



osteria italiana

Menu

3 portate - 3 courses

41,00 p.p. (+ tartufo + 5€) / wine pairing 16,00 p.p.

- Mix starters of the chef

- Selection of starters by the Chèf

- Pasta

- to choose from the specials of the day

- Tiramisu - Panna cotta - Mousse

3 portate - 3 courses

50,00 p.p. (+ tartufo + 5€) / wine pairing 19,00 p.p.

- Mix starters of the chef

- Selection of starters by the Chèf

- Main course

- composed of meat or fish of the day

- Tiramisu - Panna cotta - Mousse

4 portate - 4 courses

62,00 p.p. (+ tartufo + 5€) / wine pairing 25,00 p.p.

- Mix starters of the chef

- Selection of starters by the Chèf

- Pasta

- To choose from the specials of the day

- Main course

- Composed of meat or fish of the day

- Tiramisu - Panna cotta - Mousse

Antipasti Starter

Tagliere di salumi e formaggi

- Plateau met Italiaanse vleeswaren en kazen
- Plateau with Italian cold cuts and cheeses

19,50 €

Cicchetti de pesse- Assaggini misti di pesce

- Gemengde visproeverijen
- Mixed fish tastings

25,50 €

Caprese, misto di mozzarella pomodorino e basilico

- Selectie van mozzarella met kerstomato en basilicum
- Selection of mozzarella with cherry tomatoes and basil

17,50 €

Fave e friggittelli

- Tuinbonen en cichorei zoete Italiaanse chilipeper
- Broad beans and sweet Italian chili peppe

17,50 €

Antipasto misto x 2 persone

- Selectie van voorgerechten door de Chèf voor 2 personen
- Selection of the starters by the Chef for 2 people

26,50 €

Primi

Hoofdgerecht van Pasta - Main course of pasta

Gnocchi con Castelmagno nocciole e miele

- Gnocchi met Castelmagno kaas uit Piemonte, hazelnoten en honing
- Gnocchi with Castelmagno cheese from Piemonte, hazelnuts and honey

20,00 €

Spaghetti al torchio con le sarde uvetta mandorle e finocchietto

- Spaghetti met sardientjes rozijnen, amandelen en dille
- Spaghetti with sardines raisins, almonds and dill

19,50 €

Tagliatelle al ragù di salsiccia

- Tagliatelle met worst ragout
- Tagliatelle with sausage ragout

19,50 €

Penne alla arrabbiata

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18,50 €

Spaghetti al torchio pesto di basilico e pistacchi

- Spaghetti met pestosaus van basilicum en pistache
- Spaghetti with pesto sauce of basil and pistachio

19,00 €

Secondi

Hoofdgerecht van vis of vlees- Main Course of fish or meat

Tagliata di filetto di manzo 200gr - Bio -

- Gebraden ossenhaasbiefstuk
- Braised beef fillet steak

29,50 €

Trancio di Tonno con crema di aceto balsamico e cipolle

- Tonijnfilet met saus van balsamico azijn en uien
- Tuna fillet with balsamic vinegar and onions cream

29,50 €

Agnello con vino rosso e miele -Bio-

- Lamshaas met rode wijn en honing -biologisch-
- Lamb fillet with red wine and honey -organic-

29,50 €



OSPITALITÀ ITALIANA

QUALITY APPROVED