

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 **45,- 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

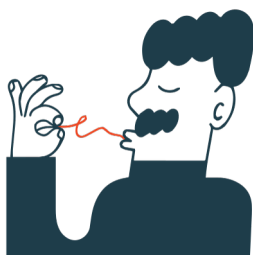
kitchen closes at 21.30

GF - Gluten-Free
V - Vegetarian
VG - Vegan
LF - Lactose-Free
ZP - Pregnancy safe
♥ - Favorite

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 affumicato, vinocchio e agrumi 18,50 ♥

Fish duo – carpaccio of smoked swordfish and tuna, served with a fennel and citrus salad, orange zest and olive powder

Pane fritto Pulled pork, mayonese al mirto e insalata 17,00

Fried bread with pulled pork, served with homemade mirto mayonnaise, caramelised onions and salad

* Optional: ZP

Tortella al uovo, cipolle caramelizzate e funghi 15,00

ZP, GF, V

Egg tart with pecorino cheese, mushrooms and caramelised onions

PRIMI (Main courses with pasta)

Linguine con Stufato di cinghiale 25,50 ♥

Pasta with slow-cooked wild boar ragù in a Cannonau red wine sauce

Elicoidali al ragù sardo 24,50

Pasta with beef mince and fresh pork sausage, Sardinian style

Spaghetti alla chitarra, crema di pecorino o crème di tartufo 22 / 24 ♥

Pasta with a creamy pecorino sauce, served with bottarga or truffle cream

* Supplement: freshly shaved bottarga or fresh truffle +€9.00

Mezze maniche alla Norma Sarda V, ZP 23,50

Pasta with tomato sauce, fried aubergine and homemade smoked ricotta

* Optional: VG

We offer gluten-free pasta for an additional €2.50, which can be paired with almost all of our sauces (except the spaghetti with pecorino cream). Our team will gladly guide you through the possibilities.

DINER

MENU

kitchen closes at 21.30

- GF - Gluten-Free
- V - Vegetarian
- VG - Vegan
- LF - Lactose-Free
- ZP - Pregnancy safe
- ♥ - Favorite

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)*

Stinco di agnello al mirto, piselli e verdure GF 36,00
Lamb shank with mirto reduction, pea and mint cream, and warm vegetables

* *Optional: ZP*

Pescatrice in agliata leggera 34,00 ♥
Fried monkfish in an Algherese sauce of tomato, garlic and white wine vinegar

Filetto di anatra con agrumi, riduzione di mirto e vino rosso e purè di ceci bianchi GF 32,00
Duck breast with citrus, mirto liqueur and red wine sauce, served with white chickpea purée

* *Optional: duck liver +9,00*

* *Optional: ZP*

Sedano rapa arrosto ZP, V, GF 26,00
Roasted celeriac with celery cream, vegetable jus, crispy parsley and hazelnuts

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)*

* *GF +2,50*

Patate / Patatine fritte VG, LF, GF 6,50
Fried 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 en mayonaise

DESSERT MENU

kitchen closes at 21.30

- GF - Gluten-Free
- V - Vegetarian
- VG - Vegan
- LF - Lactose-Free
- ZP - Pregnancy safe
- ♥ - Favorite

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
Mild sheep's cheese baked in Sardinian dough with warm Sardinian honey | 12,50 |
| Mousse al cioccolato V, ZP
Chocolate mousse with Maldon salt and olive oil | 9,50 |
| Tiramisù classico V, ZP
Tiramisu with homemade savoiardi, mascarpone, pasteurized egg and espresso | 9,50 ♥ |
| Sbriciolata di mele V, ZP
Apple crumble pie
* With whipped cream +1,00 | 6,00 |
| Coupe di gelato V
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

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

