

# 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](mailto: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
- Pane fritto con pulled pork** 18,50  
Fried bread with pulled pork and homemade mirto mayonnaise
- Tortelle di pane carasau con ricotta e zucchine 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
- Lumaconi con stufato di cervo al Cannonau** 25,50  
Pasta with slow-cooked venison stew in a rich Cannonau red wine sauce
- Fregola ai gamberi, cozze, zucchine 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.*

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## 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

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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

**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

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## 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

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### DOLCI

<b>Seadas con miele Sardo ZP</b> Mild sheep's cheese baked in Sardinian dough with warm Sardinian honey	12,50
<b>Semifreddo al torroncino V, GF, LF, ZP</b> Semifreddo with almond nougat and warm Sardinian honey	9,50
<b>Tiramisù classico V, ZP</b> Tiramisu with homemade savoiardi, mascarpone, pasteurized egg and espresso	9,50
<b>Sbriciolata di mele V, ZP</b> Apple crumble pie * With whipped cream +1,00	6,00
<b>Coupe di gelato V</b> Ice cream sundae with two scoops, choose from: vanilla, strawberry (V) or lemon sorbet (VG, LF) * With whipped cream +1,00	7,50

### DESSERT WINE

<b>Soffio di Sole</b> <i>Cantina Santa Maria La Palma</i> Ripe fruit   honey   raisins   cinnamon   nutmeg <i>Paired with: semifreddo   tiramisu   coupe di gelato</i>	glass 8,50
<b>Il Virginio – Brachetto d'Acqui DOCG 2022 (red)</b> <i>Traversa</i> Lightly sparkling   sweet   roses and strawberries   soft and seductive <i>Paired with: tiramisu   coupe di gelato</i>	9,50
<b>Mons. Francesco Traversa – Vino bianco ottenuto da uve appassite</b> <i>Traversa</i> Sweet   aromas of dried fruit and honey   full-bodied and rich <i>Paired with: seadas   semifreddo al torroncino</i>	12,00

