

# 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](mailto: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.



## ANTIPASTI *(Starters)*

**Burrata, pomodorini confit & aceto balsamico di Modena** V, ZP 9,00  
Burrata with confit cherry tomatoes and balsamic vinegar from Modena

**Burro, alici & pomodorini confit** 8,00  
Butter with anchovies and confit cherry tomatoes

**Crema di pecorino & zucchine fritte** V 7,00  
Pecorino cream with fried courgette and balsamic vinegar from Modena

**The above dishes are served on three bruschette.**  
Perfect for sharing – or simply to enjoy all by yourself.

**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

**Pane fritto pulled pork, mayonese al mirto e insalata** 15,00  
Fried bread with pulled pork, served with homemade mirto mayonnaise, caramelised onions and salad  
\* Optional: ZP, LF

**Bis di pesce affumicato, vinocchio e agrumi** 14,50 ♥  
Fish duo – carpaccio of smoked swordfish and tuna, served with a fennel and citrus salad, orange zest and olive powder

**Tortella all'uovo, cipolle caramellate e funghi** 12,50  
ZP, V  
Egg tart with pecorino cheese, mushrooms and caramelised onions

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## GLUTENFREE, FILLED PASTA'S

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

## PRIMI *(Main courses with pasta)*

**Pappardelle 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 con crema di pecorino, con bottarga /o/ con crema al tartufo (V) 22 / 24 ♥**  
Pasta with a creamy pecorino sauce, served with bottarga /or/ truffle cream  
*\* Optional: freshly shaved bottarga +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.*

## SECONDI *(Main courses without pasta)*

**Tagliata di carne, rucola e pecorino GF 36,00**  
Thinly sliced grilled beef, served with arugula, pecorino and balsamic vinegar  
*\* Optional: LF, ZP*

**Pescatrice in agliata leggera LF 34,00 ♥**  
Fried monkfish in an Algherese sauce of tomato, garlic and white wine vinegar  
*\* Optional: GF*

**Filetto di anatra con agrumi, riduzione di mirto e vino rosso e purè di fagioli bianchi GF 32,00**  
Duck breast with citrus, mirto liqueur and red wine sauce, served with white bean purée  
*\* Optional: duck liver +9,00*  
*\* Optional: ZP*

**Sedano rapa arrosto VG, GF, LF, ZP 22,50**  
Roasted celeriac with celery cream, vegetable jus, crispy parsley and hazelnuts

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## CONTORNI *(side dishes)*

- |                                                                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Cestino di pane</b> VG, LF, ZP<br>Bread basket with pane guttiau, bread and olive oil from Accademia Olearia <i>(for 2 people)</i><br>* GF +2,50 | 6,50 |
| <b>Patate / Patatine fritte</b> GF, ZP<br>Fried potatoes / Fries with mayonnaise                                                                    | 6,50 |
| <b>Insalata mista</b> V, GF<br>Mixed salad                                                                                                          | 6,50 |
| <b>Ciotola di olive sarde</b> VG, LF, GF, ZP<br>Bowl of Sardinian olives                                                                            | 6,00 |
| <b>Verdure in padella</b> VG, LF, GF, ZP<br>Warm vegetables                                                                                         | 5,00 |

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

- |                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| <b>Penne al sugo di pomodoro</b> VG, LF, ZP<br>Pasta in tomato sauce<br>* GF pasta +2,50        | 13,50 |
| <b>Cotoletta alla milanese con patatine fritte</b> ZP<br>Kipschnitzel met frietjes en mayonaise | 13,50 |

# DESSERT MENU

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## DOLCI

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

## DESSERT WINE

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

