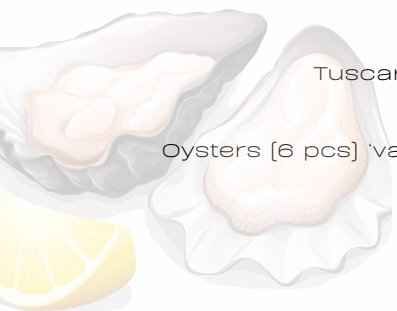


# SUMMER SUGGESTIONS

*Taste the season*

## *Starters*



### Panzanella 20

Tuscan bread salad with burrata

### Ostriche 24

Oysters [6 pcs] 'variety' depending on market availability

## *Primi*

### Giardino di paste 32

Varied tasting of pasta and ravioli

### Spaghetti Verdi alla crudaiola 26

Green spaghetti with lukewarm vegetables and shrimps  
Finished with a refreshing touch of lime



## *Secondi*

### Saltimbocca alla Romana 32

Veal escalope wrapped in Parma ham  
with white wine sauce and sage

### Tartare di pesce fresco 36

Fresh fish tartare depending on market availability

## *Desserts*

### Sorbetto di mela verde & Calvados 15

Green apple sorbet with Calvados

### Coppa del nonno 12

Moka ice cream with salted caramel and crunchy nuts



## *Spritz O'Clock*

**Limoncello Spritz 12**

**Hugo Spritz 12**

## *Cocktails*

**Pornstar 12**

Vanilla vodka – passion fruit – lime

**Whiskey Sour 12**

Whiskey – lime – foamy top

**Moscow Mule 12**

Vodka – ginger – lime – mint

**Berry Mojito 12**

Rum – blueberries – cane sugar – mint – lime

## *Mocktails*

**Amaretto Sour 9**

Amaretto funny – lime – foamy top

**Gimber Apple Spritz 9**

Apple – ginger – soda – thyme

**Pina Colada 9**

Pineapple – coconut

**Ipanema 9**

Ginger beer – lime – passion fruit – mint

## *Out Of The Box Coffee*

**Espresso Martini 12**

Vodka – Kahlúa – espresso shot – cane sugar

**Iced Latte 7,5**



## Wijnen

Glass of housewine 6.5  
Glass of housewine [0.0% Alc.] 5  
Bottle of housewine -chef's selection 32  
Carafe of housewine 0.5l 19.5  
Wine bottle à la carte -price upon request-

## Bubbels

Bottle Prosecco 39.5  
Bottle Metodo Classico 65  
Bottle Champagne from 85

## Soft drinks

Coca Cola OR Coca Cola Zero 4  
Fanta 4  
Sprite 4  
Ice Tea Lipton 4  
Agrumes 4  
Tonic 4  
Apple juice OR Orange juice 4  
Appletiser 4

## Aperitieven

Prosecco 9  
Martini 8  
Cynar 8  
Rosso Antico 8  
Gancia 8  
Campari 12  
Orange OR Tonic Or Soda

Small water still/sparkling 3  
Medium water still/sparkling 6  
Big water still/sparkling 9

Negroni 13.5  
Negroni Sbagliato 13.5

Aperol Spritz 12  
Bellini 12  
Kir Royal 12  
Kir 9

Picon 9  
Vin Blanc OR Bière  
Ricard 8

Pineau des Charentes 8  
Porto 8  
Sherry 8

Whiskey Cola 12  
Rum Cola 12  
Vodka 12  
Orange OR Tonic OR Cola

Gin Tonic 15  
Pisang OR Safari OR Passoa Orange 12

Crodino 0.0% Alc. 6.5  
Gin Tonic 0.0% Alc. 9  
Pisang Orange 0.0% Alc. 9

## Bieren

Pils 4.5  
Non-alcoholic beer 4  
Italiaanse pils 5  
Karmeliet 6.5  
Vicariss 6.5  
Cornet 6.5  
Vedett 5  
Duvel 6.5  
Westmalle 6.5  
Orval 7  
Kriek 4.5  
La Chouffe 6.5  
Wieze 6.5  
Affligem 6.5  
Sint-Bernardus 7  
Witkap 7  
La Trappe 8



## Lunchmenu

3-COURSES 35

Available at lunchtime on thursday, friday and saturday

## Marketmenu

3-COURSES 55

4-COURSES 65

Ask about today's specials

'Fresh from the market and full of flavour'

## Starters

Bruschettona Caprese 24

2pers.-price for 2

One large oven-baked bread to share  
with tomatoes – mozzarella – garlic – herbs

Salumi & Formaggi 36

2pers.-price for 2

Charcuterie and cheeses to share with focaccia

Carpaccio di manzo 26.5

Classic beef carpaccio with fresh truffle

Vitello Tonnato 25

Thinly sliced veal with creamy tuna sauce, capers and anchovies

Impepata di Cozze 23.5

Sautéed mussels in white wine with black pepper and lemon

Code di Gamberi alla Siciliana 26

Prawns [8 pcs] in a spicy tomato-garlic sauce  
with capers and olives







## Primi

### Spaghetti ai frutti di mare 26

Spaghetti with seafood in a lightly tomato-based sauce [en papillote]

### Spaghetti allo Scoglio 26

Spaghetti with shellfish and molluscs in a white wine sauce  
With fresh cherry tomatoes, bottarga, and a refreshing touch of lime

### Paccheri all'Astice 35

Paccheri with Canadian lobster in tomato sauce and fresh basil

### Tagliatelle alla Genovese 25

Tagliatelle with prawns and shrimps in a creamy basil pesto sauce  
With cherry tomatoes and parmesan shavings

### Tagliatelle all'Ossobuco 28

Tagliatelle in ossobuco sauce  
with oven-roasted marrow bone and pecorino

### Paccheri alla Calabrese 23.5

Paccheri with spicy 'nduja and fresh burrata  
Finished with basil pesto and parmesan

### 'Classic pastas' 20

Spaghetti alla Carbonara

Spaghetti alla Bolognese

Lasagne Tradizionale

### Pasta fresca al tartufo 32

Fresh pasta with fresh truffle and parmesan shavings

### Penne alla Norma 21.5

Penne with fried eggplant in tomato sauce, finished with ricotta

### Penne ai 4-formaggi 21.5

Penne in a creamy four-cheese sauce with parmesan

## Secondi

### Ossobuco 34

Braised veal shank – a true classic

### Tagliata di manzo 38

Sliced ribeye with arugula and parmesan shavings  
Finished with a balsamic reduction

### TomaPORC 36

Tomahawk [pork] with chimichurri

### Scaloppina alla Toscanella 32

Veal escalope in a mustard sauce with cherry tomatoes,  
mushrooms and bacon

### Pesce misto alla griglia 42

Selection of fresh grilled fish depending on market availability

### Tataki di Tonno Pinna Gialla 39.5

Yellowfin tuna in a sesame crust  
with arugula, pine nuts and sun-dried tomatoes  
Finished with a soy-based dressing



# Pizza

ALL PIZZAS ARE AVAILABLE IN CALZONE

## MARGHERITA 15

Base – tomato sauce – mozzarella – oregano

## VEGETARIANA 20

Base – fresh vegetables

## 4 FORMAGGI 20

Base – 4 cheeses

## AMALFITANA 20

Base – buffalo mozzarella – cherry tomatoes – olives – mushrooms – arugula

## LEGGERA 18

Base – burrata – cherry tomatoes – basil pesto – fresh basil

## CALABRESE 21.5

Base – spicy 'nduja – burrata – olives –  
artichokes – sun-dried tomatoes – arugula

## CARPACCIO 25

Base – beef carpaccio – arugula – Parmesan shavings – truffle

## ROMANELLA 23

Base – Parma ham – arugula – Parmesan shavings

## VIVALDI 21.5

Base – spicy salami – 4 cheeses – red onion – bell pepper – garlic oil

## MAFIOSA 21.5

Base – spicy salami – ham – boiled egg –  
onion – fresh tomatoes – mushrooms

## SPECIALE 19.5

Base – ham – mushrooms – spicy salami

## SALAME PICCANTE 16.5

Base – spicy salami

## 4 STAGIONI 20

Base – ham – artichokes – olives – mushrooms

## FRUTTI DI MARE 21.5

Base – seafood – garlic oil

## TONNO & CIPOLLA 18

Base – tuna – onion

## SICILIANA 19.5

Base – anchovies – olives – capers – garlic oil

## SCAMPI & SALMONE 25

Base – prawns – salmon – tricolour cherry tomatoes – zucchini – basil pesto

## Desserts

Dame Blanche 10

Sorbetti misti 12  
Tasting of mixed sorbets

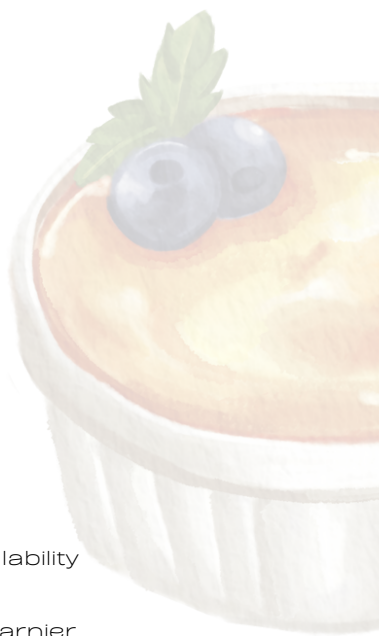
Tiramisu Classico 10

Crème Brûlée 12

Panna Cotta ai Frutti Rossi 12  
Panna cotta with red berries

Tartufo 13.5  
Ice truffle flavours according to market availability

Semifreddo al Grand Marnier 13.5  
Italian frozen nougat 'drenched' in Grand Marnier



## Hot Drinks

Americano Coffee 4

Decaf Coffee 4

Espresso 3.5

Espresso Macchiato 3.5

Doppio Espresso 5

Espresso Corretto 6  
Grappa OR Sambuca

Latte Macchiato 6

Cappuccino 5

Tea 5

Irish/Italian/French Coffee 13.5

Hot chocolate 6



# *Digestifs*

Limoncello 8

Amaretto 8

Sambuca 8

Ramazzotti 8

Averna 8

Amaro del Capo 8

Montenegro 8

Baileys 8

Grand Marnier 8

Licor Cuarenta y Tres 8

Cointreau 8

Rum from 9

Whiskey from 9

Grappa from 9

Cognac from 9

