

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

De ITALIAAN

STARTERS

Bruschetta with tomato, garlic and basil 6,50
Bruschetta with anchovies and bell pepper 7,50
Pata Negra Iberico ham 12,75
Coppa di Parma 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 13,75
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 porcini, leek and comté 21,50

MAINS

Ribeye with fennel gravy 32,50
Redfish with razor clam and shrimp butter 22,50
Pumpkin with leek, polenta, almond, pinenuts and watercress 21

EXTRA

Tomato salad 7,50
Green salad 6,50
Potatoes 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, courgette, fave beans, samphire and stracciatella 19,50

DESSERT

Panna cotta with seasonal fruit 9
Tiramisu 9
Cheeses selection from Kaasfort Amsterdam 16,50
Ice cream per scoop lemon/vanilla/stracciatella 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 en Parellada, Penedès
Blancjat Prosecco nv | Vini di Lea 41,50
Pinot Grigio, Friuli
Lambrusco Stile Antico 2023 | Marchesi di Ravarino 52
Lambrusco di Sorbara, Emilia-Romagna
Alta Langa DOCG 2022 | Ferraris 65
Pinot Noir, Chardonnay, Piedmont

WHITE

Saverio Faro 2025 | Progetti Agricola 6,75 / 37
Grillo, Sicily
Pinot Bianco 2025 | Cantina Bolzano 7,75 / 43,50
Pinot Bianco, Alto Adige
Bianco Munazei 2025 | Casa Setaro 9 / 49,50
Capretone, Vesuvius
Cardito 2024 | Azienda Agricola Giangirolami 8,25 / 45
Malvasia, Lazio
Absolu Chardonnay 2024 | Florensac 7,75 / 42
Chardonnay, Languedoc

RED

Valpolicella Classico 2024 | Novaia 8,75 / 48
Corvina, Rondinella, Veneto
Barbera Amonte 2024 | Cantine Volpi 7,25 / 39,75
Barbera, Piedmont
Chianti Colli Senesi 2023 | Castello di Farnetella 9,25 / 52,50
Sangiovese, Tuscany
Appasimento 2025 | Casa Vinicola Botter 8,75 / 48
Primitivo, Puglia
Maschitano 2022 | Musti Carmelitano 10,50 / 57,50
Aglianico del Vulture, Basilicata

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

Passito 2021 | Azienda Agricola Giangirolami 8
Malvasia, Lazio
Moscatel Micaela nv | Bodegas Barón 7,75
Muscat of Alexandria, Jerez