

# 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 SURPRISE MENU

Italy is known for its extensive dining experience. Are you up for a full evening program tonight? Let Chef Battista surprise you and taste the authentic flavors of Sardinia:

**BATTISTA'S 4-COURSE MENU: 60** | *vega(n) options available*


# DINER MENU

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

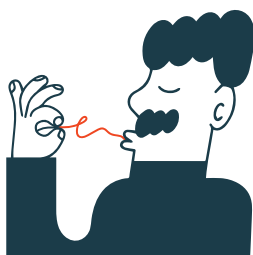
 is vegetarian  
 is vegan  
 is gluten-free

## GLUTEN-FREE, FILLED PASTA

**Lunette alla cernia** 24,50  
Ravioli with seabass

**Ravioli con ricotta  
& spinaci**  21,50  
Ravioli with ricotta &  
spinach

*in a butter or  
tomato-basil sauce*



## ANTIPASTI *(starters)*

**Tagliere con delizie della Sardegna** 22,50

Plateau with pane carasau topped with various  
cured meats and cheeses from Sardinia  
*(for 2 persons)*


\* Gluten-free  +2,50

**Carpaccio di pescespada affumicato**  16,50

Carpaccio of smoked swordfish with fennel  
salad, orange and licorice powder

**Polpette di pesce** 15,00

Cod fish balls with garlic, olive oil,  
tomatoes, white wine and parsley

**Cavolfiore al pomodoro e olive**   14,50

Grilled cauliflower with a sauce made of  
tomato, onion, olive oil, olives and parsley

## PRIMI *(main courses with pasta)*

**Malloreddus al cinghiale** 24,00

Sardinian Gnocchetti with wild boar, stewed in  
Cannonau wine with sun-dried tomatoes, carrot,  
celery, onion, bay leaf, thyme and rosemary

**Linguine alle cozze** 19,50

Linguine with fresh Zeeland mussels, enhanced  
with a sauce of garlic, onion, celery, parsley  
and peperoncino

**Risotto con crema di pecorino e tartufo**  21,50

Risotto with truffle-pecorino cream

**Pasta del giorno** daily price

Ask our staff about the pasta of the day




*We offer gluten-free pastas for an additional charge of 2,50.*

*Gluten-free pasta can be used with all sauces, except for the  
pasta of the day.*

*For more information, please ask our staff.*

# DINER MENU

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












-  is vegetarian  
 is vegan  
 is gluten-free

## SECONDI *(main courses without pasta)*

- Ghisau di manzo**  **26,50**  
Sardinian beef stew with onion, olive oil,  
tomatoes, carrot, celery and mashed potatoes
- Anatra al mirto**  **22,50**  
Duck in Sardinian Style, cooked in mirto  
(Sardinian liqueur) with parsley, carrots,  
celery and mashed potatoes
- Branzino alla Sarda**  **24,50**  
Pan-seared sea bass fillet with tomatoes,  
olives, onion, capers, garlic and white wine
- Crocoriga (zucca) a Cassola**  **16,50**  
Pumpkin soup, slowly cooked with onion,  
parsley and fresh basil  
Served with bread  
\* Gluten-free  +2,50 | \* With pecorino  +1,50

---

## CONTORNI *(side dishes)*

- Cestino di pane**   **6,50**  
Bread basket with pane guttiau, bread  
and olives of Accademia Olearia  
(for 2 persons)  
\* Gluten-free  +2,50
- Ciotola di olive sarde**   **4,50**  
Bowl of Sardinian Olives
- Insalata mista**   **6,50**  
Mixed salad
- Verdure in padella**   **5,00**  
Warm vegetables
- Patate / Patatine fritte**   **5,00**  
Fried potatoes / French fries




---

## MENU PER I BAMBINI *(children's menu)*

- Penne al sugo di pomodoro**  **13,50**  
Pasta in tomato sauce  
\* Gluten-free pasta  +2,50
- Cotoletta alla milanese con patatine fritte** **13,50**  
Chicken schnitzel with french fries



# DESSERT MENU


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's cheese fried in Sardinian dough,  
drizzled with warm millefiori honey

**Semifreddo al torroncino, di Padrino Pierlu**  9,50  
Semifreddo with almond nougat and warm   
millefiori honey, following the recipe of  
godfather Pierluigi  
(*lactose-free*)

**Tiramisu, ricetta di Madrina Sara**  9,50  
Tiramisu with homemade savoiardi, mascarpone,  
pasteurized egg and espresso, following the  
recipe of godmother Sara

**Mousse al cioccolato**   9,50  
A mousse made from Lindt chocolate (70%) with  
pasteurized egg and whipped cream, drizzled  
with olive oil from Accademia Olearia and  
Maldon salt

**Torta del giorno**  6,00  
Ask our staff about the cake of the day

**Coupe de gelato**  7,50  
A bowl with two scoops of ice cream. Choose  
from: vanilla, chocolate, pistachio and  
strawberry (*strawberry sorbet option available*)

\* With whipped cream +0,50

## DESSERT WINE

**Tokaterra Vinicola Cherchi** 7,85  
A botrytis wine, also known as noble rot,  
made from local white grapes that have been  
dried on the vine. Aged in oak barrels, it  
has a rich, velvety aroma with notes of dried  
fruit and spices.

Delicious with: seadas | semifreddo

**Soffio di Sole Cantina Santa Maria La Palma** 8,85  
Vibrant flavors of cherries and plums,  
supported by soft tannins

Delicious with: tiramisu | chocolate mousse | cake

