MENÙ DELLO CHEF Menu van de Chef / **Chef's menu**

Menu 1

CARPACCIO DI MANZO
Dun gesneden ossenhaas met rucola, Parmezaan, pijnboompitten en extra vergine olijfolie
Thinly sliced fillet of beef, rocket salad, parmesan shavings, pine kernels and extra virgin olive oil

FILETTO CON TARTUFO
Malse ossenhaas van de grill, grasgevoerd, 2-4 weken gerijpt met truffel saus en verse zwarte truffel
Juicy tenderloin from the grill, grass fed, matured 2-4 weeks with truffle sauce and black truffle

CRÈME BRÛLÉE
Huisgemaakte vanilla budino met gekarameliseerde suiker
Homemade vanilla budino with caramelized sugar

59,75

Menu 2

VITELLO TONNATO
Dun gesneden gebraden kalfsvlees met tonijnsaus en kappertjes
Thinly sliced roast veal with tuna sauce and capers

SALTINBOCCA ALLA ROMANA
Malse kalfsoesters met parmaham en salie in witte wijnsaus
Tender veal escalope with sage and parmaham in white wine sauce

TIRAMISÙ CLASSICO
Huisgemaakte Tiramisu
Homemade Tiramisu

54,75

Menu 3

CALAMARI FRITTI
Gefrituurde verse inktvisringen met cocktailsaus
Deep fried fresh squid rings with cocktail sauce

SALMONE CON SALSA DILLE
Gegrilde Noorse zalmfilet met dille saus
Grilled Norwegian salmon fillet with dill sauce

SGROPPINO
Limoensorbet met prosecco en vodka
Lime sorbet with prosecco and vodka

52,75

Menu 4

INSALATA CAPRESE
Biologische tomaten en buffelmozzarella met basilicum en extra vergine olijfolie
Organic tomatoes and buffalo mozzarella with basil and extra vergine olive oil

RAVIOLI CON FUNGHI DI BOSCO E TARTUFO
Gevulde verse pasta met bospaddenstoelen en truffel in een heerlijke truffel saus
Stuffed fresh pasta with forest mushrooms and truffle in a delicious truffle sauce

TARTUFO AL CIOCCOLATO
Truffel chocolade-ijs
Truffle chocolate ice-cream

42,75

In caso di riservazione gruppi di 9 o più persone sone gentilmente pregate di scegliere uno dei sopraelencati menu.
For groups of 9 people or more, we kindly ask you to choose from the four menus above.
Voor groepen van 9 personen of meer vragen wij je u vriendelijk uit de vier menu's hierboven te kiezen.

VINI ROSSI Rode wijn / **Red wine**

Per glass 7,75

MONTEPULCIANO D'ABRUZZO DOC 29,75
Bosco Nestor (Abruzzo)

Per glass 8,75

CHIANTI 34,75
Castello di Querceto (Toscane)
Well balanced wine, both in aroma and taste, has many fruit notes (cherries).
Good to combine with meat and pastas.

Per glass 6,75

LAMBRUSCO ROSSO 27,75
Emilia Romagna
Sweet, fruity and harmonious.

LIRICA PRIMITIVO DI MANDURIA DOC 44,75
Puglia
Well-known ruby red wine with nuances of garnet. Made from 100% Primitivo grape. The bouquet is intense and complex due to red flesh (cherries, ripe spicy blackberries and raspberries).

RIPASSO VALPOLICELLA DOC 46,75
Canestrari (Veneto)
A beautiful soft, elegant wine from Veneto. The wine has a rich nose with clear cherries and blackber ries in the scent, but also a little bit of wood and a slightly spicy accent

NERO D'AVOLA ERICE TORRE DEI 52,75
Venti DOC (Sicilië)
One of the most exciting wine regions in Italy. The Nero d'Avola is the classic grape variety for red wines and is processed by Fazio into an intense, soft wine. It tastes of blackberries, black cherries and a hint of pepper completes the aroma

CHIANTI CLASSICO RISERVA DOCG 65,75
Castello di Querceto (Toscana)
Subtle, full and elegant wine which was awarded 91 points out of 100 from the Wine Spectater.
A fine combination with pasta and red meat.

VINO NOBILE DI MONTEPULCIANO 66,75
Riserva DOCG
Canneto (Toscana)
Famous Riserva from Tuscany. Complex, elegant and well balanced with a hint of violets. A great wine to accompany grilled meat, cheese and red meat.

AMARONE DELLA VALPOLICELLA 97,75
Riserva DOCG Casaletti
Canestrari (Veneto)
A classic wine from Veneto.
Ripened in oak casks for 4 years.
The king of all Italian wine.
Great with red meat or cheese.

BAROLO BRICCO SAN PIETRO RISERVA 124,75
Anne maria Abbona
Delicious fruit, cherries, blackberries and vanilla. Taste is ripe and juicy , nice tannin, broad and seductive.

Vini Speciale

BRUNELLO DI MONTALCINO RISERVA 160,75
DOCG
Solaria Petrizia Cencioni
Variation: Sangiovese 100%
Ruby Red with clear garnet address. Ripe fruit with cherries and blackberries. Withered rose petals, undergrowth and humus, vanilla and cloves.
The extinguished fireplace accompanies tobacco and subtle notes of candied citrus.

AMARONE DELLA VALPOLICELLA 449,75
Riserva Dieci Anni speciale
Villa Canestrari (Veneto)
This bottle contains the red top wine from Amarone dele Valpolicella made from the best grapes from the Val d'Illasi vineyards in the Veneto region. It is matured in a Rovero barrel of 500 liters for 72 months and then 18 months in the bottle.
It is only after 10 years that this excellent wine can be sold. Then the person who drinks it tastes the elegance created by this maturation. Only a limited number of bottles are produced per year.

VINI BIANCHI Witte wijn / White wine

Per glass 7,75

SOAVE DOC - DRY 29,75

Casaletti

The Soave is perhaps the most famous wine of Italy. It consists of 2 grape varieties, namely the Garganega and the Chardonnay grape.
The wine is velvety, dry and fruity.

Per glass 8,75

CHARDONNAY IGP - MEDIUM 39,75

Pecorari

Elegant dry wine from Fruili with a fruity and delicate taste. It reminds of pineapple and mango. It has a beautiful yellow color and is a good accompaniment to starters, antipasti and fish dishes.

Per glass 6,75

LAMBRUSCO BIANCO 26,75

Sparkling, sweet wine.

VERDICCHIO CLASSICO DEI CASTELLI 39,75

Di Jesi DOC (Boccafosca)

Intense and elegant wine with citrus scents, from Marche with notes of fresh fruit and white flowers, dry taste, fresh at first impact with a savory aftertaste.

SAUVIGNON IGT 41,75

P. Pecorari (Friuli)

The bright yellow color has reflections of olive green, the bouquet is distinct and aromatic of citrus and flowers.

GAVI DI GAVI DOCG 42,75

La Caplana (Piemonte)

Dry, fresh bouquet with fruit blossom.
A wonderful balance of fruit, acidity and alcohol.
A fine combination with starters, pasta and fish.

FALANGHINA ROCCA LEONI IGT 44,75

Villa Matilde

Originating from Campania, this wine is made from 100% Falanghina grape. It has typical nuances of fruit; pineapple, banana, peach, with notes of rose and sage. The color is light pale yellow. The taste is very pleasant.

PINOT GRIGIO PERER DOC 49,75

Longariva (Trentino)

Golden yellow of color. The wine from Trentino is dry, aromatic, full and fresh at the same time elegant with a clearly pleasant fruity bouquet. Very good to drink with fish dishes.

LUGANA BENEDICTUS DOC 51,75

Lombardia

This beautiful wine, from Lake Garda, has a pale straw yellow color, with golden reflections. The taste is fresh with intense exotic fruity sensations and hints of spices.

Vini Rosato

Rosé wijn / **Rosé wine**

Per glass 8,75

BARDOLINO CHIARETTO 37,75

Castelnuovo

Rosé wine from Veneto with a full scent of subtle fruit and a surprisingly rich taste.

Vini Spumante

Mousserende wijn / **Sparkling wine**

Per glass 9,75

PROSECCO DI VALDOBBIADINE DOCG 39,75

Casalini (Veneto)

Sparkling wine, method Charmat, from Veneto. Treat yourself!.

MOËT ET CHANDON BRUT IMPÉRIAL 124,75

Suitable for every occasion ;-)

ANTIPASTI Voorgerechten / **Starters**

ZUPPA DEL GIORNO 8,75
Soep van de dag
Soup of the day

ZUPPA DI PESCE 16,75
Een smaakvolle Italiaanse vissoep
met een mix van zeevruchten
A tasty Italian fish soup with a mix of seafood

BRUSCHETTA TRADIZIONALE 9,75
Geroosterd brood met verse tomaten,
knoflook en basilicum
Grilled bread topped with with fresh tomatoes,
garlic and basil

INSALATA MISTA 8,75
Gemengde salade
Mixed salad

INSALATA CAPRESE 13,75
Biologische tomaten en buffelmozzarella
met verse basilicum en extra vergine olijfolie
Organic tomatoes and buffalo mozzarella
with fresh basil and extra vergine olive oil

BURRATA PUGLIESE 15,75
Burrata, cherrytomaatjes, reductie van basilicum
en extra vergine olijfolie
Burrata with cherry tomatoes, reduction of basil
and extra vergine olive oil

MELANZANE ALLA PARMIGIANA 15,75
Gebakken en gesneden aubergine,
subtiel gelaagd met smeuïge mozzarellakaas
en verfijnde tomatensaus
Fried and sliced eggplant, subtly layered with creamy
mozzarella and refined tomato sauce

CARPACCIO DI PESCE SPADA 18,75
Dun gesneden zwaardvis met rucola,
cherrytomaatjes en citroen-balsamicodressing
Thinly sliced swordfish with arugula, cherry tomatoes
and lemon–balsamic dressing

CALAMARI FRITTI 14,75
Gefrituurde verse inktvisringen met cocktailsaus
Deep fried fresh squid rings with cocktail sauce

PROSCIUTTO DI PARMA 16,75
CON MOZZARELLA DI BUFALA
Parmaham met buffelmozzarella
Parma ham with buffalo mozzarella

CARPACCIO DI MANZO 17,75
Dun gesneden ossenhaas met rucola,
Parmezaan vlokken, pijnboompitten
en extra vergine olijfolie
Thinly sliced fillet of beef, rocket salad,
parmesan shavings, pine kernels
and extra virgin olive oil

VITELLO TONNATO 15,75
Dun gesneden gebraden kalfsvlees
met tonijnsaus en kappertjes
Thinly sliced roast veal
with tuna sauce and capers

ANTIPASTO ALL'ITALIANA ***for one person*** 16,75
Royale selectie van Italiaanse delicatessen;
vleeswaren, olijven en Pecorino uit Sardinië
Royal selection of Italian delicacies;
cold cuts, olives and Sardinian Pecorino

ANTIPASTO ALL'ITALIANA ***for two persons*** 32,75
Royale selectie van Italiaanse delicatessen;
vleeswaren, olijven en Pecorino uit Sardinië
Royal selection of Italian delicacies;
cold cuts, olives and Sardinian Pecorino

FOCACCIA 9,75
Focaccia met olijfolie, knoflook en rozemarijn
Focaccia with olive oil, garlic and rosemary

PANE E BURRO 4,75
Vers gebakken brood
met huisgemaakte knoflookboter
Freshly baked bread
with homemade garlic butter

PRIMI PIATTI Pasta / **Pasta dishes**

RIGATONI ALL'ARRABBIATA 15,75
Pittige klassieker uit Rome met rigatoni, knoflook, rode chilipeper en tomatensaus
A spicy Roman classic with rigatoni, garlic, red chili and tomato sauce

RIGATONI ALL'AMATRICIANA 18,75
Origineel Romeins recept met guanciale, tomaten saus, knoflook en pikante peper
Original Roman recipe with guanciale, tomato sauce, garlic and spicy pepper

SPAGHETTI ALLA BOLOGNESE 16,75
Spaghetti met rundergehakt saus en verse laurier
Spaghetti with ground beef sauce and fresh bay leaves

SPAGHETTI ALLA CARBONARA 17,75
Spaghetti met guanciale, ei en Pecorini romano
Spaghetti with guanciale, egg and Pecorino Cheese

LASAGNE CLASSICO 17,75
Verse huisgemaakte pastaschotel met vleessaus uit de oven
Fresh homemade pasta dish with meat sauce from the oven

GNOCCHI ALLA SORRENTINA 18,75
Huisgemaakte gnocchi met tomatensaus, knoflook, oregano, mozzarella en Parmezaan
Homemade gnocchi with tomato sauce, garlic, oregano, mozzarella and Parmesan

RAVIOLI CON FUNGHI E TARTUFO 22,75
Gevulde verse pasta met bospaddenstoelen en truffel in een heerlijke truffel saus
Stuffed fresh pasta with forest mushrooms and truffle in a delicious truffle sauce

RAVIOLI VEGANA 24,75
Gevulde verse pasta met spinazie, vegan formaggio, limoen, en een lichte tomatensaus, gegarneerd met basilicum
Stuffed fresh pasta with spinach, vegan formaggio, lime and a light tomato sauce, garnished with basil

TAGLIATELLE CON POLLO E FUNGHI 19,75
Verse tagliatelle met kip en bospaddenstoelen in Alfredo saus
Fresh tagliatelle with chicken and wild mushrooms in Alfredo sauce

TAGLIATELLE AL SALMONE 19,75
Verse tagliatelle met zalm, sjalotten en bieslook, geflambeerd met Martini dry in romige saus
Fresh tagliatelle with salmon, shallots and fresh chives, flambéed with Martini dry in creamy sauce

LINGUINE GAMBERI E ZUCCHINE 21,75
Linguine met gepelde garnalen, knoflook, spaanse pepers en courgette
Linguine with peeled prawns, garlic, chili and courgette

LINGUINE CON VONGOLE VERACI 23,75
Linguine met jumbo kokkels, knoflook en witte wijn, licht pikant
Linguine with jumbo clams, garlic and white wine, mildly spicy

LINGUINE SCOGLIO 24,75
Linguine met verse zeevruchten geserveerd met onze huisgemaakte vissaus
Linguine with fresh seafood served with our homemade fish sauce

RISOTTO CON FUNGHI PORCINI 23,75
Risotto met eekhoorntjesbrood
Risotto with porcini mushrooms

GLUTENVRIJE PENNE
Geniet van glutenvrije penne met jouw favoriete saus! Kosten zijn gebaseerd op de gekozen smaak.

GLUTEN FREE PENNE
Enjoy gluten-free penne with your favorite sauce! Costs are based on the flavor chosen.

PIATTI DI CARNE Vlees / Meat dishes

SCALOPPINA AL LIMONE 28,75
Malse kalfsoesters met witte wijn en citroen-dillesaus
Tender veal escalope with white wine and lemon dill sauce

SCALOPPINA AL GORGONZOLA 28,75
Malse kalfsoesters met gorgonzolasaus en peterselie
Tender veal escalope with gorgonzola sauce and parsley

SALTIMBOCCA ALLA ROMANA 28,75
Malse kalfsoesters met parmaham en salie in witte wijnsaus
Tender veal escalope with sage and parmaham in white wine sauce

OSSOBUCO ALLA MILANESE 32,75
Kalfsschenkel, langzaam gestoofd in een mengeling van groenten en een smaakvolle saus van tomaten en rode wijn, geserveerd met een zijde van rijst.
Veal shanks, slow-cooked in a medley of vegetables and a flavorful sauce of tomatoes and red wine, served with a side of rice

COSTOLETTE DI AGNELLO 36,75
Lamskoteletjes van zuiglam uit Nieuw-Zeeland met knoflook en rozemarijn
Lamb chops of suckling grass fed lamb from New Zealand with garlic and rosemary

FILETTO ALLA GRIGLIA 38,75
Malse ossenhaas van de grill, grasgevoerd, 2-4 weken gerijpt
Juicy tenderloin from the grill, grass fed, matured 2-4 weeks

EXTRA SAUCES

AL PEPE VERDE 4,25
Groene pepersaus
Green pepper sauce

GORGONZOLA 4,75
Gorgonzola saus
Gorgonzola sauce

TARTUFO 6,75
Truffelsaus
Truffle sauce

PATATINE FRITTE EXTRA 4,75
Extra frietjes
Extra fries

TUTTI PIATTI DI CARNE SONO SERVITI
CON PATATE E VERDURE DI STAGIONE COTTE

All meat courses are served with roast potatoes and vegetables of the season

Alle vleesgerechten worden geserveerd met gebakken aardappelen en groenten van het seizoen

PIATTI DI PESCE Vis / Fish dishes

SALMONE ALLA MEDITERRANEA 29,75
Noorse zalmfilet uit de oven, bereid met citroen, witte wijn, cherrytomaatjes, knoflook, olijven en peterselie
Norwegian salmon fillet from the oven, with lemon, white wine, cherry tomatoes, garlic, olives and parsley

FILETTO DI BRANZINO 28,75
Verse zeebaarsfilet met burrata-roomsaus, gegarneerd met fijngeraspte amandelen
Fresh sea bass fillet with burrata cream sauce topped with finely grated almonds

MISTO DI PESCE 39,75
Noorse zalmfilet, verse zeebaarsfilet
en twee grote garnalen
Norwegian salmon fillet, fresh sea bass fillet and two large prawns

GAMBERONI ALLA GRIGLIA 27,75
Gegrilde jumbo garnalen
Grilled jumbo prawns

GAMBERONI ALLA PUTTANESCA 31,75
Gepelde grote garnalen gekookt in een pan met tomaat, olijven, ansjovis, kappertjes en oregano
Peeled big prawns cooked in a pan with tomato, olives, anchovies, capers and oregano

! Elke dag Verse Vis
Fresh Fish every day

PATATINE FRITTE EXTRA 4,75
Extra frietjes
Extra fries

TUTTI PIATTI DI PESCE SONO SERVITI CON PATATE E VERDURE DI STAGIONE COTTE

All fish courses are served with roast potatoes and vegetables of the season

Alle visgerechten worden geserveerd met gebakken aardappelen en groenten van het seizoen

PIZZE Pizza's / **Pizza's**

MARGHERITA 12,75
Tomatensaus, mozzarella en verse basilicum
Tomato sauce, mozzarella and fresh basil

SALAMI PICCANTE 15,75
Tomatensaus, mozzarella en pikante salami
Tomato sauce, mozzarella and spicy salami

TONNO 16,75
Tomatensaus, mozzarella tonijn en uien
Tomato sauce, mozzarella, tuna and onion

CAPRICCIOSA 17,75
Tomatensaus, mozzarella, ham
en champignons
Tomato sauce, mozzarella, ham
and mushrooms

4 FORMAGGI 17,75
Tomatensaus en 4 soorten Italiaanse kazen
Tomato sauce and 4 types of Italian cheese

4 STAGIONE 17,75
Tomatensaus, mozzarella, ham, salami,
champignons en artisjok
Tomato sauce, mozzarella, ham, salami,
mushrooms and artichoke

VEGETARIANA 16,75
Tomatensaus, mozzarella, champignons,
paprika, artisjokken, uien en olijven
Tomato sauce, mozzarella, mushrooms,
bell peppers, artichokes, onions and olives

BRESAOLA 18,75
Tomatensaus, mozzarella, Bresaola ham,
rucola, extra virgin olijfolie
en Parmezaanse kaas schaafsel
Tomato sauce, mozzarella, Bresaola ham
rocket salad, extra virgin olive oil
and parmesan cheese shavings

TARTUFO 20,75
Tomatensaus, mozzarella, truffelpasta,
rucola en Parmezaanse kaas schaafsel
Tomato sauce, mozzarella, truffle pasta,
rocket salad and parmesan cheese shavings

PROSCIUTTO DI PARMA CON 18,75
MOZZARELLA DI BUFALA
Tomatensaus, mozzarella, parmaham
en een halve bol buffelmozzarella
Tomato sauce, mozzarella, Parma ham
and half a buffalo mozzarella

Heeft u een allergie? Meld het ons!

Do you have any allergies? Let us know!

Hai qualche allergia? Fateci sapere!

DOLCI Nagerechten / Desserts

DAMA BIANCA 10,75
Vanille-ijs met chocoladesaus en slagroom
Vanilla ice-cream with chocolate sauce and whipped cream

TIRAMISÙ CLASSICO 11,75
Huisgemaakte Tiramisu
Homemade Tiramisu

TARTUFO AL CIOCCOLATO 10,75
Truffel chocolade-ijs
Truffle chocolate ice-cream

SGROPPINO 11,75
Limoensorbet met Prosecco en vodka
Lime sorbet with Prosecco and vodka

CRÈME BRÛLÉE 12,75
Huisgemaakte crème brûlée met gekarameliseerde suiker
Homemade custard with caramelized sugar

FRAGOLE CON GELATO 12,75
Verse aardbeien met vanille-ijs
Fresh strawberries with vanilla ice-cream

FORMAGGIO MISTO 15,75
Een selectie van Italiaanse kazen
A selection of Italian cheese

VINO DA DESSERT 9,75
Dessertwijn
Dessert wine

Caffe e Liquori

Espresso	3,75
Caffè lungo	4,00
Cappuccino	4,25
Caffè latte	4,50
Macchiato	3,75
Thee	3,75
Verse munt thee / Fresh mint tea	4,75
Caffe corretto	5,25
Italian coffee (Amaretto)	9,75
Irish coffee (Whiskey)	9,75
Spanish coffee (Tia Maria)	9,75
French coffee (Cognac)	9,75

Cognac

Vecchia Romagna	9,75
Calvados	9,75
Hennessy	11,75
Courvoisier V.S.	11,75
Remy Martin V.S.O.P.	11,75
Remy Martin X.O.	26,75

Liquori

Grappa	8,75
Sambuca	8,75
Amaretto	8,75
Frangelico	8,75
Fernet Branca	8,75
Amaro-Averna	8,75
Limoncello	8,75
Strega	8,75
Ramazzotti	8,75
Baileys	8,75
Tia Maria	8,75
Cointreau	8,75
Drambuie	8,75
Grand-Marnier	8,75

Special Grappa

Grappa Trentina 24 Mesi	12,75
Grappa Amarone Barrique 1575	13,75