

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

Kalfmuis 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



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



Flan di patate e porri, fonduta di pecorino e tartufo

Aardappel en prei flan met pecorino kaas fondue en verse truffel

Potato and leek flan, pecorino fondue and fresh truffle

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 con puttanesca di pesce spada e halibut

Huisgemaakt tagliolini met zwaardvis, heilbot, ansjovis, tomaat, kappertjes en olijven
Homemade tagliolini with swordfish, halibut, anchovies, tomato, capers and olives

24



Tagliolini fatti a mano con ragù di agnello

Huisgemaakt tagliolini met lam ragu
Homemade tagliolini with lamb ragu

22




Ravioli fatti in casa ripieni di ricotta serviti con burro al bianchetto e tartufo fresco



Huisgemaakt ravioli gevuld met ricotta, met boter en verse truffel
Homemade ravioli filled up with ricotta served with butter and fresh black truffle

32



EXTRA SIDE - SALADS

green mix salad, rucola, tomato and carrots 10 

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

SECONDI PIATTI

Guancia di manzo brasata al vino rosso con purè di patate



Kalfswang gestoofd in rode wijn 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

Fungamisu



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 passievrucht

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

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*

Tasting Menu

Sourdough bread with extra virgin olive oil

Flan di patate e porri, fonduta di pecorino e tartufo

Aardappel en prei flan met pecorino kaas fondue en verse truffel

Potato and leek flan, pecorino fondue and fresh truffle



Ravioli fatti in casa ripieni di ricotta serviti con burro al bianchetto e tartufo

Huisgemaakt ravioli gevuld met ricotta, met boter en verse truffel

Homemade ravioli filled up with ricotta served with butter and fresh black truffle



Fungamisu - Assoluto limone



58

Price per person/minimum 2 people

Drinks not included

This menu is designed as a complete experience and cannot be modified