

### **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

Carpaccio tartufo, beef carpaccio, pancetta, truffle mayonnaise, arugula, pine nuts, parmesan cheese. 12.50

Pesce con gamberetti, smoked salmon bonbon, shrimp, mustard cream, fried capers. 14.00

Prosciutto, coppa di parma, crostini, prunes, hazelnut, fig jam 11.50

Carpaccio vegetariano, rode biet, parelcouscous, loempia van spinazie, mozzarella, bosvruchten balsamico. 9.50

Pesce affumicato, Smoked eel mousse, fried noodles, wakame, roasted tomato, focaccia. 12.50

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

Zuppa di patate, sweet potato soup, pancetta, rosemary. 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, sea wool fillet, pancetta, stir-fried wild spinach, Dutch shrimp sauce. 12.50

Risotto vegetariene, wild mushrooms, truffle, portobello, taleggio cheese. 13.50

Pasta selvatica, game ravioli, duck liver, apple syrup, walnuts. 12.00

### **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**

Merluzzo, cod fillet cooked in tomato salsa, pearl couscous, Parmesan cheese.24.00

Salmone, baked salmon fillet, muslin, herb cream, black sea salt.21.00

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

Filetto di branzino, sea bass fillet from the oven, garlic, capers, lemon, rosemary.22.00

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.23.50

Vitello alla griglia, grilled veal oyster, caramelized shallot sauce, pecorino.21.00

Filetto di maiale, grilled Iberian pork tenderloin, shiitake tapenade, dried tomato, crispy chorizo, thyme gravy. 24.50

Filetto di anatra, fried duck breast fillet, red cabbage, raisins, balsamic sauce, gingerbread.19.50

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.6.00

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

Torta di formaggio, hazelnut cheesecake, caramel, rum raisin ice cream.7.00

Semifreddo, macaroon parfait, cinnamon cream, frangelico syrup.7.00

Cappuccino, crème brûlée, white chocolate mousse, dark chocolate.7.00

Torta al cioccolato, chocolate cake, vanilla sauce, praline ice cream. 7.00