

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 **32,- 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 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 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

Ravioli con ricotta & spinaci V 22,50

Ravioli with ricotta & spinach.

in a tomato-basil sauce



ANTIPASTI (Starters)

Tagliere con delizie della Sardegna

30,00

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 VG, LF, ZP

15,00

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

25,00

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)*

Bistecca di manzo GF	36,00	LINDENHOFF <small>AUTHENTIEKE SMAAK</small>
Ribeye from Lindenhoff, served with balsamic vinegar, buttered green asparagus with lemon zest and creamy mashed potatoes		
Stinco di maiale GF, LF, ZP	34,00	
Slow-cooked pork shank, prepared with a broth of Sardinian Cannonau wine, served with mashed potatoes infused with a hint of lemon		
Pesce spada, peperoni e puré di patate al limone GF	27,50	
Grilled swordfish steak with red bell pepper and lemon-infused mashed potatoes		
Melanzane alla Sassarese VG, LF, ZP	22,50	
Oven-baked eggplant with basil and garlic pesto, following a traditional recipe from Sassari		

CONTORNI *(side dishes)*

Cestino di pane 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	
Ciotola di olive sarde VG, LF, GF	6,00
Bowl of Sardinian olives	
Insalata mista V, GF	6,50
Mixed salad	
Verdure in padella VG, LF, GF	5,00
Warm vegetables	
Patate / Patatine fritte VG, LF, GF	5,00
Baked potatoes / Serving of fries	

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

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

DESSERT MENU

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DOLCI

- | | |
|--|-------|
| Seadas con miele Sardo ZP | 12,50 |
| 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 all'arancia V, ZP | 9,50 |
| Tiramisu with savoiardi, mascarpone, pasteurized egg and orange juice | |
| 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 <i>Vinicola Cherchi</i> | 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 <i>Cantina Santa Maria La Palma</i> | 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

