

VINI DELLA CASA

HUISWIJNEN – HOUSE WINE

WITTE WIJN - WHITE WINE

TARRANO BIANCO	per glas	€ 4.50	0.75L	€ 22.50
FALANGHINA CAMPOSTELLATO	per glas	€ 5.25	0.75L	€ 24.50

RODE WIJN - RED WINE

TARRANO ROSSO	per glas	€ 4.50	0.75L	€ 22.50
NEGRO AMARO DEL SALENTO	per glas	€ 5.25	0.75L	€ 24.50

ROSÉ

BARDOLINO CHIARETTO	per glas	€ 4.75	0.75L	€ 22.50
(CASTELNUOVO DEL GARDA)				

MOUSSERENDE WIJN - SPARKLING WINE

LAMBRUSCO BIANCO (MEDICI)	per glas	€ 4.25	0.75L	€ 21.50
LAMBRUSCO ROSSO (MEDICI)	per glas	€ 4.25	0.75L	€ 21.50

SPUMANTE

PROSECCO DI VALDOBBIADENE (CASALINI)	per glas	€ 6.00	0.75L	€ 33.50
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This spumante. Charmat method. is obtained from the best grapes from the hill area between Conegliano and Valdobbiatene in the Veneto region. It is only bottled after a long and accurate ripening process. which enhances the freshness and taste.

MOSCATO D'ASTI PALLADINO (5.5%)				€ 33.50
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Very fresh. light-sweet wine made from the muscate grape from Asti in Piedmont with characteristics of exotic fruit. Low alcohol and very suitable as an aperitif or dessert wine.

Soft Drinks

Cola	2.50
Cola light	2.50
Fanta	2.50
7-up	2.50
Ice tea	2.50
Bitter-lemon	2.50
Tonic	2.50
Rivella	2.50
Panna rood	2.50
Panna blauw	2.50
Appelsap	3.00
Jus d'orange	3.75
Panna (0.7 liter)	5.50
San Pellegrino (0.7 liter)	5.50

Beer

Heineken v.d Tap	3.25
Pint	6.00
Amstel 0.0% alc.	3.00
Nastro Azzurro	4.75

Aperitivi

Jonge / Oude Jenever	3.75
Crodino (no alc.)	4.50
Campari / Martini	4.75
Sherry medium / dry	4.75
Port	4.75
Vodka / Bacardi	5.75
Aperol Spritz	6.00

VINI BIANCHI

WITTE WIJNEN – WHITE WINE

CHARDONNAY GARDA DOC (Castelnuovo del Garda) € 26.50

Elegant dry wine from Veneto with a fruity and delicate flavor.
A good accompaniment to starters, fish and risotto.

PINOT GRIGIO DOC (Castelnuovo del Garda) € 28.50

This wine from Veneto is dry, aromatic, full, fresh and elegant with a distinctly fruity bouquet.

SAUVIGNON VITTORIA (Medici) € 32.50

Beautiful, dry white wine from Emilia Romagna, made from the Sauvignon grape.
Intensely fragrant, fruity, fresh with a pleasant finish.
Ideal to combine with fish and white meat.

NESTORE BOSCO PECORINO COLLINE PESCARESI IGT (Abruzzo) € 36.50

This classic Pecorino-based wine is dry, straw-yellow and has an elegant floral bouquet of acacia and jasmine,
spiced with a vague hint of licorice.
Suitable for antipasti, fine starters and fish dishes.

VINI ROSSI

RODE WIJNEN – RED WINE

VALPOLICELLA DOC (Canestrari) € 25.50

Valpolicelle from Veneto with a pale red color. A light wine that is easy to combine with almost all dishes.

NERO D'AVOLA IGT (Fazio) € 26.50

Powerful ruby red wine from Sicily, ripened in wooden barrels. Bouquet of cherry, black currant and blueberries.
Well balanced, ideally combined with red meat and ripe cheese.

ROSSO TOSCANA (i Balzi) € 31.50

An intense red wine made from 3 types of Tuscan grapes, with an aromatic complexity of perfectly ripe red and black berries
with light notes of sweet spices and aromatic herbs that leave a full and smooth taste in the mouth.
Excellent with pasta dishes with meat sauces and hard cheeses.

MERLOT IGT (Fazio) € 32.50

Intense ruby red wine with delicate and persistent notes of red fruit and light balsamic hints from Sicily.
This Merlot has a strong and persevering taste with a perception of sweet and velvety tannins

BARBERA D'ALBA (Villa Penna) € 34.50

Wine from Piedmont, in northwestern Italy, with a pleasant taste of cherries, plums and blackberries.
Ruby red color, intense, with light tannin after finishing.
Combines well with white meat and pasta.

CHIANTI CLASSICO DOCG (Querceto) € 37.50

A solid Tuscan wine with a good structure. Flavor and taste, fruits and beautiful intertwined vanilla.
Beautiful in balance, fruity with a very pleasant finish.

BAROLO DOCG (Villa Penna) € 64.50

This famous, powerful wine from Piedmont is called the King among the wines.
Spices, roses, wood, earth, truffle and laurel. The taste is dry, but also velvety and soft.
Well balanced with a beautiful tannin after taste.
Ideal to combine with red meat and poultry.

ANTIPASTI

VOORGERECHTEN – STARTERS

ZUPPA DEL GIORNO	Soep van de dag <i>soup of the day</i>	€ 6.50
BRUSCHETTE POMODORO	Geroosterd brood met tomaten <i>toasted bread with tomatoes</i>	€ 7.00
BRUSCHETTE FANTASIA	Geroosterd brood met 4 verschillende garneringen <i>toasted bread with 4 different garnishes</i>	€ 9.50
MELANZANE ALLA PARMIGIANA	Aubergine met parmezaan uit de oven <i>eggplant with parmesan from the oven</i>	€ 11.50
PROSCIUTTO E MELONE	Ham en meloen <i>ham en melon</i>	€ 9.50
INSALATA CON MOZZARELLA E PROSCIUTTO CRUDO CALDI	Salade met warme mozzarella en Parmaham <i>salad with warm mozzarella and Parma ham</i>	€ 7.50
CARPACCIO DI MANZO	Plakjes rauwe ossenhaas <i>sliced fillet of beef</i>	€ 10.50
VITELLO TONNATO	Kalfscarpaccio met tonijnmayonaise <i>veal carpaccio with tuna mayonnaise</i>	€ 10.50
ANTIPASTO MISTO (2 pers.)	Verschillende soorten salami en kaas <i>various kinds of salami and cheese</i>	€ 16.50

INSALATE

SALADES – SALADS

VERDE	Groene salade <i>green salad</i>	€ 5.50
MISTA	Gemengde salade <i>mixed salad</i>	€ 6.50
INSALATA DI TONNO	Salade met tonijn <i>salad with tuna</i>	€ 7.50
INSALATA CAPRESE.....	Tomaten salade met mozzarella <i>tomato salad with mozzarella</i>	€ 8.50

RISOTTI

RIJSTGERECHTEN – RICE DISHES

RISOTTO AI FUNGHI.....	Rijst met champignons <i>rice with mushrooms</i>	€ 12.50
RISOTTO ALLA PESCATORA.....	Rijst met zeevruchten <i>rice with seafood</i>	€ 13.50

PRIMI PIATTI

PASTAGERECHTEN – PASTA DISHES

LASAGNE BOLOGNESE.....	Met tomaten, gehaktsaus en kaas <i>with tomato, minced meat sauce and cheese</i>	€ 11.50
LASAGNE VEGETARIANE	Met groenten, tomatensaus en kaas <i>with vegetables, tomato sauce and cheese</i>	€ 11.00
MEZZELUNE.....	Pasta gevuld met ricottakaas en spinazie met boter en salie saus <i>pasta stuffed with ricotta cheese and spinach with butter and sage sauce</i>	€ 12.50
CANNELLONI.....	Gevuld met ricottakaas en spinazie met tomatensaus <i>stuffed with ricotta cheese and spinach with tomato sauce</i>	€ 12.50
PENNE AL POMODORO.....	Met met tomatensaus <i>with tomato sauce</i>	€ 9.50
PENNE ALL'ARRABBIATA.....	Met pikante saus, tomaten en pepertjes <i>with spicy sauce, tomatoes and peppers</i>	€ 11.50
PENNE PUTTANESCA	Met ansjovis, kappertjes en olijven <i>with anchovy, capers and olives</i>	€ 10.50
PENNE PESCATORA.....	Met gemengde zeevruchten <i>with mixed seafood</i>	€ 12.50
SPAGHETTI BOLOGNESE.....	Met gehaktsaus <i>with minced meat sauce</i>	€ 11.50
SPAGHETTI CARBONARA	Saus bereid met spek, kaas en ei <i>sauce made with bacon, cheese and egg</i>	€ 11.50
SPAGHETTI AGLIO E OLIO.....	Met knoflook en olijvenolie <i>with garlic and olive oil</i>	€ 10.50
TAGLIATELLE AL PESTO	Met huisgemaakte pestosaus <i>with homemade pesto sauce</i>	€ 11.50
TAGLIATELLE AL SALMONE	Met roomsaus en zalm <i>with cream sauce and salmon</i>	€ 11.50
TAGLIATELLE BOSCAIOLA CON POLLO	Met roomsaus, kip en champignons <i>with cream sauce, chicken and mushrooms</i>	€ 12.50
PASTA DEL GIORNO.....	Pasta van de dag <i>pasta of the day</i>	dagprijs

CARNE

VLEESGERECHTEN – MEAT DISHES

TAGLIATA CLASSICA	Gesneden entrecôte, rucola, parmezaanse kaas <i>sliced sirloin steak, arugula and parmesan cheese</i>	€ 21.50
SALTIMBOCCA ALLA ROMANA	Kalfsvlees met Parmaham en salie <i>veal with Parmaham and sage</i>	€ 21.50
SCALOPPINA AI FUNGHI	Kalfsvlees met met champignonsaus <i>veal with mushroom sauce</i>	€ 20.50
SCALOPPINA AL GORGONZOLA	Kalfsvlees met gorgonzola kaas <i>veal with gorgonzola cheese</i>	€ 21.50

VAN DE GRILL – FROM THE GRILL

PETTO DI POLLO AI FERRI	Gegrilde kipfilet <i>grilled chicken fillet</i>	€ 16.00
PETTO DI POLLO AI FUNGHI	Gegrilde kipfilet met champignonsaus <i>grilled chicken fillet with mushroom sauce</i>	€ 20.50
PETTO DI POLLO AL GORGONZOLA	Gegrilde kipfilet met gorgonzola saus <i>grilled chicken fillet with gorgonzola sauce</i>	€ 21.00
COSTOLETTE D'AGNELLO ALLA GRIGLIA .	Gegrilde lamskoteletjes <i>grilled lamb chops</i>	€ 21.50
BISTECCA AI FERRI	Gegrilde entrecôte <i>grilled sirloin steak</i>	€ 21.50
BISTECCA AI FUNGHI	Gegrilde entrecôte met champignonsaus <i>grilled sirloin steak with mushroom sauce</i>	€ 23.50
BISTECCA AL GORGONZOLA	Gegrilde entrecôte met gorgonzola saus <i>grilled sirloin steak with gorgonzola sauce</i>	€ 24.00
FILETTO DI MANZO AI FERRI	Gegrilde ossenhaas <i>grilled beef tenderloin</i>	€ 23.50
FILETTO DI MANZO AL GORGONZOLA	Gegrilde ossenhaas met gorgonzola saus <i>grilled beef tenderloin with gorgonzola sauce</i>	€ 27.50
FILETTO DI MANZO AL PEPE VERDE	Gegrilde ossenhaas met groene pepersaus <i>grilled beef tenderloin with green pepper sauce</i>	€ 27.00

PESCE

VISGERECHTEN – FISH COURSES

CALAMARI FRITTI	Gefrituurde inktvisringen <i>deep fried squid rings</i>	€ 16.50
GAMBERONI ALLA GRIGLIA	Gegrilde grote garnalen <i>grilled king prawns</i>	€ 24.50
BRANZINO AL GUAZZETTO	Zeebaars, citroen, peterselie, tomaat, knoflook <i>sea bass with lemon, parsley, tomato and garlic</i>	€ 23.50
GAMBERONI AL VINO BIANCO	Grote garnalen met witte wijnsaus <i>king prawns with white wine sauce</i>	€ 23.50

BIJ VLEES- EN VISGERECHTEN KRIJGT U GARNITUUR

MEAT AND FISH DISHES ARE SERVED WITH GARNITURE

PIZZE – PIZZA'S

ALLE PIZZA'S ZIJN MET MOZZARELLA – ALL PIZZAS ARE WITH MOZZARELLA

KAAS (CHEESE) PIZZA'S

MARGHERITA.....	Met tomatensaus en mozzarella <i>with tomato sauce and mozzarella</i>	€ 7.50
GORGONZOLA.....	Met gorgonzola <i>with gorgonzola</i>	€ 10.50
QUATTRO FORMAGGI.....	Met 4 soorten kaas <i>with 4 types of cheese</i>	€ 10.50

GROENTE (VEGETABLE) PIZZA'S

FUNGHI.....	Met verse champignons <i>with fresh mushrooms</i>	€ 8.50
CARCIOFI.....	Met artisjokken, paprika en champignons <i>with artichokes, paprika and mushrooms</i>	€ 10.00
VEGETARIANA MISTA.....	Met alle soorten groenten <i>with all kinds of vegetables</i>	€ 10.50
VERDURE GRIGLIATE.....	Met gegrilde groenten <i>with grilled vegetables</i>	€ 11.50

MIXED PIZZA'S

FANTASIA.....	Specialiteit van het huis <i>specialty of the house</i>	€ 11.50
PEPPERONI.....	Met pikante salami <i>with spicy sausage</i>	€ 9.50
QUATTRO STAGIONI.....	Met ham, salami, paprika en uien <i>with ham, salami, paprika and onions</i>	€ 10.50
PROSCIUTTO COTTO.....	Met ham <i>with ham</i>	€ 8.50
PROSCIUTTO CRUDO RUCOLA E PARMIGIANO	Met Parmaham, rucola en Parmezaanse kaas <i>with Parma ham, arugula and Parmesan cheese</i>	€ 11.50
SALAME.....	Met salami <i>with salami</i>	€ 8.50
QUATTRO SALAMI.....	Met vier soorten salami <i>with four types of salami</i>	€ 10.50
CON CARNE.....	Diverse vleeswaren <i>various meats</i>	€ 10.50
AL POLLO.....	Met kipfilet, champignons en rode uien <i>with chicken, mushrooms and onions</i>	€ 10.50
CALZONE.....	Dubbel gevouwen pizza, alles er in, gehakt saus <i>double folded pizza with everything, minced meat sauce</i>	€ 10.50
HAWAI.....	Met ham en ananas <i>with ham and pineapple</i>	€ 9.00

ZEEVRUCHTEN (SEAFOOD) PIZZA'S

TONNO.....	Met tonijn, uien en artisjok <i>with tuna, onions and artichoke</i>	€ 9.50
NAPOLETANA.....	Met ansjovis, kappertjes en olijven <i>with anchovies, capers and olives</i>	€ 9.50
DI MARE.....	Met zeevruchten <i>with mixed seafood</i>	€ 10.50

DOLCI

NAGERECHTEN – DESSERT

TIRAMISU CLASSICO.....	Huisgemaakt Italiaans dessert <i>homemade Italian dessert</i>	€ 6.00
PANNA COTTA.....	Huisgemaakt Italiaanse 'gekookte room'dessert <i>homemade classic Italian cream dessert</i>	€ 6.00
TARTUFO BIANCO O NERO.....	Truffelijs met vanille of chocolade <i>truffle ice cream with vanilla or chocolate</i>	€ 6.00
GELATO MISTO.....	Verschillende soorten ijs <i>assorted ice cream</i>	€ 6.00
AFFOGATO AL CAFFÉ.....	Vanille ijs overgoten met koffie <i>vanilla ice cream drizzled with coffee</i>	€ 6.00
SORBETTO AL LIMONE.....	Citroensorbet <i>lemon sorbet</i>	€ 6.00
DOLCE DEL GIORNO.....	Toetje van de dag <i>dessert of the day</i>	dagprijs

CAFFÉ E LIQUORI

KOFFIE & LIKEUREN – COFFEE & LIQUEURS

Caffe

Espresso.....	2.25
Doppio Espresso.....	3.00
Cappuccino. Cappelatte.....	2.75
Espresso Macchiato.....	2.50
Thee.....	2.00
Caffe corretto.....	3.75
Irish coffee.....	7.50

Cognac & Whisky

Vecchia Romagna.....	5.50
Martell.....	5.50
Calvados.....	5.50
Remy Martin.....	5.50
Remy Martin v.s.o.p.....	8.75
Johnny Walker Red.....	5.50
Johnny Walker Black.....	7.75
Jack Daniels.....	5.50
Jameson.....	5.50

Liquori

Grappa.....	5.50
Sambuca.....	5.50
Amaretto.....	5.50
Fernet Branca.....	5.50
Amaro-Averna.....	5.50
Limoncello.....	5.50
Ramazzotti.....	5.50
Baileys.....	5.50
Tia Maria.....	5.50
Cointreau.....	5.50
Drambuie.....	5.50
Grand-Marnier.....	5.50