

*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***

***Sardine marinate su pappa al pomodoro***

*Gemarineerde sardientjes geserveerd op pappa al pomodoro (tomatenmousse en brood)*

*Marinated sardines served on top of pappa al pomodoro (mousse of tomato and bread)*

***14***

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

*Caponata (mix van aubergine, courgette en paprika in tomatensaus) met burrata en  
geroosterde*

*amandelen*

*Caponata (mix of eggplants, zucchini and peppers in tomato sauce) served with burrata  
and toasted almonds*

***14***

## PRIMI PIATTI

### ***Tagliolini fatti a mano con ragù di pesce bianco, alici e olive taggiasche***

*Huisgemaakt tagliolini met witte vis ragù, ansjovis en taggiasche olijven*

*Homemade tagliolini with white fish ragù, anchovies and taggiasca olives*

18

### ***Tagliolini fatti a mano alla norcina (salsiccia toscana, funghi e panna)***

*Huisgemaakt tagliolini met norcina saus ( toskaanse worst, champignons en kookroom)*

*Homemade tagliolini with norcina sauce (Tuscan sausages, mushrooms and milkcream)*

17

### ***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*

17

## SECONDI PIATTI

### ***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

### ***Coniglio in porchetta servito con patate arrosto e demi-glace***

*Konijnrollade met lardo( varkensvet) en herbs geserveerd met geroosterde aardappelen en demi-glace saus*

*Debone rabbit stuffed with pork fat and herbs served with roast potates and demi-glace sauce*

26

### ***Gulash triestino, stufato nel pomodoro e paprika, servito con purè di patate***

*Rundvlees gestoofd in tomatensaus, paprika en uien, geserveerd met aardappelpuree*

*Stewed beef in tomato sauce, paprika and onions, served with mashed potato*

25

**DOLCI - DESSERT**

***Fungamisù***

*Chef “dit is geen tiramisu”*

*Chef “this is not a tiramisu”*

**13**

***Torta pistocchi***

*Pure chocoladetaart (zonder eieren, boter en bloem)*

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

**12**

***Tozzetti con vin santo***

*Tozzetti, typische umbrische en toscanse koekjes geseerved met vin santo*

*Typical umbrian and tuscan biscuits served with vin santo*

**12**

***Semifreddo al pistachio, cioccolato bianco bruciato e lamponi***

*Pistache semifreddo, witte chocolade crumble en frambozen*

*Pistachio semifreddo with white chocolate burnt crumble and raspberry*

**9**

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