



RISTORANTE
SARDINIA

Burrata	bufala mozzarella filled with fresh cream
Grana Padano	hard cheese (15 month aged)
Fregola	sardinian pearl couscous
Guanciale	bacon from the cheek
Marsala	sweet, fortified wine
Mortadella	Italian sausage with pistachios
Polenta	cornmeal purée
Ricotta Salata	salted, aged sheep cheese
Salsa verde	green herb sauce with anchovies and capers
San Daniele ham	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 alcolico

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

			
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

Winegrapes variety: Glera
Origin: Treviso

34,5

Pears –flowers

Tombacco Tai

Winegrapes variety: Tocai Friulano
Origin: Veneto

26,5

Flowers – spicy – yellow fruits

Vermentino Favorita

Winegrapes variety: Vermentino
Origin: Piemonte

29,5

Flowers – citrus

Tombacco Primitivo Rosato I.G.T.

Winegrapes variety: Primitivo rosato
Origin: Puglia

27,5

Blueberries - aromatic - flowers

Callesella Primitivo

Winegrapes variety: Primitivo
Origin: Puglia

24,5

Spicy - flowers

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

44,5

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 tradizionale	13,75
Divers Italian meats cheese bruschette nuts vegetables	
<i>The stuzzichini tradizionale can be ordered for multiple persons for 12,5- p.p extra</i>	
✓ Stuzzichini di verdure	13,75
Divers Italian cheese bruschette breadsticks nuts vegetables fruits	
<i>The stuzzichini di verdure can be ordered for multiple persons for 12,5- p.p extra</i>	

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

Antipasti Caldi – Warm appetizers

Gamberetti all' aglio

Gambas | garlic | olive oil | red peppers

12,75

Polenta

Fried polenta | San Danieleham | pesto | pecorino | basil

10,75

Gnocchi mortadella

Gnocchi | mortadella | pesto | ricotta | pistaccio

12,5

Zuppe – Soups



Zuppa di pomodoro giallo

Yellow tomato soup | ricotta | basil

7

Zuppa vegan verdure

Rich vegetable soup | peas | spinach | basil

7

Insalate – Salads

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



Insalata tramonto Sardo

Lettuce | fennel | sundried tomato | ricotta salata | fregola | cherry tomato | basil

11,5

Insalata al pollorosso

Lettuce | chicken thigh | red pesto | red onion | olives | burrata

13,5

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 tomato sauce fennel seed	
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	
✓ Agnolotti di ricotta	16,75
Stuffed pasta spinach cherry tomato ricotta gorgonzola sauce	
Lasagna al forno	16,5
Fresh dough sheets Bechamel Bolognese Mozzarella Grana Padano	
✓ Risotto verde	17,25
Risotto tomato green asparagus peas spinach Grana padano	
Risotto profumo di mare	19,5
Risotto herb oil lemon thyme ocean perch	

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Pesce e Carne – Fish and meat

Salmone della nonna Salmon fillet creamsauce dill mozzarella tomato	25,5
Scorfano in giallo Ocean perch pinenutspesto sauce of yellow stewed fennel	25
Bistecca griglia Grilled sirloin steak <i>Possible with: gorgonzolasauce, Marsalasauce or peppercreamsauce à 2,50</i>	25,5
Spiedini di agnello Lamb salsa verde asparagus	22
Collo di Vitello Veal neck Marsalasauce	24,5
Filetto da Enzo tenderloin balsamico San Daniele ham aragula	30,5
Filetto griglia Grilled tenderloin <i>Possible with: gorgonzolasauce, Marsalasauce or peppercreamsauce à 2,50</i>	28
Fettine in umido Sirloin steak (sliced) olive oil sun dried tomatoes garlic parsley	25

Contorni – Side dishes

Mista – mixed salad	2,75	Patata – potato in sage butter	2,75
Asparagus – with Grana Padano	2,75	Ajo ojo – spaghetti with olive oil, garlic and peppers	2,75

Pizze Traditionale (Bianca) – Cheese sauce

✓	Capra e finocchio Goatcheese roasted pepper courgette	16,5
	Corina bianca Spicy salami red onion spring onion mozzarella di bufala	16,5
	Sogno San Danieleham sundried tomato fennel oregano burrata	18,75

Pizze Traditionale (Rossa) – Tomato sauce

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

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

Pizze Vegetariane – Vegetarian 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
Hawaiï 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

Savoardi | espresso | egg yolk
mascarpone | cacao

Torta pistacchio 8,5

Cheesecake | pistachio cream
amarene 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