

STARTERS

BRUSCHETTA AL POMODORO bruschetta tomatoes basil	9	MISTO ITALIANO Burrata, Parma ham, Crostino	16,5
MISTO TERRA Carpaccio vitello tonnato Bresaola with truffle Buffalo mozzarella Crostino	18,5	MISTO MARE Prawns anchovies mussels salmon carpaccio Crostino	18,5
INSALATA CAPRESE Italian buffalo mozzarella tomato	13,5	VITELLO TONNATO Thinly sliced veal tuna sauce Parmesan cheese	16
SARDINE FRITTE IN OLIO DI OLIVA 12,5 fried large sardines from the Mediterranean sea	13,5	CACIUCCO (ZUPPA DI PESCE) Delicate fish stock with fish hand tomato	14,5
CARPACCIO DI MANZO Thinly sliced tenderloin	16	INSALATA RUCOLA PARMIGIANO small salad of arugula Parmesan cheese	8,5
ZUPPA DI POMODORO tomato soup	9,5	INSALATA MISTA Small salad of arugula	7,5
TRAY OF OLIVES & BREAD	7	FOCACCIA Italians flatbread sea salt rosemary garlic	8,5
		ITALIAN homemade BREAD	6

PIZZA

PIZZA MARGHERITA Tomato Mozzarella	12,5	PIZZA PROSCIUTTO & PARMIGIANO San Daniele ham , Parmesan, arugola, mozzarella	20,5
PIZZA NAPOLITANA Tomato , Anchovies, Oregano	15,5	PIZZA 4 STAGIONI artichoke, tomato, Basil, ham, mushroom , olives, mozzarella	19
PIZZA QUATTRO FORMAGGI cheese Mozzarella Gorgonzola Parmesan	17	PIZZA CARPACCIO PARMIGIANO & RUGOLA carpaccio Parmesan mozzarella tomato arugola pine nuts	20,5
PIZZA VEGETARIANA grilled zucchini paprika eggplant mozzarella (600 kcal.)	16,5	PIZZA MARINATA mussels ansjovis prawns tuna mozzarella tomato	20
PIZZA BURRATA RUGOLA urrata (mozzarella with cream) arugola Ccherrytomato	19	PIZZA AVOCADO & POLLO avocado chicken mozzarella tomato salat Tabasco (650 kcal.)	21
PIZZA BORROMEIO tomato mozzarella ham mushrooms	16,5	PIZZA BURRATA COPPA DI PARMA burrata (mozzarella with cream coppa di Parma tomato	22
PIZZA TONNO & CIPOLLA tuna tomato mozzarella onion	16,5	PIZZA SALAME PICCANTE	15
PIZZA BIMBO	10		

PASTA *our pasta is homemade*

RISOTTO 4 FORMAGGI	21	GNOCCHI GORGONZOLA E NOCI	18,5
Parmesan – Gorgonzola – Ricotta Butter (min. 30 minutes)		Fresh homemade gnocchi Gorgonzola nuts	
LASAGNE BOLOGNESE	17,5	SPAGHETTI BOLOGNESE	17,5
lasagna Bolognese saus besciamella Parmesan cheese		spaghetti Bolognese sauce	
'MERRY WIDOW'	21	PENNE ALLA WORONOFF	18,5
black Tagliatelle (with squid ink) prawn cherrytomato pistachio nut		penne tenderloin rosemary Thyme cherry tomato	
SPAGHETTI AI FRUTTI DI MARE	21	RAVIOLI RICOTTA SPINACI	18,5
spaghetti seafood		homemade ravioli with ricotta en spinach	
PENNE POLLO PESTO E RUGOLA	18	PENNE GAMBERETTI RUCOLA	19,5
penne chicken pesto cream garlic tomato rugola		penne prawns arugola cherry tomato	
SPAGHETTI ALLA RUSTICA	16	PENNE ARRABBIATA	15,5
spaghetti cherry tomato pepper garlic basil		penne tomato red pepper	
SPAGHETTI ALLA CARBONARA	17	PAPPARDELLE COLOMBO	19,5
spaghetti bacon egg yolk cream Parmesan		ribbon pasta prawns cream sauce homemade pesto	
PAPPARDELLE CON SALSICCIA	18	FUSELLONI ALLA BARESE	18
Verse broad ribbon pasta with lamb sausage and paprika		Spiral Pasta sausage broccoli cream	
FUSELLONI ALL'AMATRICIANA	19	FUSELLONI GORGONZOLA GAMBERI	17
Spiral pasta bacon onion		Spiral Pasta prawn Gorgonzola	
PACCHERI con PANCETTA e ZUCCHINI	19	PASTA BIMBO	9,5
tubeshape Pancetta Zucchini		Kids pasta	
SPAGHETTI Aglio & Olio	14		
CHEESEFONDUE (NEW!)	22		

large portions + 3,5

MEAT

INSALATA POLLO GRIGLIATO 20,5 generous salade grilled chicken pepper tomato grilled zucchini Parmesan cheese dressing	FILETTO CON FUNGHI DI BOSCO 32 Tenderloin veal gravy mushrooms aubergine curl & ricotta
COTOLETTA ALLA MILANESE (SCHNITZEL) 22 Breaded pork medaillon	FILETTO PEPE E GORGONZOLA 32 Tenderloin pepper sauce gorgonzola aubergine curl ricotta
SCALOPPINA AL MARSALA 25,5 Veal medaillions Marsala sauce	RIB EYE DI MANZO ALLA GRIGLIA 31 Rib Eye beef (about 250 gr) on the grill.
SALTIMBOCCA ALLA ROMANA 27 Veal steaks Roman style Parma ham leaf of sage	COSTOLETTE DI AGNELLO SULLA GRIGLIA 29,5 Lamb chops from the grill
MELANZANE RIPIENE 22 Stuffed eggplant with Vegetables OPTION : Stuffed with minced beef	SALSICCIA D'AGNELLO SULLA GRIGLIA 22,5 Lamb sausage on the grill With french fries
FILETTO con FEGATO 32 Fillet of chicken liver with onion	

*All meat dishes (except salads) are served with :
French fries , Roast potatoes or Spaghetti aglio e olio*

FISH

INSALATA DI GAMBERI E AVOCADO	20
generous salad prawns salad vegetables avocado dressing	
GAMBERONI NIGERIANI ALLA GRIGLIA (5 pcs)	28
Wild Nigerian large prawns on the grill with lemon dressing Courgetti curl & ricotta	
BRANZINO AL SALE	33
Seabass in a salt crust Zucchini curl & ricotta	
FILETTO DI BRANZINO ALLA MEDITERRANEA	28
sea bass fillet baked with tomatoes, kapers and black olives	
FRITTURA MISTA	25
Fried seafood	
ORATA AL FORNO (500 GRAM)	31
Sea bream marinated and cooked in the oven Zucchini curl & ricotta	
MUSSELS & SPAGHETTI AGLIO & OLIO & CROSTINO	25
Mussels spaghetti olive oil /garlic crostino	

*All Fish dishes (except salads) are served with :
French fries or Roast potatoes
or
spaghetti aglio e olio*

our special...

Pasta al Parmigiano

Pasta al Parmigiano is a delicious and also a culinary experience. This dish is prepared at the table and starts by pouring Brandy into a slightly hollowed out Parmesan cheese. The burning Brandy melts the top layer of the cheese. When the Brandy has been burned out, freshly prepared pasta with sauce with cream and bacon is poured into the cheese.

In this way the Parmesan cheese is used as a bowl for the pasta.

23 Euro

With truffel + 3,5 euro extra

Wijn advise: Valpolicella

SOFT DRINKS

Acqua San Pelegrino 0,25 cl.	3,95
Acqua San Pelegrino 0,75 cl.	7,95
Acqua Panna 0,25 cl.	3,95
Acqua Panna 0,75 cl.	7,95
Coca Cola	3,95
Coca Cola Light	3,95
Sprite	3,95
Fanta Orange	3,95
Fanta Cassis	3,95
Minute Maid jus d'orange	3,95
Minute Maid Appel	3,95
Tonic Schweppes	3,95
Bitter Lemon Schweppes	3,95
Ginger Schweppes	3,95
Ice tea	3,95
Ice tea Green	3,95
Fristi	3,95
Chocomel	3,95

DRAFT BEER

Peroni (tap 0,25 cl.)	4,75
Peroni (tap 0,50 cl.)	8,95
Grolsch pils (tap 0,25 cl.)	4,50
Grolschpils (tap 0,50 cl.)	8,75

BEER IN BOTTLE

Grolsch alcohol vrij	0,33 cl.	4,75
Radler	0,33cl.	4,75
Radler alcohol vrij	0,33 cl.	4,75
Grolsch Weizen	0,33 cl.	4,75

LIQUOR

Amaretto	6,5
Licor 43	6,5
Frangelico	6,5
Port wit	5
Port rood	5
Sambuca	6,5
Grappa Alexander	7,5
Grappa Julia	7,5
Martini Bianco	5,5
Martini Rosso	5,5
Gin	6,5
Vodka	6
Bacardi	6,5
Jonge Jenever	5
Tia Maria	6,5
Cointreau	6,5
Grand Marnier	6,5
Vecchia Romagna	6,5
Courvoisier	6,5
Remy Martin	9
Amaro Ramazzotti	6,5

Amaro Montenegro	6,5
Amaro Averna	6,5
Jack Daniels	8
Jameson Irisch Whiskey	7,5
Johnny Walker Red Label	7,5
Baileys	7,5

Campari	7,5
Sherry	4
Aperol	6
Aperol Spritz	9
Cocktail di Saranno	9
Cocktail Campari	9
Irish Coffee	8,5
French Coffee	8,5
Italian coffee	8,5
'Limon Secco' (Prosecco & Limoncello)	9,5

PROSECCO & CHAMPAGNE

Prosecco Pronol bottle glass

Sparkling wine
The Prosecco grape produces a soft-dry "medium bodied" wine with delicate flavors of stone fruits such as peaches.

37

8,5

Prosecco Rose' Pronol

Very fruity and fresh as result of the acidity in combination with fine bubbles.

37

8,5

Moët & Chandon Brut Impérial

The ultimate aperitif. Brut Impérial refers to the pleasant dry taste (brut) and the long-term preference of of Champagne Moët & Chandon (Imperial) by Emperor Napoleon.

110