

# EXPLANATION

# ITALIAN MENU

Our menu is structured differently than what we are accustomed 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). For Italians, the warm starter is typically 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 accompanied by something like potatoes is very common in Italy.

## 4. DOLCI

Italians rarely turn down sweets, and dessert is, therefore, a perfect way for them to end a meal.

## 5. CAFFÈ

A caffè (espresso) is a small cup of coffee that Italians enjoy after dessert. If you want a cup of black coffee, you should opt for an Americano.

## 6. DIGESTIVO

Mirto is the signature liquor of Sardinia, available in two varieties: Mirto Rosso and Mirto Bianco. In addition to Mirto, grappas are also popular digestifs in Italy.

# BATTISTA'S SURPRISE MENU

Italy is known for its elaborate dining. Are you in the mood for a full evening experience? Let chef Battista surprise you and taste the true flavors of Sardinia:

**BATTISTA'S 4-COURSE MENU: 55**

*Vegetarian and Vegan options available*

*Set menu | To be ordered per table*

# WINE PAIRING

Complete your evening with our carefully curated wine pairing. For **25,- per person**, we will serve a matching glass of wine with each course of the 4-course **surprise menu**. Let our selection surprise you and enjoy the harmony between food and wine, just as the Italians love to do!

# PORCEDDU | SARDINIAN PIGLET

*Porceddu*, a slow-cooked suckling pig with coarse sea salt, is the true taste of Sardinia. For **34,95 per person** (minimum 4 people), we serve this piglet with warm vegetables and potatoes.

Perfect for meat lovers and a cozy evening with friends or family! Email at least 2 days in advance to [reserveren@saporisardi.nl](mailto:reserveren@saporisardi.nl) to order the *Porceddu*.

# PARTY | EVENT

Our location offers a charming setting for all kinds of gatherings. Whether it's a private party or a business event, we're happy to assist you in discussing the possibilities.

Email us at [reserveren@saporisardi.nl](mailto:reserveren@saporisardi.nl) for more information.

# DINER MENU

kitchen closes at 21.30

GF - Gluten-Free

V - Vegetarian

VG - Vegan

LF - Lactose-Free

ZP - Pregnancy safe

Our dishes are prepared with fresh, daily ingredients, so they may sometimes differ from the description on the menu. Please inform our staff if you have any allergies or dietary preferences, or ask for the allergen chart.

## GLUTEN-FREE, FILLED PASTA'S

GF

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

**Ravioli con ricotta & spinaci** V 22,50  
Ravioli with ricotta & spinach.

*in a tomato-basil sauce*



## ANTIPASTI (Starters)

**Tagliere con delizie della Sardegna** 25,-  
Plateau with pane carasau topped with various meats and cheeses from Sardinia  
(for 2 people)  
\* Gluten-Free +2,50 GF

**Carpaccio di lonza** 16,50  
Carpaccio of cured pork tenderloin with burrata, pane carasau, confit cherry tomatoes and balsamic vinegar of Modena DOP

**Carpaccio di pesce spada affumicato** GF, LF 16,50  
Carpaccio of smoked swordfish with orange vinaigrette, fennel and licorice powder

**Cavolfiore romanesco con maionese allo zafferano** 15,-  
VG, LF, ZP  
Deep-fried battered cauliflower, served with vegan saffron mayonnaise and smoked paprika powder

## PRIMI (Main courses with pasta)

**Agnolotti bianco e nero all'aragosta** 28,50  
Black and white ravioli filled with lobster, served with a lobster bisque and bottarga

**Linguine alla Luciana di Chef Rosario** LF 25,-  
Linguine with traditional Neapolitan ragù with octopus and tomato sauce, based on Chef Rosario's Neapolitan tradition



**Culurgiones al sugo di pomodoro e basilico** V, ZP 23,50  
Ravioli filled with potato purée, mint and pecorino with tomato-basil sauce

**Arrabbiata Sarda** V, ZP 22,50  
Penne with spicy tomato sauce made from fresh tomatoes, sun-dried tomatoes, peperoncino and parsley

*Are you looking for vegan pasta? Feel free to ask about the possibilities. We also offer gluten-free pasta for an additional € 2,50, which can be used with all sauces, except for the agnolotti and culurgiones. Our staff will be happy to tell you more about the options.*

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## SECONDI *(Main courses without pasta)*

<b>Bistecca di manzo</b> GF	36,-
Ribeye from Lindenhoff, served with balsamic vinegar, buttered green asparagus with lemon zest and creamy mashed potatoes	<b>LINDENHOFF</b> <small>AUTHENTIEKE SMAAK</small>
<b>Stinco di maiale</b> GF, LF, ZP	34,-
Slow-cooked pork shank, prepared with a broth of Sardinian Cannonau wine, served with mashed potatoes infused with a hint of lemon	
<b>Pesce spada, peperoni e puré di patate al limone</b> GF	27,50
Grilled swordfish steak with red bell pepper and lemon-infused mashed potatoes	
<b>Melanzane alla Sassarese</b> VG, LF, ZP	22,50
Oven-baked eggplant with basil and garlic pesto, following a traditional recipe from Sassari	

## CONTORNI *(side dishes)*

<b>Cestino di pane</b> VG, LF	6,50
Bread basket with pane guttiau, bread and olive oil from Accademia Olearia <i>(for 2 people)</i>	
* Gluten-Free +2,50 GF	
<b>Ciotola di olive sarde</b> VG, LF, GF	6,-
Bowl of Sardinian olives	
<b>Insalata mista</b> V, GF	6,50
Mixed salad	
<b>Verdure in padella</b> VG, LF, GF	5,-
Warm vegetables	
<b>Patate / Patatine fritte</b> VG, LF, GF	5,-
Baked potatoes / Serving of fries	

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

<b>Penne al sugo di pomodoro</b> VG, LF, ZP	13,50
Pasta in tomato sauce	
* Gluten-Free Pasta +2,50 GF	
<b>Cotoletta alla milanese con patatine fritte</b> LF, ZP	13,50
Kipschnitzel met frietjes	

# DESSERT MENU

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## DOLCI

- Seadas con miele Sardo ZP** 9,50  
Mild sheep's cheese baked in Sardinian dough with warm Sardinian honey
- Semifreddo al torroncino V, GF, LF, ZP** 9,50  
Semifreddo with almond nougat and warm Sardinian honey, according to the recipe of godfather Pierluigi
- Tiramisu, ricetta di Madrina Sara V, ZP** 9,50  
Tiramisu with homemade savoiardi, mascarpone, pasteurized egg and espresso, according to the recipe of godmother Sara
- Torta del giorno V** 6,00  
Ask the staff about the cake of the day
- Coupe de gelato V** 7,50  
Ice cream sundae with two scoops, choose from: vanilla, chocolate, pistachio and strawberry  
\* For strawberry & lemon, there is a sorbet option VG, LF  
\* With whipped cream +0,50

## DESSERT WINE

- Tokaterra Vinicola Cherchi** 8,00  
A botrytis wine, also known as noble rot, made from local white grapes that are dried on the vine. Aged in oak barrels, it has a full, velvety aroma with dried fruit and spicy notes.  
Paired with: seadas | semifreddo
- Soffio di Sole Cantina Santa Maria La Palma** 9,00  
A softly aromatic dessert wine with notes of honey, sultanas and spices.  
Paired with: tiramisu | cake

# DRINKS

## MENU

### BIBITE ITALIANE 3,80

Ginger Beer (San Pellegrino)  
Limonata (San Pellegrino)  
Aranciata (San Pellegrino)  
Tonica (San Pellegrino)

### SUCCHI DI FRUTTA FRESCA 4,40

Fresh orange juice

### BIBITE 3,30

Coca-Cola (Zero)  
Fanta  
Cassis  
Sprite Zero  
Fuze Tea Sparkling  
Fuze Tea Green  
Royal Bliss Bitter Lemon  
Royal Bliss Ginger Ale  
Minute Maid Appelsap  
Fristi  
Chocomel (*chocolate milk*)

\* With whipped cream +0,50

### ACQUA

Acqua Naturale / Frizzante 0,25L 3,25  
Acqua Naturale / Frizzante 0,75L 5,00  
Carafe of still water 0,50L 3,00

### TÈ

Clipper tea 3,25  
Fresh ginger 3,50  
Fresh mint 3,50  
Fresh oranges 3,50  
Combination of 2 fresh ingredients 3,75  
Combinatie of 3 fresh ingredients 3,95

### CAFFÈ

Espresso 2,15  
Doppio Espresso 3,65  
Espresso Macchiato / Cortado 3,20  
Cappuccino 3,20  
Americano 3,75  
Flat White 3,80  
Latte Macchiato 3,80

\* Surcharge:

- Caffeine-free 0,50  
- Oat-, Almond-, Soy-  
or coconut milk 0,50  
- Caramel-, Hazelnut- or  
Vanilla syrup 0,75

# DRINKS & BITES

## BIRRA

	tap	bottle
Ichnusa Sarda		4,50
Ichnusa Sarda Non Filtrata		6,50
Birra Moretti 0,25L	3,75	
Birra Moretti 0,50L	7,00	
Texels Skuumkoppe	4,25	
Beer of the moment	seasonal price	
Texels Tuunwal Tripel	4,25	
Amstel Rosè	3,25	
Apple Bandit	3,75	

## BIRRA SENZA ALCOL 0.0

Birra Moretti ZERO	3,75
Texels Skuumkoppe 0.0	4,25
Affligem Blond 0.0	4,25

## SNACKS

### 6 pieces fried:

- Panzerotti (mini calzones)	7,00
- Mozzarella balls	7,00
- Olive balls	7,00
- Rice croquettes filled with ragù	7,00

### Borrelmix

A mixture of the snacks shown above

- 8 pieces	9,00
- 12 pieces	13,50
- 16 pieces	18,00

## APERITIVI & COCKTAIL

Negroni	12,00
Aperol Spritz	9,50
Limoncello Spritz	10,50
Campari Soda	10,50

## APERITIVI & COCKTAIL SENZA ALCOL

Ginger Spritz (San Benedetto)	3,75
Chinotto (San Pellegrino)	4,25
Chinotto (Lurisia)	4,50
Cocktail (San Pellegrino)	4,50

## LIQUORI

Mirto Rosso / Bianco	6,00
Limoncello	6,00
GingerUno	6,00

## GRAPPE

Grappa di Vermentino <i>Cantina Santa Maria La Palma</i>	6,00
Grappa di Cannonau Riserva <i>Cantina Santa Maria La Palma</i>	7,00

