

# 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

Schots Black Gold ossenhaas van de grill, grasgevoerd, 2-4 weken gerijpt met truffel saus en verse zwarte truffel

*Scottish Black Gold 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*

64,75

## 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*

### ESPRESSO TIRAMISÙ

Huisgemaakte Tiramisu  
*Homemade Tiramisu*

57,75

## Menu 3

### CALAMARI FRITTI

Gefrituurde verse inktvisringen met cocktailsaus

*Deep fried fresh squid rings with cocktail sauce*

### SALMONE CON SALSADILLE

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*

44,75

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

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## Rode wijn / Red wine

MONTEPULCIANO D'ABRUZZO DOC 29,75

### **Bosco Nestor (Abruzzo)**

Per glass 7,75

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 8,75

LAMBRUSCO ROSSO 27,75

### **Emilia Romagna**

Sweet, fruity and harmonious.

Per glass 6,75

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 blackberries 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 Spectator. 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.

BAROLO RISERVA DOCG 82,75

### **Piemonte Tenata Carretta**

One of the most famous wines in Italy.

Forest fruit, tobacco and tannin.

Complex and intense, a must for Barolo lovers!

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.

## 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 della Valpolicella made from the best grapes from the Val d'Ilasi 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

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## Witte wijn / White wine

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 7,75

CHARDONNAY IGP - MEDIUM 39,75

Pecorari

Elegant dry wine from Friuli 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 9,75

LAMBRUSCO BIANCO 26,75

Sparkling, sweet wine.

Per glass 6,75

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.

GARACCI FALERNO BIANCO 69,75

Villa Matilde (Campania)

Nominated in the top 100 in the world. One of the best white wines is this Cru Caracci, made from 100% Falanghina grapes. This wine matures for 5 months in barriques and 8 months in the bottle. The color is intense yellow with a golden reflection. The scent is also intense with rose, banana, pineapple, vanilla and almonds. The taste is full, velvety, elegant and persistent.

## Vini Rosato

### Rosé wijn / Rosé wine

BARDOLINO CHIARETTO 36,75

Castelnuovo

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

Per glass 8,75

## Vini Spumante

### Mousserende wijn / Sparkling wine

PROSECCO DI VALDOBBIADINE DOCG 39,75

**Casalini (Veneto)**

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

Per glass 9,75

MOËT ET CHANDON BRUT IMPÉRIAL 124,75

Suitable for every occasion ;-)

# Bevande

## Drank / Drinks

### Soft Drinks

Cola / Cola Zero	4,25
Fanta / Sprite	4,25
Bitter-lemon / Tonic	4,25
Ice tea / Green Ice Tea	4,75
Appelsap	4,75
Jus d'orange	4,75

### Mineral Water

Panna Naturale (25cl)	3,75
San Pellegrino Frizzante	3,75
Panna Naturale (75 cl)	6,75
San Pellegrino Frizzante	6,75

### Beer

<b>Van de Tap / Draught:</b>	
Moretti Small	4,75
Moretti Pint	8,75
<b>Flessen / Bottles:</b>	
Affligem	5,25
Heineken	5,25
Heineken 0%	5,25

### Aperitivi

Jonge / Oude Jenever	6,75
Campari / Martini	6,75
Sherry medium / dry	6,75
Port rood / wit	6,75
Licor 43	8,75
Bacardi	8,75
Havana Club Rum	10,75
Gordons Gin	8,75
Bombay Gin	9,75
Hendrick's Gin	11,75
Smirnoff Vodka	8,75
Stolichnaya Vodka	8,75
Absolut Vodka	10,75
Grey Goose Vodka	11,75

### Whiskey

Johnny Walker Black	10,75
Jack Daniels	9,75
Jameson	9,75
Chivas 12 years	11,75
Glenfiddich 12 years	12,75
Glenmorangie single malt	14,75

## Cocktails

### Spritz

*Aperol, Prosecco, Soda*  
11,75

### Limoncello Spritz

*Limoncello, Prosecco, Soda*  
11,75

### Kir Royal

*Creme de Cassis, Prosecco*  
12,75

### Vodka Martini

*Gin, Martini Dry, Olives*  
12,75

### Espresso Martini

*Espresso, Vodka, Kahlua*  
12,75

### Negroni

*Gin, Campari, Martini Rosso*  
12,75

# Antipasti

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## Voorgerechten / Starters

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

CAMBERO AL FORNO 15,75  
Gepelde garnalen met knoflook en hete peper  
*Peeled shrimps with garlic and hot peper*

VONGOLE IN BRODETTO 16,75  
Verse kokkels met witte wijn, knoflook en peterselie  
*Fresh clams with white wine, garlic and parsley*

PROSCIUTTO DI PARMA CON MOZZARELLA 17,75  
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*

MELANZANE ALLA PARMIGIANA 17,75  
Gebakken en gesneden aubergine, subtiel gelaagd met smeuije mozzarellakaas en verfijnde tomatensaus  
*Fried and sliced eggplant, subtly layered with creamy mozzarella cheese and refined tomato sauce*

VITELLO TONNATO 18,75  
Dun gesneden gebraden kalfsvlees met tonijnsaus en kappertjes  
*Thinly sliced roast veal with tuna sauce and capers*

ANTIPASTO ALL'ITALIANA 18,75  
Royale selectie van Italiaanse delicatessen; vleeswaren, olijven en Pecorino uit Sardinië  
*Royal selection of Italian delicacies; cold cuts, olives and Sardinian Pecorino*

ZUPPA DEL GIORNO 10,75  
Soep van de dag  
*Soup of the day*

ZUPPA DI PESCE 14,75  
Een smaakvolle Italiaanse vissoep met een mix van zeevruchten  
*A tasty Italian fish soup with a mix of seafood*

✓ INSALATA MISTA 11,75  
Gemengde salade  
*Mixed salad*

✓ RUCOLA E PARMIGIANO 13,75  
Een verfijnde salade van pittige rucola, rijpe Parmezaan vlokken en een delicate 12 jaar oude balsamicoazijn  
*A refined salad of spicy arugula, ripe Parmesan shavings and a delicate 12 year old balsamic vinegar*

✓ INSALATA CAPRESE 15,75  
Biologische tomaten en buffelmozzarella met basilicum en extra vergine olijfolie  
*Organic tomatoes and buffalo mozzarella with basil and extra vergine olive oil*


✓ BURRATA 16,75  
Burrata, cherytomaatjes, reductie van basilicum en extra vergine olijfolie  
*Burrata with cherry tomatoes, reduction of basil and extra vergine olive oil*


✓ PANE E BURRO 4,75  
Brood met knoflookboter  
*Bread with garlic butter*

# Primi Piatti

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## Pasta / Pasta

 **PENNE AL DIAVOLA** 17,75  
Penne met tomatensaus en Pecorino kaas uit Sardinië met knoflook en pikante peper  
*Penne with tomato sauce, Sardinian Pecorino cheese, garlic and spicy pepper*

 **FIOCCHETTI AL GORGONZOLA DOP** 22,75  
Gevulde verse pasta met gorgonzolasaus en bieslook  
*Stuffed fresh pasta with gorgonzola sauce and chives*

**PENNE ALL'AMATRICIANA** 18,75  
Origineel Romeins recept met spek, Pecorino-kaas en tomaten saus en pikante peper  
*Original Roman recipe with bacon, Pecorino cheese, tomato sauce and spicy pepper*

**SPAGHETTI ALLA CARBONARA** 18,75  
Spaghetti met bacon, ei, peterselie en Pecorini romano  
*Spaghetti with bacon, egg, parsley and Pecorino Cheese*


 **RAVIOLI CON FUNGHI DI BOSCO E TARTUFO** 24,75  
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*


**TAGLIATELLE SAVINI** 22,75  
Verse tagliatelle, omarmd door malse stukjes ossenhaas, eekhoortjesbrood, knoflook en pepers, alles badend in een subtiele, lichte tomatensaus  
*Fresh tagliatelle, tender pieces of tenderloin, porcini mushrooms, garlic and peppers, in a subtle light tomato sauce*

**TAGLIATELLE AL SALMONE** 20,75  
Verse tagliatelle met zalm, sjalotten, zalmkaviaar en verse bieslook, geflambeerd met Martini dry in romige saus  
*Fresh tagliatelle with salmon, shallots, salmon caviar and fresh chives, flambéed with Martini dry in creamy sauce*

**LINGUINE CON VONGOLE VERACI** 21,75  
Linguine met jumbo kokkels, knoflook en witte wijn, licht pikant  
*Linguine with jumbo clams, garlic and white wine, a little bit spicy*

**LINGUINE AI GAMBERI CON BOTARGA** 21,75  
Linguine met gepelde garnalen, knoflook, spaanse pepers, tomatensaus en botarga  
*linguine with peeled prawns, garlic, chili, tomato sauce and botarga*

 **RAVIOLI VEGANA** 23,75  
Gevulde verse pasta met spinazie, vegan formaggio, limoen, en een lichte tomatensaus, gearneerd met basilicum  
*Stuffed fresh pasta with spinach, vegan formaggio, lime and a light tomato sauce, garnished with basil*

 **RISOTTO CON FUNGHI PORCINI** 22,75  
Risotto met eekhoortjesbrood  
*Risotto with porcini mushrooms*

**RISOTTO FRUTTI DI MARE** 24,75  
Risotto met zeevruchten  
*Seafood risotto*

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### GLUTENVRIJE PENNE

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

### GLUTEN FREE PENNE

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

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# Piatti di Carne

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## Vleesgerechten / Meat dishes

FILETTO ALLA GRIGLIA 225 GR 41,75

Schots Black Gold ossenhaas van de grill, grasgevoerd, 2-4 weken gerijpt  
*Scottish Black Gold tenderloin from the grill, grass fed, matured 2-4 weeks*

### EXTRA SAUCES

AL PEPE 3,25

Groene pepersaus  
*Green pepper sauce*

GORGONZOLA 3,75

Gorgonzola saus  
*Gorgonzola sauce*

TARTUFO 5,75

Truffelsaus  
*Truffle sauce*

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### SPECIALITY

ROYAL WAGYU A5 BMS8+ 200 GR 169,75

Japans volbloed Kobe Wagyu A5 BMS8+  
*Japanese full-blooded Kobe Wagyu A5 BMS8+*

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PATATINE FRITTE EXTRA 4,75

Extra frietjes  
*Extra fries*

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### 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

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TAGLIATA DI FILETTO DI MANZO 44,75

Gegrilde ossenhaas uit schotland, gesneden, met rucola, cherry tomaten, parmezaan vlokken en balsamico  
*Grilled tenderloin from Scotland, sliced, with arugula, cherry tomatoes, shaved parmesan and balsamic vinegar*

SCALOPPINE AL LIMONE 29,75

Malse kalfsoesters met witte wijn en citroen-dillesaus  
*Tender veal escalope with white wine and lemon dill sauce*

SALTINBOCCA ALLA ROMANA 31,75

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

SCALOPPINE AL GORGONZOLA 31,75

Malse kalfsoesters met gorgonzolasaus en peterselie  
*Tender veal escalope with gorgonzola sauce and parsley*

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 35,75

Lamskoteletjes van zuiglam uit Nieuw-Zeeland met knoflook en rozemarijn  
*Lamb chops of suckling lamb from New Zealand with garlic and rosemary*

# Piatti di Pesce

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## Visgerechten / Fish dishes

SALMONE CON SALSA DI DILLE Gegrilde Noorse zalmfilet in dillesaus <i>Grilled Norwegian salmon fillet in dill sauce</i>	26,75	GAMBERONI ALLA GRIGLIA Gegrilde jumbo garnalen <i>Grilled jumbo prawns</i>	29,75
FILETTI DI BRANZINO Verse zeebaarsfilet geserveerd op een bed van groenten <i>Fresh sea bass fillet served on a bed of vegetables</i>	26,75	GAMBERONI ALLA BUSARA Gepelde grote garnalen met datterini-tomaten, knoflook en Spaanse peper <i>Peeled big prawns with datterini tomatoes, garlic and Spanish pepper</i>	31,75
TONNO ALLA LIVORNESE Verse tonijnfilet met datterini tomaten, kappertjes, knoflook, basilicum en taggiasche olijven <i>Fresh tuna fillet with datterini tomatoes, capers, garlic, basil and taggiasca olives</i>	34,75	SOGLIOLA AL BURRO    DAGPRIJS / DAILY PRICE Zeetong gebakken in roomboter <i>Dover sole fried in butter</i>	
PATATINE FRITTE EXTRA Extra frietjes <i>Extra fries</i>	4,75		

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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

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Heeft u een allergie? Meld het ons!

*Do you have any allergies? Let us know!*

Hai qualche allergia? Fateci sapere!

**Fresh Fish every day** - Elke dag Verse Vis



# Dolci

## Nagerechten / Desserts

DAMA BIANCA	9,75
Vanille-ijs met chocoladesaus en slagroom <i>Vanilla ice-cream with chocolate sauce and whipped cream</i>	
ESPRESSO TIRAMISÙ	10,75
Huisgemaakte Tiramisu <i>Homemade Tiramisu</i>	
TARTUFO AL CIOCCOLATO	10,75
Truffel chocolade-ijs Optioneel: met een scheutje Amaretto of Tia Maria <i>Truffle chocolate ice-cream Optional: with a dash of Amaretto or Tia Maria</i>	
SGROPPINO	11,75
Limoensorbet met Prosecco en vodka <i>Lime sorbet with Prosecco and vodka</i>	
FRAGOLE CON GELATO	11,75
Verse aardbeien met vanille-ijs <i>Fresh strawberries with vanilla ice-cream</i>	
CRÈME BRÛLÉE	11,75
Huisgemaakte crème brûlée met gekarameliseerde suiker <i>Homemade custard with caramelized sugar</i>	
FORMAGGIO MISTO	14,75
Een selectie van Italiaanse kazen <i>A selection of Italian cheese</i>	
VINO DA DESSERT	8,75
Dessertwijn <i>Dessert wine</i>	

## 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
Irish coffee	9,75
Spanish coffee	9,75
French coffee	9,75

## Liquori

Grappa	8,75
Sambuca	8,75
Amaretto	8,75
Fernet Branca	8,75
Amaro-Averna	8,75
Limoncello	8,75
Strega / 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	16,75
Grappa Amarone Barrique 1575	17,75

## 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



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