



RISTORANTE  
SARDINIA

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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!

## 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 blanco&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	

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## 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

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

## Pane e bruschette – Bread and bruschette

- ✓ **Cestino di pane** 7,5  
Baguette | garlicbutter | olive & beans spread
- ✓ **Bruschette** 8  
Toasted bread | tomato | onion | basil
- Diverso** 9,5  
A tasting of bruschetta

## Antipasti freddi – Cold appetizers


- ✓ **Burrata incantata** 12  
Burrata | truffle | honey | mushrooms | basil
- Carpaccio tartufo** 13,5  
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 (for 2 people or more)** 14pp  
Divers Italian meats | cheese | bruschette | nuts | vegetables | polenta | fried vegetables
- ✓ **Stuzzichini di verdure (for 2 people or more)** 14pp  
Divers Italian cheese | bruschette | breadsticks | nuts | vegetables | fruits | polenta | fried vegetables

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

## Antipasti Caldi – Warm appetizers


<b>Gamberetti all' aglio</b> Gambas   garlic   olive oil   red peppers	13
<b>Polenta dorata</b> Fried polenta   Grana Padano foam   truffle mayonnaise   basil	11
<b>Gnocchi Calabresi</b> Potato pasta   `nduja   cavolo nero   broccolini	12,5

## Zuppe – Soups

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

## Insalate – Salads

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

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

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

## Paste e Risotto – Pasta's and Risotto

<b>Rigatoni alla zozzona</b>	17,5
Rigatoni   fennel sausage   guanciale   tomato sauce   egg yolk   Pecorino Romano	
<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>Agnolotti di ricotta</b>	17
Stuffed pasta   spinach   cherrytomato   ricotta   gorgonzolasauce	
<b>Lasagna al forno</b>	16,5
Fresh doughsheets   Bechamel   Bolognese   Mozzarella   Grana Padano	
✓ <b>Risotto autunno</b>	17,5
Risotto   forest mushrooms   porcini   truffle   spring onion   Grana Padano	
<b>Risotto alla Milanese</b>	17
Risotto   saffron   Grana Padano   butter   white wine	

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## Pesce e Carne – Fish and meat

<b>Salmone della nonna</b> Salmon fillet   creamsauce   dill   mozzarella   tomato	25,5
<b>Merluzzo al bergamoto</b> Pan-fried pollock   herb crust   orzo   hazelnut   bergamot emulsion	22,5
<b>Bistecca griglia</b> Grilled sirloin steak <i>Possible with: gorgonzolasauce, trufflesauce or peppercreamsauce à 2,50</i>	25
<b>Saltimbocca alla Romana</b> Veal fillet   San Daniele ham   sage   white wine   butter	25
<b>Spalla di Vitello al tartufo</b> Tender veal shoulder   forest mushrooms   truffle jus	24,5
<b>Filetto da Enzo</b> tenderloin   balsamico   San Daniele ham   aragula	33,75
<b>Filetto griglia</b> Grilled tenderloin <i>Possible with: gorgonzolasauce, trufflesauce or peppercreamsauce à 2,50</i>	28,5
<b>Fettine in umido</b> Sirloin steak (sliced)   olive oil   sun dried tomatoes   garlic   parsley	25,5

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## Contorni – Side dishes

<b>Mista</b> – mixed salad	2,75	<b>Patata</b> – potato in sage butter	2,75
<b>Bimi</b> – with garlic and peppers	2,75	<b>Ajo ojo</b> – spaghetti with olive oil, garlic and peppers	2,75

## Pizze Tradizionale (Bianca) – Cheese sauce

- ✓ **Evanita** 15  
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** 15,75  
Salciccio | champignons | rocket salad | mozzarella | pecorino
- Filletone** 17  
Carpaccio | rocket salad | Grana Padano | mozzarella | pine nuts
- Olimpia** 17,75  
Coppa | buffalo mozzarella | truffle mayonnaise | arugula

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## 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

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

## 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

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## 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

Every pizza is made with tomatasauce and cheese unless mentioned.

## Dolce

**Limone stregato** – 8,75  
Citrus cremeux-strega  
Nougat icecream | walnutcrumble  
tutti frutti | cranberries

**Tiramisu** – 8  
Savoardi | espresso | eggolk  
mascarpone | cacao

**Cioccolato e Sale** 8,75  
Nuts-brownie| salted caramel  
icecream | mint | pistache

**Inverno Toscano** – 8,75  
Chocolatemousse | panforte | blood  
orange icecream

**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

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