RISTORANTE
SARDINIA

Burrata	bufala mozzarella filled with fresh cream
Grana Padano	hard cheese (15 month aged)
Fregola	sardinian pearlcouscous
Guanciale	bacon from the cheek
Marsala	sweet, fortified wine
Mortadella	Italian sausage with pistachios
Polenta	cornmeal purée
Ricotta Salata	salted, aged sheepcheese
Salsa verde	green herbsauce witch anchovies and capers
San Danieleham	dried ham (12 month aged)
Samphire	crisp, salty plant

Is this too hard to read .. ?

Ask for the box of reading glasses from Guus Brillen!

Aperitivi – Non alcoholico

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

Aperitivi

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

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	

VeniVidiWifi
ww: benvenuto

GOUDS BRILLEN
DAT ZIE JE!

Birra – Beers

Birra Moretti	(draft)	3,6	
Ichnusa non filtrata	(Sardinian beer)		4,25
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 34,5
Winegrapes variety: Glera
Origin: Treviso

Pears –flowers

Tombacco Tai 26,5
Winegrapes variety: Tocai Friulano
Origin: Veneto

Flowers – spicy – yellow fruits

Vermentino Favorita 29,5
Winegrapes variety: Vermentino
Origin: Piemonte

Flowers – citrus

Tombacco Primitivo Rosato I.G.T. 27,5
Winegrapes variety: Primitivo rosato
Origin: Puglia

Blueberries - aromatic - flowers

Callesella Primitivo 24,5
Winegrapes variety: Primitivo
Origin: Puglia

Spicy - flowers

Chianti Riserva 35
Winegrapes variety: Sangiovese
Origin: Toscane

Red fruit, vanilla

Tombacco Azzurra Rosso I.G.T. 44,5
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

Cestino di pane 7
Baguette | garlicbutter | red pesto

Bruschette 7,5
Toasted bread | tomato | onion | basil

Diverso 9
A tasting of bruschetta

Antipasti freddi – Cold appetizers

Capresplosione 10,75
Burrata **|** cherry tomato **|** tomato chutney **|** pesto **|** basil

Carpaccio tartufo 13,25
Tenderloin | rocket salad | Grana Padano | pine nuts | truffle mayonnaise

Tartare di Salmone 13,5
Tartare from salmon | eel | passion fruit cream | samphire | parmesan crisp

Stuzzichini traditionale
Divers Italian meats | cheese | bruschette | nuts | vegetables 13,75
The stuzzichini traditionale can be ordered for multiple persons for 12,5- p.p extra

Stuzzichini di verdure
Divers Italian cheese| bruschette | breadsticks| nuts | vegetables | fruits 13,75
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 all' aglio 12,75
Gambas| garlic | olive oil | red peppers

Polenta 10,75
Fried polenta | San Danieleham | pesto|pecorino | basil

Gnocchi mortadella 12,5
Gnocchi | mortadella | pesto | ricotta | pistaccio

Zuppe – Soups

Zuppa di pomodoro giallo 7
Yellow tomato soup**|** ricotta**|** basil

Zuppa di asparagi 7
Asparagus soup**|** San Daniele ham | parsley

Insalate – Salads

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

Insalata tramonto Sardo 11,5
Letuce **|** fennel**|** sundried tomato**|** ricotta salata**|** fregola | cherry tomato| basil

Insalata al pollorosso 13,5
Letuce | chicken thigh | red pesto | red onion| olives| burrata

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

Paste e Risotto – Pasta's and Risotto

Pappardelle al ragù di vitello 17,5
Pappardelle **|** veal stew **|** tomatosauce | fennel sead

Spaghetti dei carbonai 16,5
Spaghetti aglio olio | egg | pancetta | grana Padano | black pepper

Spaghetti dello chef 17,5
Spaghetti aglio olio | eggplant | zucchine | bell pepper | aragula | crème fraîche
*The spaghetti is made with entrecôte, salmon **or** vegan*

Linguine al pesto 16,5
Linguine| cherry tomato | Grana Padano | pine nuts | Pesto

Agnolotti di ricotta 16,75
Stuffed pasta **|** spinache **|** cherrytomato **|** ricotta | gorgonzolasauce

Lasagna al forno 16,5
Fresh doughsheets | Bechamel | Bolognese | Mozzerella | Grana Padano

Risotto verde 17,25
Risotto **|** tomato **|** green asparagus **|** peas **|** spinache **|** Grana padano

Risotto profumo di mare 19,5
Risotto **|** herboil **|** lemon thyme **|** ocean perch

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Pesce e Carne – Fish and meat

Salmone della nonna 25,5
Salmon fillet | creamsaucel | dill | mozzerella | tomato

Scorfano in giallo 25
Ocean perch | pinenutspesto | sauce of yellow | stewed fennel

Bistecca griglia 25,5
Grilled sirloin steak
*Possible with: gorgonzolasauce, Marsalasauce **or** peppercreamsauce à 2,50*

Spiedini di agnello 22
Lamb | salsa verde| asparagus

Collo di Vitello 24,5
Veal neck| Marsalasauce

Filetto da Enzo 30,5
tenderloin | balsamico| San Daniele ham| aragula

Filetto griglia 28
Grilled tenderloin
*Possible with: gorgonzolasauce, Marsalasauce **or** peppercreamsauce à 2,50*

Fettine in umido 25
Sirloin steak (sliced)| olive oil |sun dried tomatoes |garlic | parsley

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Contorni – Side dishes

Mista – mixed salad 2,75

Asparagus – with Grana Padano 2,75

Patata – potato in sage butter 2,75

Ajo ojo – spaghetti with olive oil, garlic and peppers 2,75

Pizze Traditionale (Bianca) – Cheese sauce

Capra e finocchio 16,5
Goatcheese | roasted pepper | courgette

Corina bianca 16,5
Spicy salami | red onion | spring onion | mozzarella di bufala

Sogno 18,75
San Danieleham | sundried tomato | fennel | oregano | burrata

Pizze Traditionale (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 15,5
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 – Vegatarian pizzas

Margherita	11
Funghi Mushrooms	12
Vegetariana Eggplant | mushrooms | cherry tomato | courgette | bell pepper | onion	14,5
Quattro formaggi Cheese | gorgonzola | grana Padano| mozzarella	13,75
Peperoni Champignons | bell pepper | onion | red peppers	13,75
Spinaci Spinach | mushroom | cherry tomato | gorgonzola | mozzarella	14,75

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Pizze di Carne – Meat pizzas

Emiliana San Daniele ham | cherry tomato | rocket salad | mozzarella	17
Pollo Thin cut chicken | mozzarella | crème fraîche | red onion | spring onion	15,5
Salami Salami	11,75
Prosciutto Ham	11,75
Hawaï Ham | pineapple….	120
Carbonara Ham | salami | bacon | artichokes	14,25
Paesana Ham | salami | bacon | champignons | onion	15,5
Campagnola Ham | champignons | bell pepper | onion	14,5
Santa Lucia Salami | artichokes | onion | spicy oil	13,75
Garibaldi Egg | Ham | Salami | champignons	14,25
Calzone (folded pizza) Egg | ham | salami | champignons | bell pepper | spicy oil	16,25

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

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Dolce

Dolce al Aperol – 8,5
White chocolate-yoghurt creme
Fresh strawberries | candied crumble
Aperol drizzle | peach sorbet

Tiramisu – 7,75
Savoiardi | espresso | eggyolk
mascarpone | cacao

Torta pistacchio 8,5
Cheesecake| pistachio cream
amarenen icecream

Coppa passione – 8,5
Raspberry mousse| raspberry sorbet|
limoncello | pistaccio

Sgroppino – 8,75
Lime sorbet-ice | vodka |prosecco

Divinamente – 9
A tasting of our dessert
The divinamente can be ordered for multiple persons for 8,25- p.p extra

Caffè

Espresso	2,5
Cappuccino	3,2
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	5

Tè

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