

aperitivi
aperitifs

Gin Tonic v.a.	12.00
Aperol sprits	10.00
Crodino	6.75
Prosecco glass	9.00
Prosecco bottle	40.00
Prosecco glass rose	9.50
Prosecco rose bottle	41.50

bibite
dranken

Chaudfontaine still / sparkling	3.75
Fanta	3.75
Fanta cassis	3.75
Sprite	3.75
Coca Cola zero	3.75
Tonic	4.00
Ginger ale	4.00
fuze tea Green	4.00
Bitter lemon	4.00
Orange or apple juice	4.00
San Pellegrino (0,75)	8.00
Acqua Panna (0,75)	8.00
Glas tapwater	1.25

birre
beers

Birra	4.00
Birra Grande	8.00
Birra Analcolica	4.00
Nastro Azzurro	4.75
Hoegaarden	4.75
Trippel Karmeliet	6.50
Regional beer	6.50

vini
Wines

	glas	fles
House wine red	6.00	27.00
House wine white	6.00	27.00
House wine rosé	6.00	27.00
Lambrusco red /white	6.00	27.00

digestivi

Sambuca, Amaretto, Drambuie,	
Frangelico, Mirto, Bailey's, Tia Maria,	
Grand Marnier, Cointreau	7.00
Limoncello / meloncello	7.00
Amaro	
Averna, Ramazotti, Fernet Branca,	
Amaro del Capo	
Ask your waiter for special Grappa's en digesti- ves	

Any questions regarding allergens,
please ask your waiter.
max 6 different courses per table.

All prices are in euro and incl. tax.
Tips are not included

pizza

Pizza margherita (V)	12.50
Tomatoes mozzarella basil	
Pizza prosciutto (M)	14.50
Tomatoes mozzarella ham	
Pizza salami (M)	14.50
Tomatoes mozzarella salami	
Pizza salame picante (M)	15.00
Tomatoes mozzarella spicy Salami	
Pizza palermitana (F)	17.75
Tomatoes mozzarella tuna onion	
Pizza napoletana (F)	15.00
Tomatoes mozzarella olives capers anchovies	
Pizza romana (MIX)	16.00
Tomatoes mozzarella ham anchovies	
Pizza capricciosa (M)	16.50
Tomatoes mozzarella mushrooms ham salami	
Pizza sole mio (MIX)	17.50
Tomatoes mozzarella ham spinach egg anchovies	
Pizza formaggi (V)	17.50
Tomatoes mozzarella mix Cheese	
Calzone (M)	14.50
Tomatoes mozzarella ham	

Calzone il giardino (M)	17.50
Tomatoes mozzarella ham spinace paprika	
Pizza bufalina (V)	20.00
Tomatoes bufala basil	
Pizza rucola, parma e scaglie (M)	20.50
Tomatoes mozzarella parma ham rucola parmigiano	
Pizza mediterranea (F)	21.50
Tomatoes fresh fish selection	
Pizza burrata, parma e scaglie (M)	22.50
Tomatoes mozzarella burrata parmaham parmigiano	
Pizza scampi (F)	22.50
Tomatoes mozzarella scampi	
Pizza pecorino, miele e tartufo (V)	28.00
Mozzarella pecorino honey truffles	
Pizza porchetta, burrata e scaglie (M)	24.00
Mozzarella porchetta ham burrata parmigiano	
Pizza diavola (M)	22.50
Mozzarella salsiccia (sausage) salami pikante rucola e parmigiano	
Pizza vegetariana (V)	18.50
Mozzarella tomatoe vegetables	
Pizza Alla Norma (V)	22.50
Mozzarella tomatoes eggplant ricotta salata	

dolci

Gelato Bambino	8.50
Chocolade Mousse	10.00
Tiramisu	12.00
Panna Cotta	10.00
Gelato Il Giardino	12.50
Tartufo Nero Bianco Limoncello	12.00
Moeulleux	12.50
Cannollo Authentic Sicilian dessert	9.00
(indien voorradig)	
Sgroppino	10.00

Koffie Coffee	4.00
Espresso Enkel Single	3.75
Espresso Dubbel Double	4.50
Latte Macchiato	4.50
Cappucino	4.25
Decaffeinated coffees are also available	
Thee Various flavours of tea	3.75
Verse Munt Thee Fresh Mint Tea	4.50

restaurant
menu

zuppe soup		insalate salads	
Crema di pomodoro (V)	12.50	Insalata mista (V)	9.50
Tomatoes cream basil		Salad greens	
Tortellini in brodo (M)	17.50	Insalata siciliana (F)	18.25
Tortellini bouillon		Salad greens tuna fennel orange	
Zuppa marinara (F)	20.00	Insalata scampi (F)	22.50
Mix fish bouillon tomatoes		Salad greens shrimps	

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pasta e risotto Pasta and risotto			
Tris di pasta dello chef x 2 (MIX)	46.00	Casarecce alla siciliana (V)	20.50
3 Pasta s chefs bestsellers		Casarecce eggplant mozzarella tomatoes	
Spaghetti aglio olio e peperoncino (V)	16.50	Tortellini il giardino (M)	21.00
Spaghetti garlic oil chili		Tortellini mix cheese/meat sauce	
Spaghetti al pomodoro e basilico (V)	19.00	Lasagna tradizionale (M)	19.75
Spaghetti tomatoes basil		Pasta meatsaus bechamel	
Spaghetti carbonara (M)	19.75	Ravioli ricotta e spinaci burro e salvia (V)	22.50
Spaghetti parmigiano pancetta egg		Ravioli butter/sage	
Tagliatelle al ragù di bologna (M)	19.75	Ravioli ricotta e spinaci e Tartufo (V)	30.00
Tagliatelle meat sauce		Ravioli ricotta en spinazie truffel	
Tagliatelle salmone (F)	22.50	Ravioli ricotta e spinaci al pomodoro (V)	23.50
Tagliatelle creme salmon		Ravioli Tomatoes basil	
Linguine vongole veraci (F)	28.50	Risotto ai funghi (V)	23.50
Linguine clams cherry tomatoes (if available)		Risotto mushrooms	
Linguine Scampi (F)	28.50	Risotto ai frutti di mare (F)	27.50
Linguine scampi		Risotto seafood	
Linguine al astice o aragosta (F)	46.00	Risotto al Parmigiano (V)	23.50
Linguine lobster or spiny lobster (if available)		Risotto parmigiano black Pepper	
Linguine astice e vongole (F)	43.50	Risotto tartufo (F)	31.00
Linguine 1/2 lobster clams (if available)		Risotto parmigiano truffels	
Linguine allo Scoglio (F)	28.00		
Linguine fresh fish mix tomatoes			
Chef's Special			
3 Portate pasta			47.00
Antipasto misto tris pasta dessert			
3 Portate carne			52.00
Antipasto misto meat dessert			
3 Portate pesce			52.00
Antipasto misto catch of the day dessert			
4 Portate carne pesce			60.00
Antipasto misto pasta meat or fish dessert			
5 Portate mix			70.00
Antipasto misto pasta meat or fish dessert			
Extra fresh truffles : daily price			

pesce fresco				fresh fish					
Pesce spada ai ferri (F)		35.00	Tagliata di tonno alla Siciliana (F)		36.50				
Swordfish			Tuna Sweet & sour onions						
Gambas black tiger (F)		36.00	Branzino (F)		38.50				
Big Shrimps			Seabass						
Salmone alla griglia (F)		33.50	Aragosta o Astice (F)		46.00				
Salmon			lobster or spiny lobster (if available)						
carne				meat					
Cotolette d'agnello alla griglia (M)		38.00	Saltimbocca romana (M)		32.00				
Lamb chops			Veal parmaham sage						
Tagliata di filetto alla rucola (M)		42.00	Scaloppina limone (M)		31.50				
Beef Tenderloin rucola balsamico parmigiano			Veal lemon						
Filetto ai ferri (M)		39.75	Scaloppina gorgonzola (M)		32.00				
Grilled Beef Tenderloin			Veal gorgonzola sauce						
Rib-eye ai ferri (M)		39.75	Scaloppina Pirandello (M)		32.50				
Grilled Rib-eye			Veal eggplant mozzarella tomatoes basil						
Steak (Diamant haas) (M)		36.75	Ossobuco milanese (M)		32.50				
Grilled Petit tender			Marrowbone						
Peppersauce		4	Pollo alla griglia (M)		24.25				
Barolo Sauce		5	Chicken						
Truffel Sauce		7.5	Scaloppina milanese (M)		26.75				
Gorgonzola sauce		5	Breaded veal.						
Mushroom Sauce		5							
Our Maincourses are served with a side dish of choise otherwise pasta									
contorni				side dishes					
Spinaci freschi		8.75	Fries		4.50				
Garlic spinach			1/2 portie aop		8.50				
Broccoli		8.75	1/2 Verdure griglia		8.50				
Garlic broccoli			Mayonaise / ketchup / tartaar		1.00				
Patate al forno		6.50							
Potatoes rosemary			(M) Meat		(V) Vegetarian				
			(F) Fish		(MIX) meat/fish/vegetarian				

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Big Shrimps			Seabass						
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Salmon			lobster or spiny lobster (if available)						
carne				meat					
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Mushroom Sauce		5							
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Spinaci freschi		8.75	Fries		4.50				
Garlic spinach			1/2 portie aop		8.50				
Broccoli		8.75	1/2 Verdure griglia		8.50				
Garlic broccoli			Mayonaise / ketchup / tartaar		1.00				
Patate al forno		6.50							
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