



## KOUDE VOORGERECHTEN COLD STARTERS

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|---|-----|
| Parmaham met gratineerde Provolone<br>Parma ham with gratinated Provolone             | €16 |
| Rundscarpaccio met truffelolie<br>Beef carpaccio with truffle oil                     | €19 |
| Gerookte zalm met ricotta<br>Smoked salmon with ricotta                               | €17 |
| Mix van antipasti en gegrilde groenten<br>Selection of antipasti & grilled vegetables | €23 |

## WARME VOORGERECHTEN WARM STARTERS

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|---|-----|
| Scampi met knoflook<br>Scampi with garlic   | €18 |
| Scampi met Amici's pikante saus<br>Scampi with Amici's spicy sauce  | €18 |
| Calamares met groenten, basilicum,<br>balsamico-azijn<br>Calamare pan with vegetables & basil<br>with balsamic vinegar, caramel | €17 |
| Gebakken visreepjes met Italiaanse<br>tartaarsaus<br>Fried fish with Italian tartar sauce                                       | €18 |



## PASTA

Spaghetti bolognaise Spaghetti bolognaise	€15
Spaghetti Carbonara Spaghetti Carbonara	€17,50
Spaghetti met olie, look en chilipeper Spaghetti, oil, garlic & chilipepper	€15
Linguine met scampi en courgette Linguine with scampi, zucchini	€19
Linguine met venusschelpen Linguine with clams	€20
Rigattoni met vier kazen en noten Rigattoni 4 cheeses & nuts	€18
Rigattoni a la matriciana Rigattoni a la matriciana	€18
Tagliatelle met scampi en sint-jakobsschelpen Tagliatelle scampi scallops with shellfish sauce	€22
Tagliatelle met zalm en citroen Tagliatelle salmon & lemon	€19
Paccheri met verse tomaten en buffelmozzarella Paccheri with fresh tomatoes & buffalo mozzarella	€18,50
Paccheri met Italiaanse worst en courgette Paccheri with Italian sausage & zucchini	€18,50
Tortelloni met champignons en truffelsaus Torteloni with mushrooms & truffle sauce	€18,50

## PASTA FARCITA

Cannelloni met ricotta, spinazie, gerookte zalm Canneloni with ricotta spinach & smoked salmon	€22
Vegetarische lasagne Lasagne vegetarian	€24
Mama's huisgemaakte lasagne Momma's homemade lasagne	€24

## RISOTTO

Risotto met porcini, champignons, rucola, noten Risotto with porcini, mushrooms, arugula, nuts	€24
Risotto met zeevruchten Risotto with sea food	€25



## VLEES GERECHTEN ~ MEAT DISHES

Rundvlees met eekhoorntjesbrood, champignons en truffelsaus €28  
Beef with porcini, mushrooms, truffle juice

Rundsvlees met Barolo-saus €26  
Beef with Baroli sauce

Tagliata van rundsvlees met balsamico-karamel €27  
Beef tagliata with balsamic caramel

Lams carré met mosterd-tapenade à l'ancienne €32  
Rack of lamb with tapenade a l'ancienne (musterd)



## KALFSGERECHTEN ~ VEAL DISHES

Kalfssteak met citroen en witte wijn €28  
Veal steak with lemon & white wine

Kalfssteak caprese met tomaten en buffelmozzarella €29  
Veal steak caprese with tomatoes & bufala mozzarella

Kalfsmedaillon met eekhoorntjesbrood en gorgonzola €32  
Veal medallion with porcini mushrooms & gorgonzola

## VIS GERECHTEN ~ FISH DISHES

Kabeljauw met pescatore en erwten €28  
Cod with pescatore & peas

Geroosterde zalm met rodepaprikacoulis, kerstomaat met een puree van citroen €26  
Roasted salmon with red pepper coulis, cherry tomato puree from lemon

Gamba's gegratineerd met Parmezaanse kaas en zoete knoflook €35  
Large prawns grattine with parmesan cheese & sweet garlic





## CLASSIC PIZZA'S

<b>Margherita</b>	€15	<b>4 Stagioni</b>	€19
Tomaat, mozzarella		Tomaat, mozzarella, champignons,	
Tomatoes, mozzarella		ham, artisjok, ansjovis	
<b>Napolitanna</b>	€14	Tomatoes, mozzarella, mushrooms,	
Tomaat, oregano, look, ansjovis		ham, artichokes, anchovies	
Tomatoes, oregano, garlic, achoolies		<b>4 Fromaggi</b>	€18
<b>Regina</b>	€17	Tomaat, 4-kazen	
Tomaat, mozzarella, champignons, ham		Tomatoes, 4 cheeses	
Tomatoes, mozzarella, mushrooms, ham		<b>Exotica</b>	€17
<b>Capriccisio</b>	€18	Tomaat, mozzarella, ananas, ham	
Tomaat, mozzarella, champignons,		Tomatoes, mozzarella, pineapple, ham	
ham, artisjok		<b>Scampi</b>	€20
Tomatoes, mozzarella, mushrooms,		Tomaat, mozzarella, scampi, peterselie	
ham, artichokes		Tomatoes, mozzarella, scampi, parsley	
<b>Diavolo</b>	€19	<b>Funghi</b>	€16
Tomaat, mozzarella, chorizo		Tomaat, mozzarella, champignons	
Tomatoes, mozzarella, spicy salami		Tomatoes, mozzarella, mushrooms	
<b>Vegetariana</b>	€19	<b>Frutti di mare</b>	€22
Tomaat, mozzarella, artisjok, champignons,		Tomaat, mozzarella, zeevruchten	
gegrilde groenten		Tomatoes, mozzarella, seafood	
Tomatoes, mozzarella, artichokes,			
mushrooms,			
grilled vegetables			

## SPECIAL PIZZA'S

<b>Al Posto</b>	€20	<b>Tantufata</b>	€20
Tomaat, mozzarella, ham, sla, buffelmozzarella		Truffelroom, peterselie, champignons, rucola	
Tomatoes, mozzarella, ham, salad,		Trufflecream, parsley, mushrooms, arugula	
buffalo mozzarella		<b>Giglio</b>	€19
<b>Crudo e rucola</b>	€22	Mozzarella, gorgonzola, appel	
Tomaat, mozzarella, parmaham, rucola		Mozzarella, gorgonzola, apples	
Tomatoes, mozzarella, parmaham, roquette		<b>Crostone</b>	€20
<b>Tirolese</b>	€18	Ricotta, chorizo, tomaat, mozzarella	
Gerookte mozzarella, kerstomaat, rucola,		Ricotta, spicy salami, tomatoes, mozzarella	
parmesan, spek			
Smoked mozzarella, cherrytomatoes, arugula,			
parmesan, bacon			



## SALADES - SALADS

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|---|-----|
| Buffalomozzarella, kerstomaat, basilicum<br>Buffalomozzarella, cherrytomatoes, basil  | €19 |
| Vegetarische salade met seizoensgroenten<br>Vegetarian salad with seasonal vegetables | €18 |
| Salade op Italiaanse wijze<br>Italian style salad                                     | €22 |
| Tomatensalade, ui en basilicum<br>Tomato salad, onion, basil                          | €14 |

## KINDERMENU - KIDSCORNER TOT 12 JAAR - UNTIL 12 YEAR

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|-------------------|-----|
| Spaghetti bambino | €14 |
| Pizza junior      | €14 |
| Escalope Milanese | €16 |



## DESSERTS



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|--|-------|
| Tiramisu<br>Tiramisu   | €9    |
| Crème brulee<br>Crème brulee   | €8    |
| Vanille ijs met amaretto en koffie<br>Vanilla ice cream with amaretto and coffee | €9    |
| Assortiment sorbet<br>Selection of sorbet  | €9,50 |
| Chocolade moelleux<br>Chocolade moelleux   | €9    |

## FRISDRANKEN - SODAS

Coca cola	€4
Cola cola zero	€4
Fanta	€4
Sprite	€4
Ice tea	€4
Chaudfontaine blauw/still 50cl - 1L	€4,5-€8
Chaudfontaine rood/sparkling 50cl - 1L	€4,5-€8
Fruitsap - Orange juice	€4
Appelsap-Apple juice	€4
San pelligrino 50cl-1L	€5-€9

## BIEREN - BEERS

Jupiler (33cl)	€4,20
Hoegaarden	€4
Brugse zot blonde	€5
Leffe brown/blonde	€6
Triple Karmeliet	€5
Kriek (cherry beer)	€4
Duvel	€6

## APERITIEF - APERITIF

Aperol spritz	€10,50
Prosecco	€9
Campari	€8
Porto	€6
Red/white	
Kirr/Kirr Royal	€7/€9
Ricard	€8
Martini	€7
White/Rosso/Red	
Aperol Royal+Prosecco	€11

## STERKE DRANKEN - LIQUORS

Bacardi Bianco	€8
Cognac Bisquit	€9
J&B, Jamson	€9
Jack Daniels	€11
Johny Walker Black Label	€11
Belvedere vodka	€11
Absolut vodka	€9
Gordon Gin	€8
Amaretto	€8
Limoncello	€8
Grappa	€8
Baileys	€8
Sambuca	€8

## WARME DRANKEN HOT DRINKS

Coffee	€4
Deca	€4
Espresso	€3,50
Cappucino	€5
Tea	€4
Black, rosehip, green, lime or mint	
Fresh mint tea	€6
Homemade hot chocolate	€6
Irish coffee	€8
Italian coffee	€8
French coffee	€8



# SPECIAL MENU

Kaaskroketten  
Cheese Croquette

Rundstoofvlees op Vlaamse wijze  
met salade en frietjes  
Flemish stew with salad and fries

Dessert

€27,50



Soep - Soup

2 Brochetten met salade en frietjes  
2 Brochettes with salad and fries

Ijs en rood fruit  
Icecream and red fruit

€25



## STEAK MENU



Soep - Soup  
of/or

Salade mozzarella

Salad mozzarella

of/or

Bruscetta mixed

€ 27,50

Biefstuk

Beefsteak

Ijs en rood fruit

Ice Cream and red fruit

## MOSSELMENU MUSSELMENU INCL FRIETJES FRIES INCLUDED

Natuur of witte wijn €24  
Nature or white wine

Room of op Italiaanse wijze €25  
Cream or Italian style



# LUNCH MENU

Tonijnsalade met tomaat en basilicum

Tuna salad with tomato & basil

of/or

Spaghetti met pesto

Spaghetti pesto

of/or

Penne chili en courgette

Penne chili & Zucchini

of/or

Pizza met prosciutto

Pizza prosciutto

Dessert

Vanille ijs met rood fruit

Vanilla ice cream with red fruit

€19



Tomatensoep

Tomato soup

of/or

Kaaskroket

Cheese croquette

Cordon bleu met frietjes en salade

Cordon bleu with fries & salad

€19



# WIJNKAART

GLAS/GLASS €7~ 0.5L €18.00~  
FLES/BOTTLE €28



## RADACINI VINTAGE CHARDONNAY-MOLDAVIE

Fris rijp wit fruit met subtiele romigheid en zachte houttonen

Food pairing: pasta met roomsaus, risotto, kalfsvlees, zalm

Fresh, ripe white fruit with subtle creaminess and gentle oak notes

Food pairing: pasta with cream sauce, risotto, veal, salmon

## HILL&DALE SAUVIGNON BLANC-ZUID-AFRIKA

Fris en elegant met gebalanceerde zuren

Food pairing: zeevruchten, scampi, lichte pasta

Fresh and elegant with balanced acidity

Food pairing: seafood, scampi, light pasta

## HILL&DALE ROSÉ MERLOT-ZUID-AFRIKA

Droge, lichte en verfrissende rosé met tonen van rood fruit

Food pairing: salades, pizza, lichte vleesgerechten

Dry, light, and refreshing rosé with notes of red fruit

Food pairing: salads, pizza, light meat dishes

## DONELLI "CUVÉE 1915" LAMBRUSCO AMABILE-ITALIE

Licht mousserende, fruitig en gemakkelijk drinkbaar

Food pairing: pizza, antipasti, charcuterie

Lightly sparkling, fruity, and easy to drink

Food pairing: pizza, antipasti, charcuterie

## RADACINI VINTAGE CABERNET SAUVIGNON-MOLDAVIE

Zachte, fruitige rode wijn met soepele tannines

Food pairing: pizza, pasta met vleessaus, gegrild vlees

Soft, fruity red wine with smooth tannins

Food pairing: pizza, pasta with meat sauce, grilled meat

## DROSTEDY-HOF ADELPRACHT LATE HARVEST-ZUID AFRIKA

Lichtzoet met honing en rijp fruit, maar toch nog aangenaam fris

Food pairing: desserts, ijs, zoete gerechten

Slightly sweet with honey and ripe fruit, yet still pleasantly fresh

Food pairing: desserts, ice cream, sweet dishes

# PROSECCO

GLAS/GLASS €9 ~ FLES/BOTTLE

€20

BOSCO DEL MERLO PROSECCO BRUT MILLESIMATO - VENETO

Heerlijke prosecco met tonen van groene appel en peer.

Fijn mineraal in de mond, met een elegante structuur

Food pairing: Schitterend als aperitief, zeevruchten en lichte gerechten

Delicious Prosecco with notes of green apple and pear

Fine minerality on the palate, with an elegant structure

Food pairing: excellent as an aperitif, seafood, and light dishes

# WITTE WIJN - WHITE WINE

GLAS/GLASS €9 ~ FLES/BOTTLE €38

SERRE DEI ROVERI GAVI DOCG-ITALIE (PIEMONTE) €38

Krokante, mineraal en elegant wit met citrus en frisse zuren

Food pairing: zeevruchten, visgerechten, antipasti

Crisp, mineral, and elegant white wine with citrus and fresh acidity

Food pairing: seafood, fish dishes, antipasti

MAKUTU BAY SAUVIGNON BLANC - NZ (MARLBOROUGH) €34

Expressief en levendig met tropisch fruit

Food pairing: zeevruchten, scampi, verse pasta

Expressive and lively with tropical fruit notes

Food pairing: seafood, scampi, fresh pasta

PIGHIN PINOT GRIGIO FRIULI GRAVE - ITALIE €35

Schoon, fris en goed in balans.

Food pairing: salades, pizza, visgerechten

Clean, fresh, and well-balanced

Food pairing: salads, pizza, fish dishes



# RODE WIJN/RED WINE

## SOEPEL & FRUITIG/SMOOTH & FRUITY

MONTEPULCIANO D'ABRUZZO "ANTICA CONTADA"  
ITALIE €29

Zachte, makkelijke drinkbare rode wijn met rijp fruit

Food pairing: pizza, pasta, dagelijkse italiaanse gerechten

Soft, easy-drinking red wine with ripe fruit

Food pairing: pizza, pasta, everyday Italian dishes

TENUTA GARETTO BARBERA D'ASTI "ROSINA"  
ITALIE (PIEMONTE) €34

Frisse zuurgraad met sappig rood fruit.

Food pairing: pasta, risotto, lichte vleesgerechten.

Fresh acidity with juicy red fruit.

Food pairing: pasta, risotto, light meat dishes.

CHIANTI CLASSICO DOCG-LEPIAZZE-  
ITALIE (TOSCANE) €35

Gestructureerd en elegant met frisse zuren.

Food pairing: pasta met tomatensaus, vleesgerechten, pizza

Structured and elegant with fresh acidity

Food pairing: pasta with tomato sauce, meat dishes, pizza

LUPO MERAVIGLIA "TRE DI TRE" - ITALIE €35

Vol en soepel met rijp rood fruit, lichte kruidigheid en zachte tannines.

Rond en aangenaam in de afdronk

Food pairing: Steak, lam, pasta, lasagne, stevige pizza

Full-bodied and smooth with ripe red fruit, subtle spiciness, and soft tannins

Rounded and pleasant on the finish

Food pairing: steak, lamb, pasta, lasagna, hearty pizza



# WITTE WIJN / WHITE WINE

VOL & ROND / FULL & ROUND

PIGHIN CHARDONNAY FRIULI GRAVE - ITALIE €35

Rond en elegant met subtiele romige tonen

Food pairing: pasta met roomsaus, kalfsvlees, gegrilde vis

Round and elegant with subtle creamy notes

Food pairing: pasta with cream sauce, veal, grilled fish

RADACINI RESERVA

CHARDONNAY / PINOT GRIGIO - MOLDAVIE €39

Vollere stijl, ronde structuur en rijk wit fruit. Absolute topwijn!

Food pairing: risotto, pasta met paddenstoel, witte vleeschotels

Fuller style with a rounded structure and rich white fruit. An absolute top wine!

Food pairing: risotto, pasta with mushrooms, white meat dishes.

# ROSÉWIJN / ROSÉ WINE

BOSCO DEL MERLO - PINOT GRIGIO ROSÉ - ITALIE €29

Frisse evenwichtige rosé met aroma's van braam, framboos en acaciabloemen

Food pairing: heerlijk als aperitief of met gebakken zalm of risotto met zeevruchten

Fresh and balanced rosé with aromas of blackberry, raspberry, and acacia flowers

Food pairing: perfect as an aperitif or with seared salmon or seafood risotto

HILL & DALE ROSÉ MERLOT - ZUID-AFRIKA €28

Droge, lichte verfrissende rosé met tonen van rood fruit

Food pairing: salades, pizza, lichte vleesgerechten

Dry, light, and refreshing rosé with notes of red fruit

Food pairing: salads, pizza, light meat dishes



# RODE WIJN/RED WINE

## KRACHTIG & ELEGANT/POWERFUL & ELEGANT

LA TORRE NEGROAMARO-ITALIE (PUGLIA) €29

Warme zuidelijke stijl met donker fruit

Food pairing: gegrild vlees, pasta met worst, rijke vleessauzen

Warm southern-style wine with dark fruit

Food pairing: grilled meats, pasta with sausage, rich meat sauces

LA TORRE DELGI UCCELLI PRIMITIVO-ITALIE (PUGLIA) €29

Rijk, soepel vol fruit

Food pairing: gegrild rundvlees, lamsvlees, stevige vleesgerechten

Rich, smooth, and full of fruit

Food pairing: grilled beef, lamb, hearty meat dishes

SYRAH IGT DELLE VENEZIE-PALADIN-ITALIE €29

Kruidig en vol van smaak. Heerlijk fruit

Food pairing: gegrild vlees, rundvlees, lamsvlees

Spicy and full-bodied with delicious fruit

Food pairing: grilled meats, beef, lamb

RADACINI RESERVA-MOLDAVIE €39

Rijke en goed gestructureerde rode blend met donker fruit, milde kruiden en zachte toetsen van hout

Food pairing: vleeschotels, gegrild rundvlees, lamsvlees, rijke sauzen

Rich and well-structured red blend with dark fruit, mild spices, and soft hints of oak

Food pairing: meat dishes, grilled beef, lamb, rich sauces

RADACINI RESERVA-MOLDAVIE €39

Krachtig, complex en elegant met een lange afdronk

Food pairing: rood vlees, gegrild rundvlees, lamsvlees, rijke sauzen

Beautiful, complex, and elegant with a long finish

Food pairing: red meat, grilled beef, lamb, rich sauces

