Starters

Bruschette of the house – €10,5
Selection of bruschette with seasonal toppings – ask for today's variation
Selectie van bruschette met seizoensgebonden toppings – vraag naar de variatie van vandaag

Baked Smoked Scamorza – €15,50
Oven-baked smoked scamorza cheese with prosciutto crudo
In de oven gebakken gerookte scamorza kaas met prosciutto crudo

Burrata – €13 **(V)** *(with ham from Abruzzo – €16,5)*
Creamy burrata with cherry tomatoes and rocket
Romige burrata met cherrytomaten en rucola

Polpette al Sugo – €16,5
Home made beef and veal meatballs simmered in tomato sauce
Huisgemaakte gehaktballetjes van rund- en kalfsvlees in tomatensaus

Vitello Tonnato – €17,5
Thinly sliced veal with creamy tuna and caper sauce
Dun gesneden kalfsvlees, met romige tonijn-kappersaus

Gamberi alla Catalana – €19,50
Prawns with tomatoes, potatoes, red onions, and a touch of parsley.
Garnalen met tomaten, aardappelen, rode uien en een vleugje peterselie.

Tagliere – €18 (for 1) / €34 (for 2)
Selection of premium Italian cured meats and cheeses, served with homemade bread
Selectie van fijne Italiaanse vleeswaren en kazen, geserveerd met huisgemaakt brood

Salade

Burrata – €15 **(V)**
Mix of fresh greens topped with juicy tomatoes and creamy burrata, drizzled with EVO
Mix van verse bladgroenten met sappige tomaten en romige burrata, besprenkeld met EVO

Pere e Gorgonzola – €16 **(V)**
Fresh greens with sweet pear slices, Gorgonzola, truffle-infused honey, and crunchy walnuts
Mix van verse bladgroenten met zoete peren, Gorgonzola, truffelhoning en knapperige walnoten

Tonno – €15,5
Fresh greens, tuna fillet, cherry tomatoes, red onions, white beans & black olives with vinaigrette
Mix van verse bladgroenten met tonijnfilet, cherrytomaten, rode ui, witte bonen en zwarte olijven, met een lichte vinaigrette

Frutti e Formaggio – €15,5
Fresh greens with seasonal fruits, goat cheese, walnuts & honey-lime vinaigrette
Mix van verse bladgroenten met seizoensfruit, geitenkaas, walnoten en een honing-limoen vinaigrette

Pasta

Spaghetti ai gamberi – €21
Fresh spaghetti with prawns, cerry tomato and lemon
Verse spaghetti met garnalen en cherrytomaat

Spaghetti alla carbonara – €18
Fresh spaghetti with organic eggs, guanciale, pecorino and parmigiano
Verse spaghetti met biologische eieren, guanciale, pecorino en parmezaan

Tagliatelle al sugo di Ragù Bolognese – €18,5
Fresh fettuccine with traditional beef and tomato, slow-cooked ragù-style
Verse fettuccine met traditionele rundvlees- en tomatensaus, langzaam gegaard in ragùstijl

Spaghetti vegetariani del giorno – €16,5 **(V)**
Fresh spaghetti with the vegetable of the day, chilli, Parmesan, and the daily topping
Verse spaghetti met de groente van de dag, chili, Parmezaan en de topping van de dag

Ravioli ricotta, spinaci e zafferano – €21 **(V)**
Home made ravioli filled with spinach, ricotta and saffron, served with tomato sauce
Huisgemaakte ravioli gevuld met spinazie, ricotta en saffraan, geserveerd met tomatensaus

Lasagna Bolognese – €18
Oven-baked lasagna with beef ragù, béchamel, mozzarella, and Parmigiano
Ovengebakken lasagne met rundvleesragù, bechamelsaus, mozzarella en Parmigiano

Main

Filetto di spigola – €29,5
Seabass filet with the vegetables of the day
Zeebaarsfilet met groenten van de dag

Guancia ai funghi – €29,5
Traditional slow-braised beef cheek in white wine with onion sauce, served with vegetables
Traditional slow-braised beef cheek in white wine with onion sauce, served with vegetables

Eggplant Parmigiana – €18 **(V)**
Baked layers of fried eggplant, tomato sauce, mozzarella and Parmigiano Reggiano
Gebakken lagen aubergine, tomatensaus, mozzarella en Parmigiano Reggiano

Pizza served daily for lunch, except Tue & Wed (from 17:00)

Pizza

Marinara – €10 **(V)**
Tomato sauce, garlic, oregano, extra virgin olive oil (no cheese)
Tomatensaus, knoflook, oregano, extra vergine olijfolie (zonder kaas)

Margherita – €13 **(V)**
Tomato sauce, fior di latte mozzarella, fresh basil, extra virgin olive oil
Tomatensaus, fior di latte mozzarella, verse basilicum, extra vergine olijfolie

Bufala – €15,5 **(V)**
Tomato sauce, buffalo mozzarella, fresh basil, extra virgin olive oil
Tomatensaus, buffelmozzarella, verse basilicum, extra vergine olijfolie

Tartufo – €19,5 **(V)**
Truffle cream, mozzarella, mushrooms, parmesan shavings
Truffelcrème, mozzarella, champignons, parmezaanschilfers

Porchetta – €18,5
Mozzarella, thinly sliced Ariccia's porchetta, potatoes, rosemary& smoked provola
Mozzarella, dun gesneden porchetta uit Ariccia, aardappelen, rozemarijn & gerookte provola.

Milano – €15.5
Tomato sauce, mozzarella, mild Milano salami
Tomatensaus, mozzarella, milde Milano salami

Diavola – €16,5
Tomato sauce, mozzarella, spicy salami, nduja & chili oil
Tomatensaus, mozzarella, pittige salami (zoals 'nduja), chili-olie

Salsiccia & Pecorino – €18,5
Mozzarella, Italian sausage, tomatoes, aged Pecorino
Mozzarella, Italiaanse worst, tomaat, gerijpte Pecorino

Vegetariana – €16,5 **(V)**
Mozzarella, smoked provola, vegetable of the day and oregano
Mozzarella, gerookte provola, groente van de dag en oregano

Capricciosa – €19,5
Tomato sauce, mozzarella, ham, mushrooms, artichokes, olives
Tomatensaus, mozzarella, ham, champignons, artisjokken, olijven

Napoli – €16,5
Tomato sauce, mozzarella, anchovies, capers, oregano
Tomatensaus, mozzarella, ansjovis, kappertjes, oregano

Parma – €18,5
Tomato sauce, mozzarella, Parma ham, rocket, Parmesan shavings
Tomatensaus, mozzarella, Parmaham, rucola, parmezaanschilfers

Salsiccia e patate – €16,5
Mozzarella fior di latte, sausage, potatoes and rosemary
Mozzarella fior di latte, worst, aardappelen en rozemarijn

4 Formaggi – €17,5 **(V)**
Mozzarella, provola, parmigiano and gorgonzola
Mozzarella, provola, parmigiano en gorgonzola

Tonno – €17,5
Tomato sauce, mozzarella, tuna and onions
Tomatensaus, mozzarella, tonijn en uien

Norma – €16,5 **(V)**
Tomato sauce, mozzarella, eggplant and ricotta salata
Tomatensaus, mozzarella, aubergine en gezouten ricotta

Calzoni

Funghi e Prosciutto **-** €18,5
A traditional calzone filled with mushrooms, mozzarella, and cooked ham
Heerlijke calzone gevuld met champignons, mozzarella en prosciutto cotto

Mozzarella, Ricotta e Salame **-** €19,5
Oven-baked calzone filled with mozzarella, tomato souce, creamy ricotta, and Italian salame milano
Een rijkgevulde calzone met mozzarella, romige ricotta en Italiaanse salame

Focaccia Romana

Focaccia Bianca – €7 **(V)**
Pizza dough with rosemary and extra virgin olive oil
Pizzadeeg met rozemarijn en extra vergine olijfolie

Focaccia con Cipolla – €7,5 **(V)**
Pizza dough with onion and extra virgin olive oil
Pizzadeeg met ui en extra vergine olijfolie

Focaccia con Mortadella – €9,5
Pizza dough with mortadella and extra virgin olive oil
Pizzadeeg met mortadella en extra vergine olijfolie

Focaccia con Prosciutto – €10,5
Pizza dough with prosciutto and extra virgin olive oil
Pizzadeeg met prosciutto en extra vergine olijfoi

Desserts

Cannolo Siciliano – €8,5
Ask our staff for today's freshly made delights
Vraag ons personeel naar de versgebakken taart van vandaag

Homemade Tiramisu` – €8,5
Espresso-soaked ladyfingers, mascarpone cream and cocoa
Biscuitjes gedrenkt in espresso, mascarponeroom en cacao

Panna Cotta alla fragola – €8,5
Fresh cream, sugar, vanilla, strawberry, brown sugar, lemon juice
Verse room, suiker, vanille, aardbei, bruine suiker, citroensap

Nutella Pizza (for 2) – €16
Pizza dough topped with Nutella and powdered sugar
Pizzadeeg belegd met Nutella en poedersuiker

Soft Drinks

Coca cola	**€3,75**	Chinotto - San Pellegrino	**€5**
Coca cola light	**€3,75**	Gineger Beer Feevertree	**€5**
Coca cola zero	**€3,75**	LemonTonic Feevertree	**€5**
Fanta	**€3,75**	Hot tea	**€4,5**
Sprite	**€3,75**	Marocchino	**€3,5**
Chocomel	**€3,75**	Espresso	**€3**
Fristi	**€3,75**	Espresso doppio	**€3,5**
Apples Schulp	**€4**	Caffe macchiato	**€3,5**
Lipton ICE tea peach	**€4**	Cappuccino	**€4,5**
Tonic Fevertree	**€5**	Macchiato	**€4,5**
Arancia Rossa - San Pellegrino	**€5**	Caffe corretto	**€5**
Limonata - San Pellegrino	**€5**		

Beers

Moretti	Vol 4,6%	**€5**
Heineken	Vol 5%	**€4,5**
Ichnusa unfiltered	Vol 5%	**€5,5**
Ichnusa	Vol 4,7%	**€5**
Nastro Azurro	Vol 5,1%	**€5**
Poretti unfiltered	Vol 5,5%	**€5**
Heineken 0.0	No Alc.	**€4,5**

Water

Panna	**€5,5**
San Pellegrino	**€5,5**
Small Panna	**€3,5**
Small San Pellegrino	**€3,5**

EU Allergen Symbols & Explanations

Symbol	Allergen	Explanation
🌾	**Gluten**	Found in wheat, rye, barley, oats, spelt, etc. Common in bread, pasta, cakes.
🦐	**Crustaceans**	Includes shrimp, crab, lobster. Found in seafood dishes.
🥚	**Eggs**	Found in cakes, mayonnaise, pasta, quiche, sauces, etc.
🐟	**Fish**	Present in fish dishes, sauces like Worcestershire.
🥜	**Peanuts**	Found in sauces, snacks, desserts.
🌱	**Soybeans**	Present in soy sauce, tofu, processed foods.
🥛	**Milk**	Includes butter, cheese, cream, yogurt.
🌰	**Nuts**	Includes almonds, hazelnuts, walnuts, cashews, pistachios, etc.
🌿	**Celery**	Found in soups, stews, stock cubes, salads.
🌼	**Mustard**	Found in salad dressings, sauces, marinades.
⚪	**Sesame Seeds**	Found in bread, hummus, crackers, oil.
🍷	**Sulphites**	Used in wine, dried fruits, processed meats.
🫘	**Lupin**	Found in lupin flour, some baked goods and pasta.
🐚	**Molluscs**	Includes mussels, clams, oysters, squid, octopus.