

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

Craving a true Italian evening? Let us take you on a journey to Sardinia with a **4-course menu** that brings the classic Italian courses to life.

Cosa ti aspetta?

What to expect? A surprise menu full of Sardinian flavors, consisting of:

Antipasto – Primo – Secondo – Dolce

The menu features a mix of fish, meat, and vegetarian dishes.

Includes homemade bread with olive oil and coffee or tea afterwards.

64,- per person (vegetarian option available)
set menu | only available per table

Allergies & dietary requirements

We work with a single surprise menu and a small team. Therefore, we're unable to make adjustments based on taste preferences. This special menu is designed for guests who enjoy being culinarily surprised.

We're happy to accommodate allergies or medical dietary requirements, provided they are mentioned at least 24 hours in advance when making your reservation.

Once you are seated, we unfortunately can't make changes anymore.

Please note: a vegan surprise menu is not possible. This doesn't align with the philosophy of our authentic Sardinian kitchen, where dairy, eggs, and unique cheeses play an essential role.

WINE PAIRING

Complete your evening with our carefully curated wine pairing.

For **35,- per person**, we 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 do!

PARTY | EVENT

Intimate dinner, birthday or business event? We create a tailor-made Italian experience and are happy to think along with you.

For groups of 25 guests or more, we're delighted to open our doors outside regular opening hours.

For more info, please email: reserveren@saporisardi.nl

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.

GLUTENFREE, FILLED PASTA'S

Ravioli con ricotta 22,50
& spinaci V, GF
Ravioli with ricotta &
spinach
in a tomato-basil sauce



ANTIPASTI (Starters)

- Tagliere con delizie della Sardegna** 35,00
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)
* GF +2,50
- Bis di pesce - carpaccio di pesce spada e tonno LF** 18,50
Fish duo - carpaccio of smoked swordfish and tuna with citrus vinaigrette, liquorice powder and orange zest
- Tartare di manzo al tartufo** 18,50
Finely chopped beef tenderloin with truffle oil, crispy pane carasau, and shavings of Pecorino
* GF mogelijk
- Tortelle di pane carasau con ricotta e zucchini V** 16,00
Homemade tortelle made from crispy Sardinian bread, filled with ricotta, zucchini, and lemon zest

PRIMI (Main courses with pasta)

- Culurgiones al pomodoro e basilico V** 23,50
Traditional Sardinian ravioli filled with potato, mint, and pecorino, served in a tomato and fresh basil sauce
* ZP mogelijk
- Linguine con stufato di cervo al Cannonau** 25,50
Narrow, flat pasta with slow-cooked venison stew in a rich Cannonau red wine sauce
- Fregola ai gamberi, cozze, zucchini e zafferano** 26,50
Sardinian pasta pearls in a shellfish fumet with prawns, mussels, zucchini, and saffron
- Trofie al pesto Sardo V, ZP** 23,50
A short spiral-shaped pasta with sun-dried tomato pesto, walnuts, and pecorino

We offer gluten-free pasta for an additional € 2.50, which can be paired with any of our sauces, except for ravioli. Our staff will be happy to tell you more about the options.

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.

SECONDI *(Main courses without pasta)*

Baccalà alla Sarda LF 29,50
Cod in crispy breadcrumbs, served with tomato sauce, capers, and olives

Fetta di manzo al vino rosso GF 32,00
Slow-braised beef chuck with a rich red wine sauce, garlic mashed potatoes, and green asparagus

Costine di maiale al mirto GF 27,00
Spare ribs braised in mirto, served with roasted potatoes and a hint of rosemary

Zuccha arrosto con crema di ceci e ricotta 25,00
Roasted pumpkin with chickpea cream, ricotta, (V, GF, ZP) rosemary oil, and toasted pumpkin seeds
* VG mogelijk

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

Patate / Patatine fritte VG, LF, GF 6,50
Baked potatoes / Fries with mayonnaise

Insalata mista V, GF 6,50
Mixed salad

Ciotola di olive sarde VG, LF, GF 6,00
Bowl of Sardinian olives

Verdure in padella VG, LF, GF, ZP 5,00
Warm vegetables

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

Penne al sugo di pomodoro VG, LF, ZP 13,50
Pasta in tomato sauce
* GF pasta +2,50

Cotoletta alla milanese con patatine fritte ZP 13,50
Kipschnitzel met frietjes

DESSERT 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.



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	
Tiramisù classico V, ZP	9,50
Tiramisu with homemade savoiardi, mascarpone, pasteurized egg and espresso	
Sbriciolata di mele V, ZP	6,00
Apple crumble pie	
Coupe di 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

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