

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

16



Melanzana alla parmigiana

Aubergine met parmezaanse
kaas Eggplant parmesan

15 starter / 22 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

16



Sardine marinate servite con pappa al pomodoro

Gemarineerde sardines geserveerd met pappa al pomodoro (mix van tomatensaus en brood)
marinated sardines served with pappa al pomodoro (mix of tomato sauce and bread)

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
25 per person (minimum for 2 person)**

Sourdough bread with olive oil **5.50**
(for 2 people)

taralli, olives, dry tomato **15**
(for 2 people)

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

21



Tagliolini fatti a mano alla norcina

Huisgemaakt tagliolini met norcina saus (varkensworst, champignons en slagroom)

Homemade tagliolini with norcina sauce (pork sausages, champignon and milkcream)

22



Tagliolini fatti a mano con ragù di agnello

Huisgemaakt tagliolini met lam ragu

Homemade tagliolini with lamb ragu

22



Ravioli del plin ripieni di ricotta serviti con salsa di pomodoro


Huisgemaakt ravioli gevuld met ricotta geserveerd met tomatensaus



Homemade ravioli filled up with ricotta served with tomato sauce

24



EXTRA SIDE - SALADS

green mix salad, rucola, tomato and carrots **10** 

green mix salad, rucola, tomato, carrots, burrata, olives **13**  

Vegetable au gratin **10**
mix of veggies, garlic, rosemary and bread crumbs

SECONDI PIATTI

Guancia di manzo brasata al vino rosso con purè di patate

*Gestoofde kalfswang in rode saus met aardappelpuree
Braised beef cheek in red wine sauce with mashed potato*



29

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



DOLCI - DESSERT

Fungamisù

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

14



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

*kokos panna cotta, gebrande witte chocolade, mango en
passievruucht*

*coconut panna cotta, white chocolate burnt crumble, mango
and passion fruit gel*

13



Assoluto di limone

5 verschillende textuur van citroen

5 different texture of lemon

14



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


Crustacean
Schaal
Crostacei


Mollusk
Week
Molluschi


Eggs
Ei
Uova


Fish
Vis
Pesce


Milk
Melk
Latte


Sulfite
Sulflet
Solfti


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*