

ANTIPASTI - STARTERS

Tagliere di salumi e formaggi importati dall'Italia

Plankje met geïmporteerde charcuterie en kaze

Charcuterie of imported meats and cheese

18 for 1 pers / 28 for 2 ppl

Tonno del chianti con fagiolina del trasimeno

Het varken dat op tonijn lijkt met "slow food"presidia bonen uit Umbria

The pork that looks like tuna served with "slow food" presidia beans from umbria

16

Melanzana alla parmigiana

Aubergine met Parmezaanse kaas

Eggplant parmesan

14 starter/ 18 main course

Baccalà con cipolla e uvetta su crema di ceci

Kabeljauw met ui en rozijnen op kikkererwten room

Codfish with onions and raisin on top of chickpeas cream

14

Caponata di verdure con burrata

Caponata (groentenmix aangevuld met verse tomatensaus) geserveerd met burrata

Caponata (Mix of cooked vegetables in tomato sauce) served with burrata cheese

14

Crostini con patè di fegatini, marmellata di cipolle rosse e gel di mela verde

Kippen lever patè op geroosterd brood met rode uiejam en groene appelgel

Chicken liver patè on toasted bread with red onion jam and green apple gel

13

PIATTI PRINCIPALI – MAIN COURSE

Tagliolini fatti a mano con ragù di polpo e scamorza affumicata

Huisgemaakt tagliolini met octopus ragù en gerookt scamorza

Homemade tagliolini with octopus ragù and smoked scamorza

18

tagliolini alla norcina

Huisegemaakt tagliolini met champignons, worsten en slagroom

Homemade tagliolini with mushrooms, sausages and milkcream

18

Ravioli fatti in casa ripieni di radicchio e gorgonzola con salsa alle noci e confettura di pere

Huisgemaakte ravioli gevuld met radicchio en gorgonzola in noten room en perejam

Homemade ravioli filled up with radicchio and gorgonzola in nuts cream and pear jam

18

Peposo al sangiovese con purè di patate

Rundvlees gestoofd in rode sangiovese wijn met aardappelpuree

Slow cooked beef in sangiovese red wine with mashed potato

25

Sarde in beccafico su crema di peperoni

Gevulde sardines van paneermeel, rozijnen, ansjovis, pijnboompitten op creme van rode paprika

Stuffed sardines with breadcrumbs, raisin, anchovies, pine nuts on top of red peppers cream

25

Quaglia ripiena, servita con salsa demi-glace e patate arrosto

Gevulde kwartel geserveerd met demi-glace saus samen met gebakken aardappels

Stuffed quail served with demi-glace sauce with roasted potato

30

Polpettone vegetariano con purè di cavolfiore e demi-glace vegetariana

Vegetarisch “gehaktbrood” bovenop bloemkoolpuree met vegetarische demi-glace

Vegetarian “meatloaf” on top of cauliflower puree with vegetarian demi-glace

23

DOLCI - DESSERT

Fungamisù

Chef “dit is geen tiramisù”

Chef “this is not a tiramisù”

13

Assoluto di pistacchio con terra di cioccolato bianco bruciato

Pure pistasche semifreddo met bovenop witte “verbrande” chocolade

Pure pistachio semifreddo on top of white “burnt” chocolate

12

Torta pistocchi con crema di lamponi

Pure chocoladetaart (zonder eieren, boter en bloem) met frambozen cream

Pistocchi (chocolatier in florence) cake of pure dark chocolate cake (without eggs, butter and flour) with raspberry cream

12

Cheesecake con gel ai mirtilli

Cheesecake met blauwe bessen gel

Cheesecake with blueberry gel

10

Tozzetti e vin santo

Typische huisgemaakte umbrische droge koekjes geserveerd met zoete wijn

Typical homemade umbrian dry biscuits served with sweet wine

9

5 courses “slow food presidia”menù

selezione di formaggi slow food e culatello di zibello

Selectie van slow food kaas en culatello di zibello

Selection of slow food cheese and culatello di zibello

Tonno del chianti con fagiolina del trasimeno

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Amatriciana affumicata “slow food”

Gerookt amatriciana

Smoked amatriciana

Coniglio in porchetta con lenticchie di ustica

Konijnrollade met linzen uit ustica

Debone and filled Rabbit with ustica lentils

Assaggio dei nostri dolci

Mix van ons dessert

Mix of our dessert

Slow food is an association that promote local food and traditional cooking method. Promoted as an alternative to fast food, it strives to preserve traditional and regional cuisine and encourages farming of plants, seeds, and livestock characteristic of the local ecosystem. It promotes local small businesses and sustainable foods. It also focuses on food quality, rather than quantity. It was the first established part of the broader slow movement. It speaks out against overproduction and food waste. It sees globalization as a process in which small and local farmers and food producers should be simultaneously protected from and included in the global food system