

*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*

***15***

***Melanzana alla parmigiana***

*Aubergine met Parmezaanse kaas*

*Eggplant parmesan*

***14 starter /18 Main course***

***Baccala con cipolla e uvetta su crema di ceci***

*Kabeljauw met ui en rozijnen op kikkererwten room*

*Codfish with onions and raisins on top of chickpeas cream*

***14***

***Caponata di verdure con burrata e mandorle tostate***

*Caponata (groentemix aangevuld met verse tomatensaus) geserveerd met burrata en  
gerooste amandelen*

*Caponata (mix of cooked vegetables in tomato sauce) served with burrata and toasted  
almond*

***13***

**PIATTI PRINCIPALI - MAINCOURSE**

***Tagliolini fatti a mano con ragù di polpo***

*Huisgemaakt tagliolini met octopus ragù*

*Homemade tagliolini with octopus ragù*

18

***Tagliolini fatti a mano con ragù d'anatra***

*Huisgemaakt tagliolini met eend ragù*

*Homemade tagliolini with duck ragù*

18

***Tagliolini fatti a mano con ragù di vitellone e maiale***

*Huisgemaakt tagliolini met runder en varken vlees ragù*

*Homemade tagliolini with beef and pork ragù*

16

***Gnocchi fatti in casa in salsa di pomodoro, pesto di basilico e ricotta affumicata***

*Huisgemaakt gnocchi in tomatensaus, pesto en gerookte ricotta kaas*

*Homemade gnocchi in tomato sauce, pesto en smoked ricotta on top*

16

***Pepero al sangiovese con pure di patate***

*Rundvlees gestoofd in san giovese rode wijn en peper geserveerd met aardappelpuree*

*Slow cooked beef in san giovese red wine and pepper served with mashed potato*

25

***Anguilla "fusion"***

***Anguilla affumicata ripiena con pan grattato, uvetta, pinoli, alloro, pecorino e cipolla su crema di piselli***

*Gerookte paling gevuld met paneermeel, rozijnen, pijnboompitten, laurier, pecorino en ui op erwtencrème*

*Smoked eel filled up with breadcrumbs, raisins, pine nuts, bay leaf, pecorino and onion on pea cream*

*We get the smoked eel from a famous smokehouse in Volendam (smit bokkum), 6 generation of tradition e secrets about smoked fish. Here a combination of dutch and Italian tradition*

25

***Quaglia ripiena di funghi, salsiccia, pane e latte su con patate arrosto***

*Gevulde kwartel met brood, melk, champignon en worsten geserveerd met gebakken aardappels*

*Quail stuffed with bread, milk, mushrooms and sausages with roasted potatoes*

30

***DOLCI - DESSERT***

***Fungamisù***

*Chef “dit is geen tiramisu”  
Chef “this is not a tiramisu”*

**13**

***Pannacotta al cocco, mango e frutto della passione, croccante alle mandorle***

*Kokos pannacotta, mango en passievrucht gel, amandel bros  
Coconut pannacotta, mango and passion fruit gel, almond brittle*

**9**

***Torta pistocchi***

*Pure chocoladetaart (zonder eieren, boter en bloem)  
Pistocchi(chocolatier in florence) cake of pure dark chocolate (without eggs, butter and flour)*

**12**

***Cheesecake con gel ai lamponi***

*cheesecake met frambozen gel  
cheesecake with raspberry gel*

**8**

***Please let us know if you have any allergies or food intolerance***