraiche | basil

## **Pizze Tradizionale (Rossa) – Tomato sauce**

- ✓ **Genovese** 16,25  
Cherry tomato | mozzarella di bufala | Grana Padano | pine nuts | green pesto
- ✓ **Regina Margherita** 13,5  
Mozzarella di bufala | basil
- Salciccio** 15,75  
Salciccio | champignons | rocket salad | mozzarella | pecorino
- Filletone** 17  
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

✓ <b>Margherita</b>	11,25
✓ <b>Funghi</b> Mushrooms	12,25
✓ <b>Vegetariana</b> Eggplant   mushrooms   cherry tomato   courgette   bell pepper   onion	14,75
✓ <b>Quattro formaggi</b> Cheese   gorgonzola   grana Padano   mozzarella	14
✓ <b>Peperoni</b> Champignons   bell pepper   onion   red peppers	14
✓ <b>Spinaci</b> Spinach   mushroom   cherry tomato   gorgonzola   mozzarella	15

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## Pizze di Carne – Meat pizzas

<b>Emiliana</b> San Daniele ham   cherry tomato   rocket salad   mozzarella	18
<b>Pollo</b> Thin cut chicken   mozzarella   crème fraîche   red onion   spring onion	15,75
<b>Salami</b> Salami	12
<b>Prosciutto</b> Ham	12
<b>Hawaiï</b> Ham   pineapple....	12,25
<b>Carbonara</b> Ham   salami   bacon   artichokes	14,5
<b>Paesana</b> Ham   salami   bacon   champignons   onion	15,75
<b>Campagnola</b> Ham   champignons   bell pepper   onion	14,75
<b>Santa Lucia</b> Salami   artichokes   onion   spicy oil	14
<b>Garibaldi</b> Egg   Ham   Salami   champignons	14,5
<b>Calzone (folded pizza)</b> Egg   ham   salami   champignons   bell pepper   spicy oil	16,5

Every pizza is made with tomatasauce and cheese unless mentioned.

## Pizze di Pesce – Fish pizzas

<b>Napolitana</b> Anchovies   capers   mozzarella di bufala   basil   garlic	14,25
<b>Quattro Stagioni</b> Anchovies   ham   salami   olives   bell peppers	15,5
<b>Padrino</b> Anchovies   salami   tuna   champignons   capers   olives	16
<b>Campidano (zonder kaas)</b> Shrimps   eel   fresh salmon   tuna   garlic   bell peppers   red peppers	17
<b>Nanissa</b> Tuna   cherry tomato   capers   onion   mozzarella	15,5
<b>Bella italia</b> Salami   tuna   champignons   olives   bell peppers	15,5
<b>Tonno</b> Tuna   onion	14
<b>Sardinia (senza formaggio)</b> Shrimp   gambas   salmon   tuna	16,25

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## Dolce

### Dolce aperol – 8,75

White chocolate/yoghurt cream  
Aperol syrup | apricot sorbet  
Strawberry compote | crispy filo

### Tiramisu – 8

Savoardi | espresso | egg yolk  
mascarpone | cacao

### Amore rosso - 8,75

Raspberry mousse | honey |  
grapefruit | campari | peach  
sorbet | kataifi | mint  
basil

### Torta Raffaello – 8,75

White chocolate cake | coconut | almonds  
blackberry sorbet

### Sgroppino – 9

Lime sorbet-ice | vodka | prosecco

### Divinamente – 9,5

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

## Caffè

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

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

## Digestivo

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

## Tè

Earl Grey 3,2  
Rooibos 3,2  
Green tea 3,2  
Homemade seasonal tea 3,95  
Fresh mint tea 3,95