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- Bergamot** – fragrant citrus fruit from Calabria
- Borlotti beans** – Italian beans with a nutty flavor
- Cavolo nero** – Tuscan leafy kale with a rich, earthy taste
- Grana Padano** – hard cheese (aged 15 months)
- Guanciale** – cured pork cheek
- 'Nduja** – spicy, spreadable sausage from Calabria
- Orzo** – small pasta shaped like rice
- Pane Carasau** – crispy Sardinian flatbread
- Provolone** – creamy Southern Italian cheese
- San Daniele ham** – dry-cured ham (aged 12 months)
- Speck** – lightly smoked ham from South Tyrol
- Samphire** – salty, crunchy coastal 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 olive & beans spread	
✓ Bruschette	7,5
Toasted bread tomato onion basil	
Diverso	9
A tasting of bruschetta	

Antipasti freddi – Cold appetizers

✓ Burrata incantata	10,75
Burrata truffle honey mushrooms basil	
Carpaccio tartufo	13,25
Tenderloin rocket salad Grana Padano pine nuts truffle mayonnaise	
Tartare di Mare	13,5
Salmon tartare sweet and sour vegetables crème fraîche samphire pane carasau basil	
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 dorata Fried polenta Grana Padano foam truffle mayonnaise basil	10,75
Gnocchi Calabresi Potato pasta 'nduja cavolo nero broccolini	12,5

Zuppe – Soups

 Zuppa di funghi Forest mushroom soup Grana Padano spring onion	7
Zuppa Toscana vegana Hearty vegetable soup cavolo nero borlotti beans	7

Insalate – Salads

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

 Insalata dolce e amaro Mixed lettuce orzo pear red chicory smoked provolone walnut	11,5
Insalata speck e seta Mixed lettuce speck burrata oyster mushrooms smoked almond truffle mayonnaise	13,5

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

Paste e Risotto – Pasta's and Risotto

Rigatoni alla zozzona	17,5
Rigatoni fennel sausage guanciale tomato sauce egg yolk Pecorino Romano	
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 cherrytomato ricotta gorgonzolasauce	
Lasagna al forno	16,5
Fresh doughsheets Bechamel Bolognese Mozzerella Grana Padano	
✓ Risotto autunno	17,25
Risotto forest mushrooms porcini truffle spring onion Grana Padano	
Risotto alla Milanese	17,25
Risotto saffron Grana Padano butter white wine	

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Pesce e Carne – Fish and meat

Salmone della nonna Salmon fillet creamsauces dill mozzarella tomato	25,5
Merluzzo al bergamotto Pan-fried pollock herb crust orzo hazelnut bergamot emulsion	22,5
Bistecca griglia Grilled sirloin steak <i>Possible with: gorgonzolasauce, trufflesauce or peppercreamsauce à 2,50</i>	25,5
Saltimbocca alla Romana Veal fillet San Daniele ham sage white wine butter	25
Spalla di Vitello al tartufo Tender veal shoulder forest mushrooms truffle jus	24,5
Filetto da Enzo tenderloin balsamico San Daniele ham aragula	30,5
Filetto griglia Grilled tenderloin <i>Possible with: gorgonzolasauce, trufflesauce 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
Bimi – with garlic and peppers	2,75	Ajo ojo – spaghetti with olive oil, garlic and peppers	2,75

Pizze Tradizionale (Bianca) – Cheese sauce

✓ Evanita	16,5
Pear gorgonzola dolce smoked almond	
Su Muntigu	17,5
Forest mushrooms smoked almond broccolini smoked provolone cavolo nero speck	

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	15,5
Salciccio champignons rocket salad mozzarella pecorino	
Filletone	17
Carpaccio rocket salad Grana Padano mozzarella pine nuts	
Olimpia	17,5
Coppa buffalo mozzarella truffle mayonnaise arugula	

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

Limone stregato – 8,5

Citrus cremeux-strega

Nougat icecream | walnutcrumble
tutti frutti | cranberries

Tiramisu – 7,75

Savoiardi | espresso | eggolk
mascarpone | cacao

Cioccolato e Sale 8,5

Nuts-brownie| salted caramel
icecream | mint | pistache

Inverno Toscano – 8,5

Chocolatemousse | panforte | blood
orange icecream

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