

APERITIF

Aperol Spritz 10,50
Americano 9
Campari Spritz 11
Negroni 11,50
Limoncello Spritz 11
Hugo Spritz 10,50
Espresso Martini 12,50
Gin Tonic 11,50
Amaretto Sour 11,50

BEER

Draft beer:

Stella Artois 3,95

Weizener 5,85

On bottle:

Peroni 4,50

Alcohol free:

Stella Artois 0% 4,50

Affligem Wit 0% 5,30

ALCOHOL FREE

Riesling sekt 0% 7,50

Aperol Spritz 0% 9,75

Gin Tonic 0% 9,75

Hugo Spritz 0% 9,75

Crodino 6

SOFTDRINK

Schulp apple juice 4,25

Coca cola 3,95

Coca cola zero 3,95

Fuze tea green 3,95

S.PELLEGRINO 4,25

Aranciata

Aranciata rossa

Chinotto

Gingerbeer

Limonata

Tonic

STARTERS

Bruschetta with tomato, garlic and basil 6,50
Bruschetta with anchovies, sardines and bell pepper 7,50
Pata Negra Iberico ham 12,75
Coppa di Parma with fennel 9,50
Cheeses selection from Kaasfort Amsterdam 16,50
Artichoke fried with tarragon mayonnaise 9
Smelt fried with lemon herb mayonnaise 10
Bread and olive oil 4,50

Burrata with fennel, white grapes and tarragon 15,50
Shellfish with anchovy butter and parsley 15,50
Pizzetta with potato, egg and truffle 14,50
Vitello tonnato 12,75

PASTA

Linguine with shellfish, garlic, parsley and chili pepper 22,50
Rigatoni with tomato sauce, stracciatella, grana padano and basil oil 18,50
Pappardelle with beef cheek 22,50
Gnocchi Parisienne with legumes and ricotta 21,50

MAINS

Ribeye with fennel gravy 32,50
Plaice fillet with sage butter 20,50
Leek roasted, bell pepper sauce, lemon beans, hazelnut and Belper Knolle 21

EXTRA

Tomato salad 7,50
Green salad 6,50
Potatoes oven roasted 6,50

PIZZA

Margherita 14
Burrata with tomato, grana padano and basil oil 19
Prosciutto di San Daniele with buffalo mozzarella, basil oil and grana padano 21
Mortadella calzone with ricotta, stracciatella and pistachio 21
Puttanesca with anchovies, capers and olive tapenade 18,50
Nduja with guanciale, tomato and oregano 19,50
Bianca with ricotta, stracciatella, artichokes and roasted onion 18,50
Quattro formaggi 19
Verde with cavolo nero sauce with courgette, fave beans, monks beard and stracciatella 19,50

DESSERT

Panna cotta with strawberries and rhubarb 9
Tiramisu 9
Cheeses selection from Kaasfort Amsterdam 16,50
Gelati ice cream per scoop 3
Affogato 6,50
Sgroppino 9

Do you have an allergy or dietary wishes? Notify us!

SPARKLING

Mas Suau Cava brut nature nv | Ferre i Catusus 8 / 44
Macabeu, Xarel.lo and Parellada, Penedès
Blancjat Prosecco nv | Vini di Lea 38,50
Pinot Grigio, Friuli
Lambrusco di Sorbara 2023 | Marchesi di Ravarino 45
Lambrusco, Emilia-Romagna
Alta Langa DOCG 2022 | Ferraris 60
Pinot noir en Chardonnay, Piemonte

WHITE

Nec-otium 2024 | Ronco del Gnemiz 6,75 / 37
Pinot Grigio, Friuli
Pinot Bianco 2025 | Cantina Bolzano 7,75 / 42,50
Pinot Bianco, Alto Adige
Mofete Bianco DOC 2023 | Palmento Costanzo 9 / 49,50
Carricante, Catarratto, Sicily
Tinnari 2023 | Sergio Falzari 8,25 / 45
Trebiano, Tuscany
Absolu Chardonnay 2024 | Florensac 7,50 / 41
Chardonnay, Languedoc

RED

Pinot Nero 2025 | Cantina Bolzano 8,75 / 48
Pinot Nero, Alto Adige
Primitivo IGP Salento 2023 | Sammarco 7,25 / 39,75
Primitivo, Puglia
Chianti Colli Senesi 2023 | Castello di Farnetella 8,50 / 46,75
Sangiovese, Tuscany
Botonero IGT 2024 | Mamete Prevostini 9,50 / 52
Nebbiolo, Lombardia
Valpolicella Ripasso 2023 | Domini Veneti 10,50 / 57,50
Corvina, Veneto

ROSE

Ca Brigiano blush 2025 | Bennati 6,50 / 35,75
Pinot Grigio, Veneto
Blancjat 2022 | Vini di Lea 7,75 / 42,50
Pinot Grigio, Friuli
Pop Cozs 2023 | Da Cruz & Teles (oranje) 45
Vital, Lisboa

DESSERT WINE

Vin Santo del Chianti 2020 | Tenuta di Artimino 7,50
Trebiano and Malvasia, Tuscany
Visciola nv | Sabbionare – Donatella Paoloni 7,50
Montepulciano, Marche