

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 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.

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 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 Witte wijn / White wine

SOAVE DOC - DRY *Per glass 7,75* 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.

CHARDONNAY IGP - MEDIUM *Per glass 8,75* 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.

LAMBRUSCO BIANCO *Per glass 6,75* 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 ;-)

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
Red Bull	6,75

Mineral Water

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

Beer

Van de Tap / Draught:	
Moretti Small	4,75
Moretti Pint	8,75
Flessen / Bottles:	
Wieckse Witte 5.0%	5,75
Duvel 8.5%	5,75
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
Tequila	7,75
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

Vodka, Martini Dry, Olives
12,75

Espresso Martini

Espresso, Vodka, Kahlua
12,75

Negroni

Gin, Campari, Martini Rosso
12,75

Virgin Mojito

Mint, lime juice, soda water, sugar and ice
11,75

ANTIPASTI Voorgerechten / Starters

ZUPPA DEL GIORNO Soep van de dag <i>Soup of the day</i>	9,75	PROSCIUTTO DI PARMA CON MOZZARELLA Parmaham met buffelmozzarella <i>Parma ham with buffalo mozzarella</i>	16,75
ZUPPA DI PESCE Een smaakvolle Italiaanse vissoep met een mix van zeevruchten <i>A tasty Italian fish soup with a mix of seafood</i>	15,75	CARPACCIO DI MANZO Dun gesneden ossenhaas met rucola, Parmezaan vlokken, pijnboompitten en extra vergine olijfolie <i>Thinly sliced fillet of beef, rocket salad, parmesan shavings, pine kernels and extra virgin olive oil</i>	16,75
INSALATA MISTA  Gemengde salade <i>Mixed salad</i>	9,75	POLPETTE DELLA NONNA Zelfgemaakte gehaktballetjes in tomatensaus met knoflook en Pecorino kaas. Licht pikant <i>Homemade meatballs in tomato sauce with garlic and Pecorino cheese. Mildly spicy</i>	14,75
INSALATA CAPRESE  Biologische tomaten en buffelmozzarella met verse basilicum en extra vergine olijfolie <i>Organic tomatoes and buffalo mozzarella with fresh basil and extra vergine olive oil</i>	14,75	VITELLO TONNATO Dun gesneden gebraden kalfsvlees met tonijnsaus en kappertjes <i>Thinly sliced roast veal with tuna sauce and capers</i>	15,75
INSALATA CESARE Gemengde salade met scharrelkip, ei, tomaat, ansjovis en caesar dressing <i>Mixed salad with free-range chicken, egg, tomato, anchovies and caesar dressing</i>	14,75	ANTIPASTO SAVINI for one person Royale selectie van Italiaanse delicatessen; vleeswaren, olijven en Pecorino uit Sardinië <i>Royal selection of Italian delicacies; cold cuts, olives and Sardinian Pecorino</i>	18,75
BURRATA  Burrata, cherytomaatjes, reductie van basilicum en extra vergine olijfolie <i>Burrata with cherry tomatoes, reduction of basil and extra vergine olive oil</i>	15,75	ANTIPASTO SAVINI for two persons Royale selectie van Italiaanse delicatessen; vleeswaren, olijven en Pecorino uit Sardinië <i>Royal selection of Italian delicacies; cold cuts, olives and Sardinian Pecorino</i>	34,75
CALAMARI FRITTI Gefrituurde verse inktvisringen met cocktailsaus <i>Deep fried fresh squid rings with cocktail sauce</i>	13,75	FOCACCIA Focaccia met olijfolie, knoflook en rozemarijn <i>Focaccia with olive oil, garlic and rosemary</i>	10,75
VONGOLE IN BRODETTO Verse kokkels, witte wijn, knoflook en peterselie <i>Fresh clams with white wine, garlic and parsley</i>	16,75	PANE E BURRO  Vers gebakken brood met huisgemaakte knoflookboter <i>Freshly baked bread with homemade garlic butter</i>	4,75
MELANZANE ALLA PARMIGIANA  Gebakken en gesneden aubergine, subtiel gelaagd met smeuïge mozzarellakaas en verfijnde tomatensaus <i>Fried and sliced eggplant, subtly layered with creamy mozzarella and refined tomato sauce</i>	14,75		

PRIMI PIATTI Pasta / Pasta dishes

PENNE ALL'AMATRICIANA	16,75	TAGLIATELLE AL SALMONE	19,75
Origineel Romeins recept met spek, tomaten saus, knoflook en pikante peper <i>Original Roman recipe with bacon, tomato sauce, garlic and spicy pepper</i>		Verse tagliatelle met zalm, sjalotten en verse bieslook, geflambeerd met Martini dry in romige saus <i>Fresh tagliatelle with salmon, shallots and fresh chives, flambéed with Martini dry in creamy sauce</i>	
TAGLIATELLE ALLA BOLOGNESE	17,75	LINGUINE AI GAMBERI CON ZUCCHINE	19,75
Verse tagliatelle met rundergehakt saus en verse laurier <i>Fresh tagliatelle with ground beef sauce and fresh bay leaves</i>		Linguine met gepelde garnalen, knoflook, spaanse pepers en courgette <i>Linguine with peeled prawns, garlic, chili and courgette</i>	
SPAGHETTI ALLA CARBONARA	17,75	LINGUINE CON VONGOLE VERACI	22,75
Spaghetti met guanciale, ei en Pecorini romano <i>Spaghetti with guanciale, egg and Pecorino Cheese</i>		Linguine met jumbo kokkels, knoflook en witte wijn, licht pikant <i>Linguine with jumbo clams, garlic and white wine, a little bit spicy</i>	
TAGLIATELLE CON POLLO E FUNGHI	18,75	LINGUINE SCOGLIO	23,75
Verse tagliatelle met kip en bospaddenstoelen in Alfredo saus <i>Fresh tagliatelle with chicken and wild mushrooms in Alfredo sauce</i>		Linguine met verse zeevruchten in witte wijn saus met knoflook en spaanse pepers <i>Linguine with fresh seafood in white wine sauce with garlic and Spanish peppers</i>	
LASAGNE CLASSICO	17,75	RAVIOLI VEGANA 	23,75
Vers pastagerecht met vleessaus uit de oven <i>Fresh pasta dish with meat sauce from the oven</i>		Gevulde verse pasta met spinazie, vegan formaggio, limoen, en een lichte tomatensaus, gearneerd met basilicum <i>Stuffed fresh pasta with spinach, vegan formaggio, lime and a light tomato sauce, garnished with basil</i>	
RAVIOLI CON FUNGHI E TARTUFO 	22,75	RISOTTO CON FUNGHI PORCINI 	19,75
Gevulde verse pasta met bospaddenstoelen en truffel in een heerlijke truffel saus <i>Stuffed fresh pasta with forest mushrooms and truffle in a delicious truffle sauce</i>		Risotto met eekhoorntjesbrood <i>Risotto with porcini mushrooms</i>	
GNOCCHI AL PESTO 	17,75		
Gnocchi met huisgemaakte pesto <i>Gnocchi with homemade pesto</i>			
GNOCCHI SORRENTO 	17,75		
Gnocchi met tomatensaus, knoflook, oregano, mozzarella en Parmezaan <i>Gnocchi with tomato sauce, garlic, oregano, mozzarella and Parmesan</i>			

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

SCALOPPINE AL LIMONE	27,75	FILETTO ALLA GRIGLIA	36,75
Malse kalfsoesters met witte wijn en citroen-dillesaus <i>Tender veal escalope with white wine and lemon dill sauce</i>		Malse ossenhaas van de grill, grasgevoerd, 2-4 weken gerijpt <i>Juicy tenderloin from the grill, grass fed, matured 2-4 weeks</i>	
SCALOPPINE AL GORGONZOLA	28,75	EXTRA SAUCES	
Malse kalfsoesters met gorgonzolasaus en peterselie <i>Tender veal escalope with gorgonzola sauce and parsley</i>		AL PEPE	3,25
SALTINBOCCA ALLA ROMANA	28,75	Groene pepersaus <i>Green pepper sauce</i>	
Malse kalfsoesters met parmaham en salie in witte wijnsaus <i>Tender veal escalope with sage and parmaham in white wine sauce</i>		GORGONZOLA	3,75
FILETTO DI POLLO CON FUNGHI	27,75	Gorgonzola saus <i>Gorgonzola sauce</i>	
Kipfilet met paddenstoelen en peterselie in roomsaus <i>Chicken fillet with mushrooms and parsley in cream sauce</i>		TARTUFO	5,75
OSSOBUCO ALLA MILANESE	29,75	Truffelsaus <i>Truffle sauce</i>	
Kalfsschenkel, langzaam gestoofd in een mengeling van groenten en een smaakvolle saus van tomaten en rode wijn, geserveerd met een zijde van rijst. <i>Veal shanks, slow-cooked in a medley of vegetables and a flavorful sauce of tomatoes and red wine, served with a side of rice</i>			
COSTOLETTE DI AGNELLO	37,75		
Lamskoteletjes van zuiglam uit Nieuw-Zeeland met knoflook en rozemarijn <i>Lamb chops of suckling grass fed lamb from New Zealand with garlic and rosemary</i>			

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 CON SALSA DI DILLE 26,75
Gegrilde Noorse zalmfilet in dillesaus
Grilled Norwegian salmon fillet in dill sauce

FILETTI DI BRANZINO 26,75
Verse zeebaarsfilet
in heerlijke mediterrane saus
*Fresh sea bass fillet
in delicious Mediterranean sauce*

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 29,75
Gegrilde jumbo garnalen
Grilled jumbo prawns

GAMBERONI ALLA BUSARA 31,75
Gepelde grote garnalen
met datterini-tomaten, knoflook
en Spaanse peper
*Peeled big prawns
with datterini tomatoes,
garlic and Spanish pepper*

! 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

MOZZARELLA DI BUFALA  14,75
Tomatensaus, buffelmozzarella en verse basilicum
Tomato sauce, buffalo mozzarella and fresh basil

PEPPERONI 16,75
Tomatensaus, mozzarella en pikante salami
Tomato sauce, mozzarella and spicy salami


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


4 STAGIONE 18,75
Tomatensaus, mozzarella, ham, salami,
champignons en artisjok
*Tomato sauce, mozzarella, ham, salami,
mushrooms and artichoke*


PROSCIUTTO DI PARMA 19,75
Tomatensaus, mozzarella en parmaham
Tomato sauce, mozzarella and Parma ham



BRESAOLA 19,75
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

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

VEGETARIANA  17,75
Tomatensaus, mozzarella en verse groenten
Tomato sauce, mozzarella and fresh vegetables

4 FORMAGGI  18,75
Tomatensaus en 4 soorten Italiaanse kazen
Tomato sauce and 4 types of Italian cheese

TARTUFO  19,75
Tomatensaus, mozzarella, truffelpasta,
rucola en Parmezaanse kaas schaafsel
Tomato sauce, mozzarella, truffle pasta,
rocket salad and parmesan cheese shavings

 **Pizza is niet altijd verkrijgbaar**
 *Pizza is not always available*

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

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
Ramazotti	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