

# 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.

# MENU ESTIVO

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.

## Summer hours

Due to the summer period, we will be open in August only on:

**Friday  
&  
Saturday**  
from  
**1pm - 10pm**

## ANTIPASTI *(Starters)*

- Tagliere con delizie della Sardegna** 30,00  
Traditional Sardinian cork platter with pane carasau, a selection of cold cuts and cheeses from Sardinia, and delicacies from other parts of Italy  
(for 2 people)  
\* Glutenfree +2,50 GF
- Carpaccio di tonno, insalata e agrumi LF** 18,50  
Tuna carpaccio with salad and citrus fruits
- Caprese estiva V, ZP** 15,00  
Cuore di bue (Italian beef tomato) with buffalo mozzarella and summer herbs

## PRIMI *(Main courses with pasta)*

- Pappardelle al sugo di salsiccia e funghi ZP** 24,50  
Wide ribbon pasta with ragù of Italian pork sausage, oyster mushrooms, and porcini mushrooms
- Trofie con zucchini e gamberetti LF, ZP** 24,50  
Pasta with baked zucchini, garlic shrimp, and olive oil
- Elicoidali con melanzana e pera V, ZP** 19,50  
Pasta with a sauce of eggplant and pear  
option: LF, VG

## SECONDI *(Main courses without pasta)*

- Tagliata di carne, rucola e pecorino GF** 25,50  
Grilled and thinly sliced beef, served with arugula, pecorino, and olive oil
- Polpo in padella fagiolini e pure di carota** 26,50  
Pan-seared tender octopus, served with crispy green beans and creamy carrot purée GF, LF, ZP
- Melanzane alla Sassarese VG, LF, ZP** 22,50  
Oven-baked eggplant with basil and garlic pesto, following a traditional recipe from Sassari

Do you eat vegan or gluten-free? Ask about the available options

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## CONTORNI *(side dishes)*

**Cestino di pane** VG, LF 6,50

Bread basket with pane guttiau, bread and olive oil from Accademia Olearia (for 2 people)

\* 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

<b>Seadas con miele Sardo</b> ZP	12,50
Mild sheep's cheese baked in Sardinian dough with warm Sardinian honey	
<b>Semifreddo al torroncino</b> V, GF, LF, ZP	9,50
Semifreddo with almond nougat and warm Sardinian honey, according to the recipe of godfather Pierluigi	
<b>Tiramisu all'arancia</b> V, ZP	9,50
Tiramisu with savoiardi, mascarpone, pasteurized egg and orange juice	
<b>Torta del giorno</b> V	6,00
Ask the staff about the cake of the day	
<b>Coupe de gelato</b> 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

Our dessert wines change regularly. Feel free to ask about our current selection, personally curated by Battista & Nicole. We are happy to advise you on the perfect pairing with your dessert.

8,50 per glass