



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
Monica di Sardegna
Nuragus di Cagliari
Rosata Primitivo
Frizzantino bianco
Lambrusco rosso
Hugo
Prosecco

Seasonal wine
Red wine
White wine
Rosé
Sweet white wine
Sweet red wine
Homemade
Cavalieri



5,75
5
5
5
4,85
4,85
8,75
8,5





27,5
25
25
25



VeniVidiWifi
ww: benvenuto

GUUS
BRILLEN
DAT ZIE JE!

Birra – Beers

		 3,5	
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)		6,5
Birra Flea Belgian strong ale	(strong blond ale)		7,5
Peroni Radler			3,75
Moretti 0.0	(alcohol-free)		3,5
Birra Flea Isabella	(gluten free)		7,5

Carta dei vini – Table wines



Prosecco Baglietti

31,5

D.O.C. Spumante

Winegrapes variety: Glera
Origin: Treviso

Pears – bloemen

47 Anno Domini Chardonnay

31

Bio Vegan

Winegrapes variety: Chardonnay
Origin: Venice

Crisp dry – almond – green apples

Vermentino di Sardegna

33

D.O.C.

Winegrapes variety: Vermentino
Origin: Sardinia

Nuts – citrus - peaches

Tombacco Primitivo

27,5

Rosato I.G.T.

Winegrapes variety: Primitivo rosato
Origin: Puglia

Blueberries - aromatic - flowers

Cannonau di Sardegna

33

D.O.C.

Winegrapes variety: Pinot Grigio
Origin: Venice

Spicy – almond – green apples

Batista

43,5

I.G.T.

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

Spicy – cacao - cherries

Tombacco Azzurra

49

Rosso I.G.T.

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

Plums – vanilla - matured in wood

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

Pane e bruschette – Bread and bruschette

- ✓ **Pane e olive** 6,75
Baguette | olives | garlicbutter | trufflemayonaise
- ✓ **Bruschette** 7
Toasted bread | tomato | onion | basil
- Diverso** 8,5
A tasting of bruschetta

Antipasti freddi – Cold appetizers

- ✓ **Capresplosione** 11
Burrata | marinated cherrytomato | pesto | basil
- Carpaccio lampone** 12
Tenderloin | rocket salad | Grana Padano | pine nuts | raspberry-basil mayonnaise
- Baccala mantecato** 11
Fried polenta | traditional codfish creme | parsley
- Stuzzichini tradizionale** 12,5
Divers Italian meats | cheese | bruschette | nuts | vegetables
The stuzzichini tradizionale can be ordered for multiple persons for 10,- p.p extra
- ✓ **Stuzzichini di verdure** 12,5
Divers Italian cheese | bruschette | Caprese sticks | nuts | vegetables
The stuzzichini di verdure can be ordered for multiple persons for 10,- p.p extra

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

Antipasti Caldi – Warm appetizers

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

Zuppe – Soups

- ✓ **Zuppa di peperoni** 7
Paprikasoup | creme fraiche | spring onion
- Zuppa di zucchini** 7
Zucchinesoup | fennel | smoked salmon

Insalate – Salads

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

- ✓ **Insalata di capra** 12,5
Lettuce | goat cheese | beetroot | sweet sour onion | carrot | balsamic
walnut
- Insalata di salmone** 12,5
Lettuce | smoked salmon | fennel | radish | cherrytomato | capers | zucchini
balsamic

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

Paste e Risotto – Pasta's en Risotto

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

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Pesce e Carne – Fish and meat

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

Contorni – Side dishes

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

Pizze Tradizionale (Bianca) – Cheese sauce

✓	Tito	Zucchini red onion pistacio cherytomato burrata	17
	Sogno	San Daniele ham fennel burrata oregano sundried tomato	18,5

Pizze Tradizionale (Rossa) – Tomato sauce

	Calabria	Nduja mozzarella di bufala spicy salami grilled paprika spring onion	16,75
✓	Genovese	Cherry tomato mozzarella di bufala Grana Padano pine nuts green pesto	16
✓	Regina Margherita	Mozzarella di bufala basil	13
	Salciccio	Salciccio champignons rocket salad mozzarella pecorino	15
	Filletone	Carpaccio rocket salad Grana Padano mozzarella pine nuts	16,5

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

Pizze Vegetariane – Vegetarian pizzas

✓ Margherita	10,5
✓ Funghi Champignons	11,5
✓ Vegetariana Eggplant champignons cherry tomato zucchini bell pepper onion	14,25
✓ Quattro formaggi Cheese gorgonzola grana Padano mozzarella	13,25
✓ Peperoni Champignons bell pepper onion red peppers	13,5
✓ 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	16,5
Pollo Thin cut chicken mozzarella crème fraîche red onion spring onion	15
Salami Salami	11,25
Prosciutto Ham	11,25
Hawaiï Ham pineapple.....	11,5
Carbonara Ham salami bacon artichokes	13,75
Paesana Ham salami bacon champignons onion	15
Campagnola Ham champignons bell pepper onion	14
Santa Lucia Salami artichokes onion spicy oil	13,5
Garibaldi Egg Ham Salami champignons	13,75
Calzone (folded pizza) Egg ham salami champignons bell pepper spicy oil	15,75

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

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Dolce

Torta Raffaello – 8

White chocolate pie | almond | coconut
| blackberry sorbet

Tiramisu – 7,5

Savoiardi | espresso | egg yolk
mascarpone | cacao

Panna cotta 7,5

Vanille panna cotta | strawberry
ice cream | strawberries | rhubarb

Coppa passione – 7,5

Raspberry sorbet | raspberry cream |
limoncello | chocolate crumble

Sgroppino – 8

Lime sorbet-ice | vodka | prosecco

Divinamente – 8,50

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

Caffè

Espresso	2,3
Cappuccino	3
Caffè latte	3,25
Latte macchiato	3,25
Caffè macchiato	3,25
Amarissimo	8
Irish Coffee	8
French Coffee	8
Spanish Coffee	8
Espresso Martini	8,5

Digestivo

Lazzaroni sambuca	4,75
Lazzaroni amaretto	4,75
Lazzaroni limoncello	4,75
Mirto di Sardegna	4,75
Sambuca nera	4,75
Amaro Averna	4,75
Amaro Ramazzotti	4,75
Frangelico	4,75
Grappa	vanaf 8,5

Tè

Earl Grey	2,9
Rooibos	2,9
Green tea	2,9
Homemade seasonal tea	3,75
Fresh mint tea	3,75