

Cold starters

Antipasti misti, tasting of varying cold and hot starters.12.50 (one person)24, - (two people)

Carpaccio classico, beef carpaccio, balsamic dressing, arugula, pine nuts, parmesan cheese.12.50

Pesce con gamberetti, mackerel fillet cooked in lime vinegar, Dutch shrimp, dill, sour cream, sesame crostini.13.50

Insalata con salmone, little gem salad, smoked salmon, avocado cream, apple capers, crispy red onion.14.50

Prosciutto d'agnello, lightly smoked lamb, bruschetta, thyme oil, white balsamic syrup.11

Vitello tonato, roasted veal roast beef, tuna mayonnaise, arugula salad, Parmesan chunk.12.50

Insalata caprese, buffelmozzarella, pesto, gele pomodori, basilicum.10.50

Pane con burro, baguette herb butter, extra virgin olive oil, sea salt.5, -

Spezzare il pane, stone baked bread from Jordy's Bakery, combination of white, brown and olive/tomato, herb butter, extra virgin olive oil, sea salt. 6.50

Soups

Zuppa di pomodoro, tomato, basil cream. € 5,00

Zuppa di cipolle, onion soup au gratin with cheese. € 5,00

Brodo con pasta, poultry broth, green herbs, funghi truffle ravioli €6.00

Hot entrees

Gamberi olio all'aglio, peeled Black Tiger shrimp, red pepper, garlic oil, sea salt, crostini.13.50

Lasagna di agnello, lamb lasagne of tomato, oregano, Pecorino cheese.8.50

Filetto di pesce, halibut fillet, wild spinach, tomato caviar, pancetta, Beurre Blanc.12.5

Zucchine vegetariane, stuffed zucchini, cave-ripened taleggio cheese, pecans, roasted cherry tomato bunch.11.50

Vitello stufato, stewed veal cheek, muslin, rosemary, own gravy.10.50

Pastas

Meat lasagne. 12.50

Fishlasagne. 13.50

Lasagna di agnello, lasagna of lamb mince, eggplant, oregano, spicy, tomato sauce, Pecorino cheese. 12.50

Ravioli con funghi, ravioli of forest mushrooms, stir-fried duck, truffle sauce. 18, -

Ravioli vegetariano, ravioli of goat cheese, walnut, oyster mushrooms, honey. 16.50

Ravioli melanzane, eggplant ravioli, tomato sauce, basil sauce, Provolone cheese. 16.50

Ravioli of crab, crayfish tails, zucchini, spring onion, Limoncello sauce. 17.50

By the following dishes you can choose from the following fresh pastas:

spaghetti, penne or tagliatelle.

Bolognese, Italian meat sauce. € 12,00

Carbonara, cream sauce, onion, bacon, egg, parsley. € 12,00

Rusticana, grilled chicken breast, cherry tomato, gorgonzola sauce. € 14,00

Della casa, ham, mushrooms, pesto cream sauce. € 12,00

Fish dishes

Tonno alla griglia, grilled tuna, seaweed pasta, lemon salsa, orange, coriander. 24.50

Salmone, baked salmon fillet, wild rice, fennel, limoncello sauce.22.50

Spiedino "Pappagallo", grilled fish skewer, spaghetti in lobster oil, stir-fried, Zeeland mussels. 22.00

Filetto di scorfano, redfish fillet baked on the skin, bearnaise sauce, crumb of pepperoni.23.50
Assaggio, tasting of various fish dishes. 24.50 Price per person. At least 2 people.

Meat dishes

Filetto di bosco, grilled tournedos, stir-fried forest mushrooms, truffle sauce.27.50

Filetto al pepe, grilled tournedos, pepper sauce.26.50

Filetto spiedino, beef tenderloin skewer, crispy king prawn, gnocchi, lobster sauce.22.50

Vitello alla griglia, grilled veal ribs, pomodori, gratinated provolone, Ube potato chips, candied garlic sauce.
24.00

Filetto di maiale, grilled pork tenderloin medallions, pancetta, muslin, porcini sauce. 21.50

Filetto di agnello, lamb fillet, beetroot salsa, tomato, mint, red pepper, sesame. 21.50

Assaggio, tasting of various meat dishes. Min 2 pers. Price per person.24.50

3-course tasting menu

A tasting of real Italian delicacies. € 34.50 p.p.

Surprise menu 3 courses

Menu a sorpresa. Can only be ordered per table! € 29.50 p.p.

Surprise menu 4 courses

Menu a sorpresa. Can only be ordered per table! € 34.50 p.p.

Desserts

Gelato bambino, 1 ball of ice cream with a choice of Snickersice or Smartiesice, with whipped cream and surprise.4.50

Gelato piccolo, small ice cream, two scoops of vanilla ice cream with whipped cream.4.50

Dama Bianca, three scoops of vanilla ice cream with chocolate sauce and whipped cream.5.50

Tiramisù, Italian dessert of long fingers, coffee, mascarpone and cocoa.6, -

Coppa Pappagallo, large coupe with four balls of ice of the season.7, -

Torta di formaggio, limoncello cheesecake, yogurt ice cream, caramel sauce. 7.00

Semifreddo, parfait of Oreo cookies, raspberry sauce. 7.00

Panna cotta, passion fruit, macaron, chocolate. 7.00

Torta al cioccolato, chocolate cake, strawberry cream, "HUGO", prosecco ice cream. 7.00