

EXPLANATION OF THE ITALIAN MENU

Our menu is structured differently from what you might be used to in the Netherlands.

1. ANTIPASTI

These are often (savory) cold appetizers or a cold, light dish served before the evening meal to stimulate the appetite.

2. PRIMI

Primo means 'first' (primi is plural).
The warm appetizer for Italians is pasta or risotto.

3. SECONDI

Secondi means 'second' in the plural form.
The main course consists of meat or fish. A large plate of meat with potatoes, for example, is quite common in Italy.

4. DOLCI

Italians rarely turn down sweets,
so a dessert is a perfect way to conclude a meal for them.

5. CAFFÈ

A **caffè** (espresso) is a small cup of coffee that Italians drink **after** dessert.

6. DIGESTIVO

Mirto is the signature liqueur of Sardinia, available in two varieties: Mirto Rosso and Mirto Bianco. Besides mirto, grappas are also popular digestifs in Italy.

BATTISTA'S 4-COURSE MENU (SURPRISE MENU)

Italy is known for its extensive dining experiences.
Opting for a full evening program tonight? Choose:

BATTISTA'S 4-COURSE MENU: 70 | *vega(n) options available*

DESSERT KAART

From 5:00 PM,
kitchen closes
at 9:30 PM

 is vegetarian

 is vegan

 is gluten-free

DOLCI

Seadas con miele Sardo 	9,50
Mild sheep cheese baked in Sardinian dough with warm millefiori honey	
Semifreddo al torroncino, di Padrino Pierlu 	9,50
Semifreddo with almond nougat and warm millefiori honey, according to the recipe of godfather Pierluigi <i>(lactose-free)</i>	
Tiramisu, ricetta di Madrina Sara 	9,50
Tiramisu, according to the recipe of godmother Sara	
Tiramisu all'arancia 	9,50
Tiramisu with orange	
Torta del giorno 	6,00
Ask the staff about the cake of the day	
Coupe de gelato   	7,50
Ice cream with two scoops of ice cream. Choice of: vanilla, chocolate, pistachio, and strawberry <i>(strawberry also available as sorbet ice)</i>	
* With whipped cream	+0,50

DESSERTWIJN

Tokaterra <i>Vinicola Cherchi</i>	7,85
A botrytis wine, also known as noble rot, made from local white grapes dried on the vine. Aged in oak barrels, it has a full, velvety aroma with notes of dried fruits and spices. Perfect with: seadas orange tiramisu	
Soffio di Sole <i>Cantina Santa Maria La Palma</i>	8,85
Lively flavors of cherries and plums, supported by soft tannins. Perfect with: semifreddo traditional tiramisu cake	

