

# - DINERKAART -

## Our specialties

### PIZZA

There are two types of pizza dough to choose from.

- 1- Traditional dough: white pizza base (12 hours rising time)
- 2- Charcoal dough: black pizza base, which is made with the addition of activated charcoal powder that promotes digestion without affecting the taste (24 hours rising time)



### PASTA

#### In our restaurant we serve fresh, home-made pasta

Fresh pasta is a pillar of Italian culinary tradition, a symbol of craftsmanship and authentic flavors. Its origins go back to the past, when the skilled hands of Italian grandmothers transformed flour into beautiful shapes, ready to be accompanied by tasty sauces.



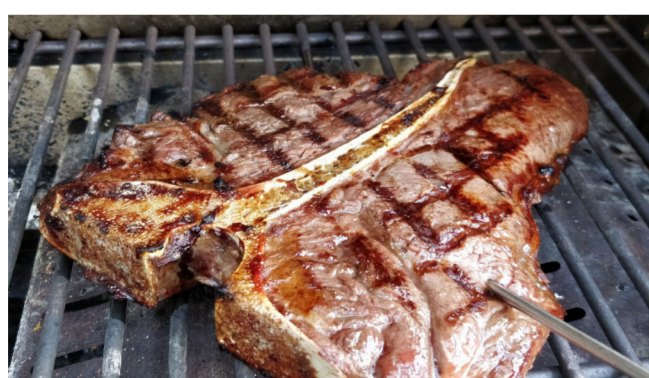
#### SPAGHETTI AL PARMIGIANO

Pasta al Parmigiano is a dish that has been prepared in Italy for many years. The dish begins with Brandy that is poured burning into a slightly hollowed out, whole Parmigiano cheese. When the Brandy has burned out, freshly prepared pasta with sauce (based on cream and smoked bacon) is placed in the melted cheese. This dish is prepared at the table.



### MEAT DISH

T-Bone steak, lamb chops and Ribeye are served at the table on a hot soapstone and at the table during the meal roosterd.



#### SEA BASS IN SALT CRUST



Cooking in a salt crust is a method that has a centuries-old history and is very practical, especially for preparing fish!

The sea bass cooks slowly in the oven. Thanks to the steam, it remains moist and soft in the 'salt cloth' in which it is wrapped! The fish does not absorb salt so that the taste remains full and natural.