

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

Baccalà con cipolla e uvetta su crema di ceci

Kabeljauw met uien en rozijnen op kikkererwtenroom

Codfish cooked with onion 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

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 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

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

28

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 potatoes and demi-glace sauce

28

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

Rundvlees gestoofd in tomatensaus, paprika en uien, geserveerd met aardappelenpuree
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

Pannacotta al cocco, croccante alle mandorla, mango e frutto della passione

Kokos pannacotta, gebrande amandelen, mango en passievrucht

Coconut pannacotta, almond brittle, mango and passion fruit

9

Selezione di formaggi

Kaas plankje

Cheese selection

15

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