



## STARTERS

### **Bruschette al pomodoro € 9.95**

Toasted home made bread with garlic and tomato salsa (2 slices)

### **Zuppa di pomodoro € 9.95**

Home made tomato soup

### **Tortina di granchio € 9.95**

Home made crabcake with arugala and mayonnaise

### **Burrata con peperoni arrostiti è balsamico € 13.95**

Creamy mozzarella with roasted peppers and balsamico pearls

### **Carpaccio classico € 16.95**

Thinly sliced smoked steak with pine nuts, Parmigiano, arugula, balsamico

### **Vitello tonnato € 16.95**

Tender braised veal eye of round with tuna mayonnaise

## PASTAS

### **Penne al pesto con pomodorini è burrata € 15.95**

Pasta with pesto sauce, cherry tomatoes and burrata cheese

### **Ravioli ripieni con spinaci e ricotta con burro e salvia € 16.95**

Ravioli filled with spinach and ricotta cheese with butter and sage

### **Lasagna alla Bolognese € 15.95**

Pasta with ground beef sauce, bechamel sauce and mozzarella

### **Lunette al tartufo € 17.95**

Round ravioli filled with ricotta cheese and truffle

### **Melanzane alla Parmigiana € 16.95**

Vegatable casserole made with aubergine and buffalo mozzarella

## MAIN DISHES

**(Our main dishes are served with potatoes and vegetables)**

### **Pollo al Limone € 23.95**

Chicken thighs with a delicious lemon sauce

### **Pollo alla Milanese € 24.95**

Breaded chicken schnitzel served with potatoes and spinach

### **Polpette alla barese € 21.95**

Veal meatballs in tomato sauce

### **Salmone al forno € 26.95**

Salmon steak with cherry tomatoes and home made pesto

## DESSERTS

### **Tiramisu € 8,95**

### **Panna cotta with strawberry € 8.95**

### **Cannolo Siciliano € 6.95**

### **Flute limocello € 8.95**

Ice cream with limoncello syrup

### **Affogato al amarena € 7.50**

Ice cream with cherry syrup

### **Gelato per bambini € 5.95**

### **Irish Coffee € 9.95**

espresso, whisky, wipped cream

### **Italian Coffee € 9.95**

espresso, Amaretto, wipped cream



## PIZZAS

All of our pizzas are topped with tomato sauce and mozzarella.  
The cost for each extra topping you request starts at € 1.00.

### **Bufala € 15.95**

Buffalo mozzarella, sun-dried tomatoes, arugula

### **Diavola € 14.95**

Spicy salami, jalapeños, red onion

### **Prosciutto Crudo € 16.95**

Prosciutto, Parmigiano, arugula

### **Nonna Gina € 14.95**

Wild spinach, gorgonzola cheese

### **Quattro Stagioni € 14.95**

Boiled ham, artichokes, mushrooms, black olives

### **Burrata € 15.95**

Fresh burrata cheese, cherry tomatoes, arugula

### **Tre Salami € 14.95**

Spicy salami, garlic salami and truffle salami

### **Quattro Formaggi € 15.95**

Mozzarella, gorgonzola, provolone, Parmigiano

### **Margherita € 12.95**

Fresh tomato and basil

### **Romana € 12.95**

Fresh tomato, anchovies, capers, oregano

### **Prosciutto e funghi € 14.95**

Boiled ham, mushrooms

### **Tartufo € 17.95**

Truffle tapenade, sun-dried tomatoes, Parmigiano, arugula

### **Vegetale € 17.95**

Wild spinach, grilled aubergine, artichokes, arugula

### **Piccante € 13.95**

Spicy salami

## ALCOHOLIC BEVERAGES

White wines	glas	fles	Red whines	glas	fles
<b>Pecorino (Le Marche)</b>	€ 6.00	€ 25.95	<b>Malnera (Puglia)</b>	€ 5.75	€ 25.95
Clean, fresh, dry, yellow fruit			Juicy red fruit, soft finish		
<b>Pino Grigio (Veneto)</b>	€ 6.00	€ 25.95	<b>Primitivo del Salento (Puglia)</b>	€ 6.25	€ 28.95
Gentle and fruity with hints of apple, peach and citrus			Tart cherry with a well-defined structure and great complexity		
<b>Chardonnay (Trento)</b>	€ 6.00	€ 25.95	<b>Valpolicella Ripasso (Veneto)</b>	€ 6.75	€ 34.95
Tropical fruit, pineapple, apple			Purple fruit and spicy with light fresh acidity		
<b>Pinot Grigio Arnassi IGP (Veneto)</b>	€ 6.75	€ 32.95	<b>Amarone della Valpolicella (Veneto)</b>		€ 69.95
Complex white wine, well rounded, yellow wild flowers			Very elegant, soft fruits, noble spices with traces of herbs. Solid structure		
<b>Rosé</b>	glas	fles	<b>Prosecco</b>		
<b>Pinot Grigio blush (Veneto)</b>	€ 5.75	€ 25.95	<b>Prosecco</b>	0,2 ltr	€ 9.95
Light fresh rosé with hints of white and pink fruit			<b>Prosecco van het huis</b>	0,75 ltr	€ 17.95
<b>Five Roses (Salento)</b>	€ 6.00	€ 28.95	<b>Prosecco Bepin de Eto</b>	0,75 ltr	€ 25.95
Clean, fresh, smooth, fruity strawberry and cherry aromas			<b>Aperol Spritz</b>		€ 9.95

*Many of our products contain allergens,  
if you have any question please ask our employees.*