

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

DINNER MENU

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

Ravioli con ricotta & spinaci V, GF 22,00
Ravioli with ricotta & spinach
in a tomato-basil sauce



ANTIPASTI (Starters)

Tagliere con delizie della Sardegna 35,00
Platter of pane carasau with a selection of Sardinian cured meats and cheeses
(for 2 people)

* *Optional: GF*

Carpaccio di pesce spada, finocchio e agrumi GF, LF 15,00
Smoked swordfish carpaccio with fennel and citrus salad, orange zest and liquorice powder

Focaccia con burrata e pomodorini confit V, ZP 13,50
Focaccia with burrata and confit cherry tomatoes

Focaccia con lonza, scaglie di pecorino e pomodorini confit 13,50 ♥
Focaccia with cured pork tenderloin, Pecorino shavings and confit cherry tomatoes

PRIMI (Pasta Main Courses)

Paccheri al ragù di tonno affumicato alla Carlofortina ZP 25,00 ♥
Wide tube pasta with smoked tuna ragù in tomato sauce, capers and Genovese pesto
* *Optional: LF*
* *Supplement: bottarga powder +6,00*

Pappardelle alla Campidanese ZP 23,50
Wide ribbon pasta with minced pork, fennel, tomato sauce and saffron
* *Optioneel: LF*

Ravioli ai funghi porcini con crema di porcini V, ZP 23,50
Pasta filled with porcini mushrooms, served with a porcini cream

Gluten-free pasta is available for an additional €2.50 and can be paired with any sauce, except the ravioli ai funghi porcini.

Our staff will be happy to tell you more about the available options.

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

Penne al sugo di 15,00
pomodoro VG, LF, ZP
Pasta in tomato sauce
* GF pasta +2,50

Cotoletta alla 15,00
milanese con
patatine fritte ZP
Chicken schnitzel with
fries and mayonnaise

SECONDI *(Main Courses Without Pasta)*

Controfiletto di manzo GF 35,00
Sirloin steak with sweet potato purée, green
peppercorn sauce and fried fennel
* *Optioneel*: LF, ZP

Piccione in due cotture GF 32,00 ♥
Anjou pigeon prepared two ways: crispy-seared
breast and confit leg, with white bean cream,
caramelised carrot, potato pavé and a light pigeon jus

Baccalà in umido alla Sarda GF, LF 30,00
Cod fillet with fish jus, tomato sauce,
olives, potato and capers

CONTORNI *(Side Dishes)*

Cestino di pane VG, LF, ZP 6,50
Bread basket with pane carasau, artisan bread
and extra virgin olive oil (*for 2 people*)
* GF +2,50

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

Patate / Patatine fritte V, GF, LF, ZP 6,50
Fried potato wedges /
Portion of French fries with mayonnaise

Insalata mista V, GF, ZP 6,50
Mixed salad

Zucchine in agrodolce VG, LF, GF, ZP 7,50
Thinly sliced zucchini, marinated in white
wine vinegar with garlic, mint, basil, and a
touch of sugar

Cavolfiore alla Sarda VG, LF, GF, ZP 7,50
Pan-fried cauliflower in a tomato sauce with
tomatoes, olives, and fresh parsley

Zucchina frita VG, LF, ZP 7,50
Fried zucchini in a light sparkling water
batter, served with smoked paprika and homemade
saffron mayonnaise

DESSERT MENU

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DOLCI

Seadas con miele Sardo ZP Traditional Sardinian pastry filled with mild sheep's cheese, fried until golden and served with warm Sardinian honey	12,50
Tiramisù classico V, ZP Tiramisù with homemade savoiardi biscuits, mascarpone, pasteurised egg and espresso	11,00 ♥
Semifreddo al torroncino V, GF, LF, ZP Light Italian frozen dessert with almond nougat and warm Sardinian honey	10,00
Torta alla crema di limone V, ZP Light lemon tart with creamy lemon curd * With whipped cream +1,00	7,50
Coupe di gelato V, ZP Ice cream sundae with two scoops of ice cream Choice of: vanilla, strawberry (V) or lemon sorbet (VG, LF) * With whipped cream +1,00	8,00

SWEET WINE

Soffio di Sole <i>Cantina Santa Maria La Palma</i> Ripe fruit honey raisins cinnamon nutmeg <i>Recommended with: seadas tiramisù coupe di gelato torta limone</i>	glass 8,60
Anghelu Rujù Alghero Liquoroso Riserva 2009 DOC <i>Sella & Mosca</i> Vintage Port style blackberry jam dried berries cocoa tobacco <i>Recommended with: seadas</i>	16,60
Santovino Sommavite Vino Liquoroso <i>Castellani</i> Rich & velvety dried fruit honey caramel <i>Recommended with: seadas tiramisù semifreddo</i>	8,60

Discover more? Ask for our wine list to explore our extensive selection of exceptional dessert wines.

