

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)

Burrata, pomodorini confit & aceto balsamico di Modena V, ZP 10,50

Burrata with confit cherry tomatoes and traditional balsamic vinegar from Modena

Burro, alici & pomodorini confit 10,50
Butter with anchovies and confit cherry tomatoes

Both dishes are served on three bruschettas.
Perfect for sharing or simply enjoying on your own.

Tagliere con delizie della Sardegna 35,00

Selection platter of pane carasau topped with a variety of Sardinian cured meats and cheeses
(voor 2 people)

* *Optional: GF*

Bis di pesce affumicato, finocchio e agrumi GF, LF 14,50 ♥

Duo of fish – smoked swordfish carpaccio and smoked tuna carpaccio with a fennel and citrus salad, orange zest, and bottarga powder

PRIMI (Main courses with pasta)

Spaghetti con gamberi, crema di zucchini e pomodorini 25,50 ♥

Long thin pasta with prawns, courgette cream and cherry tomatoes

* *Optional: LF, ZP*

* *Supplement: bottarga powder +6,00*

Pappardelle al ragù di babbo e piselli ZP 24,50

Wide ribbon pasta with a tomato and beef ragù, green peas, Parmigiano and fresh herbs

* *Optional: LF*

Linguine burro, alici e menta 24,00
Flat long pasta with butter, anchovies and mint

Rigatoni al pesto Sardo V, ZP 23,50

Ridged tube pasta with traditional Sardinian pesto made from sun-dried tomatoes, garlic, Grana Padano and walnuts

Gluten-free pasta is available for a supplement of €2.50 and can be served with all sauces, except the spaghetti with pecorino cream. Our staff will be happy to inform you on the available options.

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SECONDI *(Main courses without pasta)*

Tagliata di carne, rucola e pecorino GF	36,00
Grilled and thinly sliced beef, served with rocket, pecorino cheese and balsamic vinegar <i>* Optioneel: LF, ZP</i>	
Pescatrice in agliata LF, GF	34,00 ♥
Monkfish in a traditional Alghero-style sauce made with tomato, garlic and white wine vinegar	
Sedano rapa arrosto VG, GF, LF, ZP	22,50
Roasted celeriac with celery cream, vegetable jus and hazelnut	

CONTORNI *(bijgerechten)*

Cestino di pane VG, LF, ZP	6,50
Bread basket with pane guttiau, artisan bread and extra virgin olive oil from Accademia Olearia <i>(for 2 people)</i> <i>* GF +2,50</i>	
Patate / Patatine fritte GF, ZP	6,50
Fried potato wedges / Portion of French fries with mayonnaise	
Insalata mista V, GF	6,50
Mixed salad	
Ciotola di olive Sarde VG, LF, GF, ZP	6,00
Bowl of Sardinian olives	
Verdure in padella VG, LF, GF, ZP	5,00
Warm vegetables	

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

Penne al sugo di pomodoro VG, LF, ZP	13,50
Pasta in tomato sauce <i>* GF pasta +2,50</i>	
Cotoletta alla milanese con patatine fritte ZP	13,50
Chicken schnitzel with fries and mayonnaise	

DESSERT MENU

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DOLCI

- Seadas con miele Sardo ZP** 12,50
Traditional Sardinian pastry filled with mild sheep's cheese, fried until golden and served with warm Sardinian honey
- Tiramisù all'arancia V, ZP** 9,50 ♥
Tiramisù with homemade savoiardi biscuits, mascarpone, pasteurised egg and orange juice
- Semifreddo al torroncino V, GF, LF, ZP** 9,50
Light Italian frozen dessert with almond nougat and warm Sardinian honey
- Torta limone V, ZP** 6,00
Light lemon cake with a smooth citrus cream
* With whipped cream +1,00
- Coupe di gelato V, ZP** 7,50
Ice cream sundae with two scoops of ice cream. Choice of: vanilla, strawberry (V) or lemon sorbet (VG, LF)
* With whipped cream +1,00

DESSERT WINE

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

