

ANTIPASTI - STARTERS

Tagliere di salumi e formaggi importati dall'Italia



Plankje met geïmporteerde charcuterie en kazen

Charcuterie of imported meats and cheese

19 for 1 pers / 32 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

Caponata siciliana in agrodolce con burrata e mandorle tostate



Siciliaanse zoet zure caponata met verse burrata en geroosterde amandelen

Sicilian sweet-sour Caponata with fresh burrata and toasted almond

15

Flan di zucca e patate con fonduta di taleggio e tartufo



Aardappel en pompoen flan met taleggio kaas fondue en verse truffel

Potato and pumpkin flan with taleggio cheese fondue with fresh truffle

**Price changes weekly depending on availability of the
truffle (type and price). Check it with our staff**

**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 trapanese e ricotta affumicata

Huisgemaakt gnocchi met pesto trapanese (tomaat, geroosterde amandelen, pecorino kaas, basilicum) met gerookte ricotta

Homemade gnocchi with pesto trapanese (tomato, almond, pecorino cheese and basil) served with smoked ricotta



20

Tagliolini fatti a mano con ragù toscano di cinghiale

Huisgemaakt tagliolini met wild zwijn ragout

Homemade tagliolini with wild boar ragu



22

Tagliolini fatti a mano con ragù di agnello

Huisgemaakt tagliolini met lam ragu

Homemade tagliolini with lamb ragu



21

Ravioli ripieni di ricotta, parmigiano e noce moscata serviti con burro e tartufo

Huisgemaakt ravioli gevuld met ricotta, parmezaanse en nootmuskaat in boter en verse truffel

Homemade ravioli filled up with ricotta, parmesan and nutmeg in butter and fresh truffle



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SECONDI PIATTI

Guancia di vitello brasata al vino rosso con purè di patate  

Gestoofde kalfswang in rode wijnsaus met aardappelpuree

Braised beef cheek in red wine sauce with mashed potato

28

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

AU GRATIN VEGETABLES 8,5 

mix of baked vegetables with breadcrumbs




DOLCI - DESSERT

Fungamisù   

Chef "dit is geen tiramisù"

Chef "this is not a tiramisù"

14

Assoluto di limone   

5 verschillende textuur van citroen

5 different texture of lemon

15

Panna cotta alle mandorle, amaretti e confettura di fichi

Amandelen panna cotta, amaretti, vijgencompote

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
Crostatei


Molisch
Week
Molluschi


Eggs
Ei
Uova


Fish
Vis
Pesce


Milk
Melk
Latte


Sulflte
Sulfllet
Solflti


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.
Our water is cooled and filtered, flat or sparkling.*

5.50

*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*