

ANTIPASTI - STARTERS

Tagliere di salumi e formaggi importati dall'Italia



Plankje met geïmporteerde charcuterie en kazen

Charcuterie of imported meats and cheese

18 for 1 pers / 28 for 2 ppl

Vitello tonnato



Kalfsmuis met saus van tonijn, mayonaise, ansjovis en kappertjes

Veal with mayonnaise, tuna, capers and anchovies sauce

15

Melanzana alla parmigiana



Aubergine met parmezaanse kaas

Eggplant parmesan

15 starter /19 Main course

Sardine marinate su pappa al pomodoro



Gemarineerde sardientjes met tomaat en brood mousse

Marinated sardines on top of tomato and bread mousse

15

Flan di patate e porri con fonduta di pecorino e tartufo



aardappel en prei flan met pecorino-truffle fondue en verse truffel

Potato and leek flan with pecorino and truffle fondue and fresh truffle

16

**Prosciutto di pesce spada di nostra produzione, speziato e stagionato 3-4 settimane,
servito con una composta di fichi e una vinaigrette al limone**



*Huisgemaakt Zwaardvis Ham 3-4 weken gerijpt, gekruid met paprika, zwarte peper en rozemarijn,
geserveerd met vijgencompote en citroenvinaigrette*

*Homemade Swordfish ham aged 3-4 weeks spiced with paprika, black pepper and rosemary, served with figs
compote and lemon vinaigrette*

16

Mix of starters taste

**Mix of 4 starters selected from our chef served with a charcuterie of cheese and salumi
23 per person (minimum for 2 person)**

PRIMI PIATTI

Gnocchi fatti in casa con pesto, mandorle tostate e pomodori secchi

Huisgemaakt gnocchi met pesto, geroosterde amandelen en droge tomaten

Homemade gnocchi with pesto, toasted almond and dry tomato



19

Tagliolini fatti a mano con genovese d'anatra

Huisgemaakt tagliolini met eend saus, kruidnagel, uien

Homemade tagliolini with duck, cloves, white onions

20



(may contain traces of soy, milk mustard)

Tagliolini fatti a mano con ragù di agnello

Huisgemaakt tagliolini met lam ragu

Homemade tagliolini with lamb ragu

20



***Ravioli ripieni di ricotta, parmigiano, noce moscata e funghi con burro e
tartufo nero***



*Huisgemaakt ravioli gevuld met ricotta, parmezaanse, nootmuskaat en paddestoelen in
boter en zwarte truffel saus*

*Homemade ravioli filled up with ricotta, parmesan, nutmeg and mushrooms in
butter and black truffle sauce*

32



SECONDI PIATTI

Gulash triestino con purè di patate  

Gestoofde kalfswang in tomaten-paprikasaus, met aardappelpuree
Braised beef cheek in tomato and paprika sauce with mashed potato

27

Anguilla "fusion"

Anguilla affumicata ripiena di pangrattato, uvetta, pinoli, alloro, pecorino, cipolla servita su una 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

29



Coniglio in porchetta servito con patate arrosto e salsa demi-glace

Konijn rollade gevuld met lardo (varkensvet) italian kruiden geserveerd met gebakken aardappels en demi-glace saus

Stuffed rabbit with lardo (pork fat) italian herbs served with roasted potato and demi-glace sauce

32



EXTRA SIDE




MIX SALAD 8,5 

Green salad with tomato and carrots

AU GRATIN VEGETABLES 8,5  




mix of baked vegetables with breadcrumbs

DOLCI - DESSERT

Fungamisù   

Chef "dit is geen tiramisu"
Chef "this is not a tiramisu"

14

Assoluto di limone   

5 verschillende textuur van citroen
5 different texture of lemon

15

Panna cotta al cocco, cioccolato bianco bruciato gel al mango e frutto della passione

Kokos panna cotta, verbrande witte chocolade, mango en passievrucht
Coconut panna cotta, white chocolate burnt, mango and passion fruit gel

11



Torta pistocchi

Pure chocoladetaart (zonder eieren, boter en bloem)
Pistocchi (chocolatier in florence) cake of pure dark chocolate

12



Selezione Formaggi

Kaas plankje
Cheese selection

15



(possible)

FOOD ALLERGY GUIDE



Gluten
Gluten
Glutine



Crustace
an
Schaal
Crostacei



Molisch
Week
Molluschi



Eggs
Ei
Uova



Fish
Vis
Pesce



Milk
Melk
Latte



Sulfite
Sulfiet
Solfiti



Peanuts
Pinda's
Arachidi



Celery
Selderij
Sedano



Sesame
Sesame
Sesamo



Nuts
Noten
Noccioline



vegetarian

OUR BREAD MIGHT CONTAIN NUTS, PEANUTS

If you have any allergies or food intolerance doubts, questions, please don't hesitate to contact our staff. Be aware contamination is always possible.

MADE BLUE

*in collaboration with made blue foundation
we donate 1.000.000 litres of drinking water
in developing countries each year.*

5.50

Our water is cooled and filtered, flat or sparkling.

Soft drink 4

Beer 5

Amari 6

Espresso 3

Cappuccino 3,5

the 3,50

caffè corretto 4

latte macchiato 3,5

Doppio 3.5

Long black 3,5