

Aperitivo / Cocktail

Prosecco	7,50 €
Aperitif on the house (peach liqueur, lime, soda, prosecco)	9,25 €
Aperol Spritz (Aperol, prosecco, soda)	9,50 €
Negroni (Campari, Martini red, gin)	9,50 €
Negroni de las dunas (Campari, Martini red, Hierbas de las dunas)	10,50 €
Limoncello Fizz (limoncello, prosecco)	9,50 €
Limoncello and tonic	9,50 €
Malfy Arancina gin and superior Italian tonic	12,50 €
Malfy Limone gin and superior Italian tonic	12,50 €
Hierbas de las dunas, wild botanical tonic, lime	13,50 €
Martini white/ red / red port	6,00 €
Antica Formula (italian vermouth)	6,00 €
Campari pure	6,00 €
Campari soda/orange	8,75 €
Ricard	6,50 €
Rum / Whiskey cola	9,50 €

Senza Alchol / Alcoholfree

Crodino	5,75 €
Coco Bello (coconut, ginger, tonic)	8,25 €
Virgin Mojito	8,25 €

Vino bianco / White wine by the glass

Sauvignon Blanc (GA) pleasant slightly sour, citrus	6,00 €
Pinot Grigio (Terrana) slightly delicate and fruity	6,50 €
Chardonnay, wood aged chardonnay, full of ripe fruit	7,00 €

Vino Rosso / Red wine by the glass

Ker (Montepulciano/Sangiovese) juicy fruit, spicyness	6.50 €
Chianti (Sangiovese) medium body	6,50 €
Cantalupi (Negroamare) ripe fruit, spicy in the taste soft and full	7.50 €

Vino Rosato / Rose wine by the glass

Pinot Grigio Blush dry and fresh	6,50 €
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Birre / Beers

Birra Peroni 25 cl. (Italian draft beer)	3,75 €
Birra Peroni 50 cl. (Italian draft beer)	7,50 €
Birra Peroni chill lemon (Italian Radler 33 cl.)	4,75 €
Birra Peroni Libera 0 % (Italian alcoholfree beer 33 cl.)	4,10 €
Hoegaarden (white beer)	5,25 €
Erdinger (white beer)	4,75 €
Duvel	6,50 €
Tripel Jules (regional beer, best Triple of Holland 2018)	6,25 €
Tripel Jules Saison 5.5. (regional blond beer)	6,25 €
Liefmans fruitesse	4,90 €

Bibite / Frisdrank

Morelli still or sparkling 25 cl.	2,95 €
Morelli still or sparkling 75 cl.	7,50 €
Coca cola/ Coca cola zero	3,50 €
Fanta	3,50 €
Sprite	3,50 €
Ice Tea lemon/peach of green	3,50 €
Bitter lemon	3,50 €
Tonic	3,50 €
Cassis	3,50 €
I love Zeeland apple juice	3,75 €
I love Zeeland orange juice	4,00 €
Apfelschorle (mix apple juice and sparkling water)	3,50 €
Syrup with water	2,75 €
Chocolatemilk	3,10 €

Entrate / appetizer

Bresaola	21,00 €
Bresaola, Salad of asparagus, parmesan, lemon	
Burrata affumicata	19,00 €
Smoked burrata, tomato compote, "bacon d'ampezzo riserva", roasted garlic oil	
Pomodoro a fette (v)	18,00 €
Tomatoes, artichoke cream, truffle, arugula, parmesan	
Tentacoli di polpo	19,00 €
Squid tentacles Arosta "parmentier a la Luciana"	
Grigliata di Gamberoni (3)	19,50 €
Grilled Prawns, garlic, lemon, parsley	
Antipasto Misto	20,50 €
Mixed Italian meats, olives, cheese and marinated tomatoes	
Calamari Fritti	18,00 €
Fried squid, tartar sauce, lemon	
Aragosta focaccia	21,00 €
Lobster, focaccia, avocado, pomodoro foam	
Carpaccio	18,00 €
Beef carpaccio "Giuseppe Vitore", parmesan, lemon	
Insalata con fegato d'anatra	21,00 €
Salad, baked duck liver, pear, hazelnut, gorgonzola	

Our appetizers and salads are served with pizza bread.

We make 1 bill per table.

Zuppa/ Soups

Zuppa di Pesce	14,50 €
Fish soup with shellfish	
Minestrone	9,00 €
Drawn beef broth, fresh vegetables, vermicelli	

Insalate / Meal Salads

Insalata Buongustaia	20,50 €
Salad, pancetta, gorgonzola, pear, walnuts	
Insalata Caprese (v)	20,50 €
Salad, tomatoes, mozzarella, basil oil, pine nuts	

Our soups and salads are served with pizza bread.

Per i Bambini / children courses (till 12 year)

Pizza Margherita	10,50 €
Pizza Salami	11,00 €
Pizza Hawai	11,00 €
Spaghetti Bolognese	10,50 €

Secondi di Pesce / Maincourse Fish

Zuppa di Pesce	29,00 €
Fishsoup with fisch and shellfish	
Filetto de Merluzzo	33,00 €
baked cod fillet, sauce puttanesca	
Grigliata di Gamberoni (5)	35,00 €
Grilled Prawns, garlic, lemon, parsley	
Spigola alla griglia	35,00 €
Grilled Seabass fillet, salad fennel and green asparagus, salsa verde italiano	

Secondi di Carne / Main course meat

Pullcino all'aglio (25 minutes preparation time)	28,50 €
Spring chicken, candied garlic, rosemary	
Ossobuco (traditionele bereiding)	27,50 €
veal shank, cooked gently	
Ossobuco Tartufo	29,00 €
veal shank, cooked gently with truffle gravy	
Filetto di Agnello	36,00 €
Fried lamb fillet, eggplant cream, parmigiano di melanzane	
Filetto di Manzo	38,00 €
Filet pur, gravy nature	
Filetto di Manzo gorgonzola	39,50 €
Filet pur, gorgonzola sauce	
Filetto Rossini	45,00 €
Filet pur, baked foie gras, truffle gravy	
Supplement salad small	3,50 €
Supplement salad big	6,50 €

Our main courses are served with rosemary potatoes or pasta

La Pasta / Pastas

Spaghetti cacio e pepe (v)	18,00 €
Pasta al dente, pecorino, black pepper	
Spaghetti Carbonara	19,00 €
Pasta al dente, pancetta, parmesan, egg, black pepper	
Spaghetti Vongole	24,00 €
Pasta al dente, clams, fresh tomato, parsley, garlic	
Spaghetti Frutti de Mare	24,00 €
Pasta al dente, fresh seafood in the shell	
Spaghetti crema di Tartufo nero (v)	24,00 €
Pasta al dente, fresh truffle	
Penne Buongustaia	19,50 €
Pasta al dente, pancetta, pear, gorgonzola, walnuts	
Pappardelle Vegetariane (v)	19,50 €
fresh pasta, grilled vegetables , tomato sauce	
Pappardelle Agnello	24,00 €
fresh pasta, gently cooked lamb neck, rosemary	

La Pasta Fresca / fresh Pasta and home made

Ravioli di Piselli	26,00 €
fresh pasta, ricotta, pea cream, burrata, white asparagus, pancetta	
Ravioli Ricotta Vongole	24,00 €
fresh pasta, ricotta, clams, tomatoes, garlic, parsley	
Ravioli Aragosta	28,00 €
Fresh pasta, ricotta, lobster, white asparagus	

Supplement parmesan cheese 2,00 €

Rather gluten-free-pasta 3,50 €

Le Pizze Classica

Margherita (v)	13,00 €
Tomato, mozzarella, basil	
Salame	15,50 €
Tomato, mozzarella, salami	
Prosciutto e funghi	16,00 €
Tomato, mozzarella, cooked ham, mushrooms	
Hawai	16,00 €
Tomato, mozzarella, cooked ham, pineapple	
Quattro Stagioni	17,50 €
Tomato, mozzarella, cooked ham, mushrooms, olives, artichokes	
Diavola	18,00 €
Tomato, mozzarella, spicy salami	
Verdura (v)	17,50 €
Tomato, mozzarella, grilled southern vegetables, parmesan	
Quattro formaggi (v)	18,50 €
Tomato, mozzarella, gorgonzola, taleggio, parmesan (4 cheese)	
Tonno e cipolla	18,50 €
Tomato, mozzarella, tuna, red onion	
Carpaccio e rucola	20,50 €
Tomato, mozzarella, beef carpaccio, arugula, parmesan	
Crudo	19,50 €
Tomato, mozzarella, parma ham, mascarpone, arugula	
Pollo alla griglia	20,50 €
Tomato, mozzarella, chicken, taleggio, zucchinis, pine nuts, garlic	
Affumicata	20,50 €
Tomato, mozzarella, scamorza (cheese), coppa di parma	
Frutti di Mare	21,50 €
Tomato, mozzarella, seafood	

Le Pizze Speciale

Puttanesca	18,00 €
Mozzarella, fresh tomato, olives, capers, anchovies, piri piri	
Buongustaia	19,00 €
Mozzarella, gorgonzola, pancetta, pear, walnuts	
Pesto	19,00 €
Mozzarella, caper pesto, crispy pancetta, buffalo mozzarella	
Mortadella pistacchio	19,00 €
Mozzarella, mortadella, grilled eggplant, pistachio crumbs	
Provolone	19,00 €
Tomato, ricotta cream, coppa di parma, provolone cheese, spinach	
Caprese (v)	19,50 €
Burrata, fresh tomato, arugula, basil oil	
Porchetta é patata	19,50 €
Mozzarella, home made porchetta, crispy potato, rosemary	
San Daniele	21,00 €
Tomato, mozzarella, San Daniele ham, buffalo mozzarella	
Agnello	20,50 €
Mozzarella, easy cooked lamb neck, southern grilled vegetables, piri piri	
L'Angolo	21,00 €
Mozzarella, mushrooms, coppa di parma, taleggio, truffle	
Alici Marinate di Cetara di Puglia	20,00 €
Tomato, ricotta cream, san marzano tomato, marinated anchovies, caper pesto, ricotta dura	

Il Dolce / Dessert

Dama bianca	9,00 €
Bourbon vanille ice cream, home made chocolate sauce, whipped cream	
Tiramisu	8,50 €
Home made, biscuits in coffee, mascarpone, amaretto liqueur	
Torta di Limone	10,00 €
Lemon pie, lemon curd, italian foam	
Millefoglie con fragola	11,00 €
Millefeuille, vanilla cream, strawberries	
Crema allo yogurt stracciatella	10,00 €
Stacciatella yogurt cream, amarena cherries, vanillabourbon	
Panna Cotta	10,00 €
Panna Cotta, white chocolate, raspberry	
Brownie	10,00 €
Brownie, Pistachio cream	
Coppa bambino	5,75 €
Children's ice cream, 2 balls vanille ice cream with whipped cream	

Il Caffè / Coffee

Coffee	3,50 €
Espresso	3,50 €
Doppio espresso	5,20 €
Deca	3,50 €
Cappuccino (milk or whiped cream)	4,00 €
Caffè latte (milk coffee)	4,60 €
Milk Coffee with hazelnut (alcoholfree)	4,95 €
Tea (fresh)	3,50 €
Fresh mint tea (with honey)	4,20 €
Fresh ginger tea (with honey)	4,20 €
Irish Coffee	9,70 €
Italian Coffee	9,70 €
Hazelnut Coffee (liqueur)	9,70 €

Grappa's Marzadro

Giare Amarone	9,50 €
Giare Gewürztraminer	9,50 €
Giare Chardonnay	10,00 €
Le Diciotto Lune	8,50 €
La Trentina Morbida	8,00 €
La Trentina Tradizionale	7,00 €
Botte Porto	13,00 €
Espression Futura	18,00 €

Whiskey

Johnny walker red label (blended scotch)	6,50 €
Fetter Courn 12 years	10,00 €

Distillerie Berta

Crema Caffè Di Nero	9,50 €
Amaretto Di Mombaruzzo	9,50 €
Sambuca Di Anise	11,00 €

Il Digestivo / digestieven

Limoncello	5,75 €
Marsala (italian dessert whine)	4,75 €
Amaro Ramazotti/Montenegro	6,00 €
Amaretto Lazzaroni	6,00 €
Aurum (golden orange liqueur)	6,00 €
Baileys/Tia Maria/Grand Marnier/ Cointreau	6,00 €
Sambuca bianca	5,50 €
Frangelico (hazelnut liqueur)	5,50 €
Pallini Limoncello 0.0 %	5,00 €