

BEVANDE

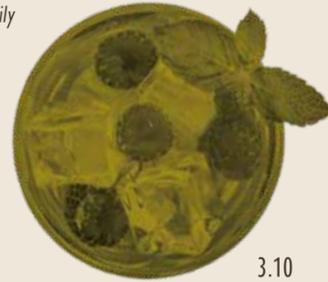
Bevande calde

Tea	2.70
Caffè lungo, espresso	2.70
Decafé	2.80
Cappuccino, caffè latte	3.00
Latte macchiato	3.10
Double espresso	3.70
Fresh mint tea	3.70
Hot chocolate	2.80
Whipped cream	0.70

Bevande fresche

Fresh Hooghoudt Lemonade	2.50
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Hooghoudt lemonade syrups are real masterpieces. That original recipe and many years of family tradition are still used. You can taste that.



San Pellegrino limonata	3.10
San Pellegrino chinotto	3.10
San Pellegrino aranciata	3.10
Pepsi, Pepsi MAX, SiSi, 7UP	3.00
Ice Tea, Ice Tea Green, Ginger Ale, Rivella, Cassis	3.00
Tonic, Bitter Lemon	3.00
Crystal Clear	3.00
DubbelFriss rood - blauw	3.00
Chocomel, Fristi	2.80
Apfelschorle (Fritz), Spezi	3.00

Succhi di frutta

Apple juice, tomato juice	3.00
Freshly squeezed orange	4.00

Acque minerali

	25cl	75cl
San Pellegrino (with bubbles)	3.00	5.50
Acqua Panna (without bubbles)	3.00	5.50

BIRRE

Angelo Poretti

In 1877, Birrifico Angelo Poretti started brewing Angelo Poretti beer. That took place in the north of Italy in Valganna in Varese, near to het Lago Maggiore. The brewery is still in use. Did you know that the Italian word for hop is Luppoli? And the number on the Angelo Poretti label refers to the number of hop varieties used during the brewing process

Moretti 0.2L 2.90

Beer on tap.

Seasonal beer 4.50

Ask about our seasonal beers on tap from Poretti.

Moretti Radler per bottle 4.50

This Radler combines high-quality Moretti beer with 100% Sicilian lemon juice.

Moretti Zero per bottle 3.50

A tasty non-alcoholic beer.

Poretti 5 per bottle 5.50

A blonde beer with bottom fermentation. Full body with hoppy bite and pleasant, sweet aftertaste.

Poretti 6 per bottle 5.50

An amber beer with bottom fermentation. Full flavours with notes of nuts, caramel and liquorice.

Poretti 7 per bottle 5.50

A seasonal beer.

Poretti 9 I.P.A. per bottle 5.50

A typical IPA beer. Rich bitters, floral and citrusy aromas.

Poretti 9 Belgian White per bottle 5.50

A white beer with bottom fermentation. Delightfully refreshing with a light character.

VINO

Bianco

Garganega, Pasqua, Soave, Italy **4.80 24.00**
Fresh, dry, mild

Riesling Kabinett Mainzer Domherr, Rheinhessen, Germany **4.80 24.00**
Juicy, fresh, sweet

Albariño, Con Ella, Rias Baixas, Spain **6.00 30.00**
Fruity, fresh, earthy

Sauvignon Blanc, Ca' Bolani, Friuli, Italy **7.00 35.00**
Flowery, slightly sour, fruity

Chardonnay, Albola, Tuscany, Italy **7.00 35.00**
Fresh, smooth, full-bodied

Vino 0.0 bianco 4.60 23.00

Chardonnay, Appalina, Italy **4.60 23.00**
Fresh, nutty, butter

Rosato 4.80 24.00

Rosè Primitivo Sangiovese, Pasqua, Puglia, Italy **4.80 24.00**
Fresh, floral, full-bodied

Rosso 4.80 24.00

Salice Salentino Campo di Marzo Puglia, Italy **4.80 24.00**
Fresh, smooth, full-bodied

Corvina Merlot, Passimento Romeo Juliet, Venice, Italy **6.00 30.00**
Intense, round, spicy

Montepulciano, Pasqua, Abruzzo, Italy **6.00 30.00**
Slightly dry, smooth, intense

Valpolicella Ripasso, Lenotti, Venice, Italy **7.00 35.00**
Intense, spicy, concentrated

Primitivo, Lush & Zin, Puglia, Italy **7.00 35.00**
Red fruit, spicy, smooth

Vino 0.0 rosso 4.60 23.00

Merlot, Appalina, Italy **4.60 23.00**
Fruity, mild, vanilla

Spumanti 6.50 32.50

Prosecco Frizzante, Follador, Venice, Italy **6.50 32.50**
Smooth, white fruit, slightly dry

MVSA Cava Brut, Penedès, Spain **6.50 32.50**
Fresh, fruity, smooth

per glass per bottle

COCKTAIL

Aperol Spritz 7.50

This classic cocktail from northern Italy is easily recognised by its orange colour and unique combination of bitter and sweet flavours.

Perfect serve: Aperol, Prosecco and San Pellegrino.

Gusto Spritz 8.50

No cocktail menu is complete without limoncello. The limoncello used in this cocktail is prepared by our chef and is delightfully refreshing. Enjoy something different!

Perfect serve: Limoncello, Prosecco, San Pellegrino, lemon and basil.

Amaretto Sour 7.50

A unique taste combination of sweet and sour, with the egg white providing a creamy, smooth taste. Highly recommended!

Perfect serve: Amaretto, sugar syrup, lemon and egg white.

Bellini: Il Classico 7.50

A classic, sparkling and refreshing cocktail.

Perfect serve: Prosecco and peach.

G&T Gusto 8.50

A popular cocktail featuring a special Italian gin for a spicy, yet refreshing combination.

Perfect serve: Marconi 46, Fever-Tree Indian Tonic, rosemary and lemon.

COCKTAILS 0.0.

Arancia Spritz 5.50

A non-alcoholic cocktail with orange.

Perfect serve: Tonic, orange syrup and sparkling water.

Italian Mojito 7.50

A non-alcoholic version of the classic mojito.

Perfect serve: 7UP, mint, lime, basil and sparkling water.



GUSTO

The flavour of Italy



ANTIPASTI

Pane e burro  5.00
Homemade rolls with herb butter.

Caprese moderna  13.00
A modern version of the famous Neapolitan salad with tomato, buffalo mozzarella and basil.
Wine recommendation: Chardonnay, Tuscany, Italy



Historie insalata caprese

The name of this dish originates from the Italian city of Capri (Naples) and is perhaps the most well-known Italian salad. Like Pizza Margherita, this dish contains the colours of the Italian flag (green, white and red), which is why it is also called 'Tricolore' salad.

Carpaccio 14.50
Beef carpaccio with rocket salad, parmesan cheese, pesto and pine nuts.
Wine recommendation: Rosato Primitivo Sangiovese, Puglia, Italy

Bruschette al pomodoro  9.00
Toasted bread topped with tomato salsa.
Wine recommendation: Albariño, Rias Baixas, Spain

Salmone marinato 15.50
Marinated salmon fillet with beet cream.
Wine recommendation: Chardonnay, Tuscany, Italy

Tagliere della casa p.p. 17.50
A sampling of starters for two or more persons served on a metre-long platter.

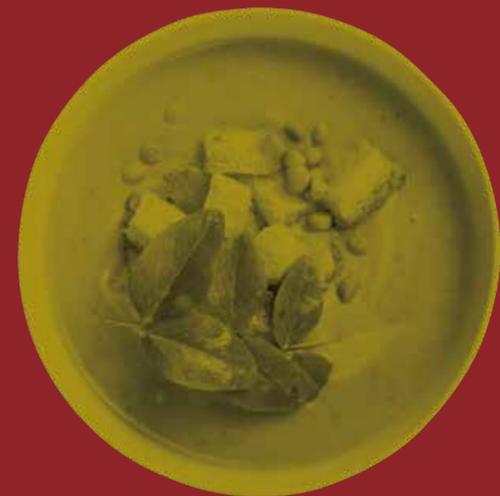
ZUPPE

Zuppa al pomodoro  7.00
Tomato soup with basil and buffalo mozzarella served with a roll.

Zuppa di piselli 7.00
Pea soup with guanciale bacon, sun-dried tomatoes and a croutons.
 Can also be prepared as a vegetarian dish.

Guanciale

Often referred to as the most decorative bacon from Italy, this cured meat is made from pork jowl. The name comes from the word 'guancia', which is Italian for 'cheek'. Every region prepares guanciale in a different way. The most famous preparation method, which is centuries-old, is from the Umbria region. The jowl meat is first rubbed with sea salt, garlic, black pepper and herbs. The meat is marinated in this mixture for up to six weeks, after which it is air-dried (cured) for three months to intensify the flavours. After aging, the bacon has a lovely, golden brown crust. A delicacy to be savoured!



PASTA

Penne alla bolognese 13.50
Penne pasta with tomato sauce and minced meat sauce.
Wine recommendation: Rosato primitivo sangiovese, Puglia, Italy

Spaghetti all'amatriciana 15.00
Spaghetti pasta with a sauce made from fresh tomatoes, guanciale bacon and pecorino romano. This pasta is prepared slightly spicy.
Wine recommendation: Merlot Corvina, Venice, Italy

Rigatoni salsiccia e funghi 15.00
Homemade rigatoni pasta with a sauce made with fresh sausage, fennel, mushrooms and pecorino romano.
Wine recommendation, Montepulciano, Abruzzo, Italy

Rigatoni

Rigatoni looks a lot like penne, but it is slightly bigger and is ribbed on the outside. Due to the large tube-shaped opening, the sauce easily runs into the rigatoni, giving a good balance between the pasta and the sauce. The word rigatoni comes from the Italian word rigati which means 'streaked'.

Fusilli ai gamberi e piselli 16.50
Homemade fusilli pasta with king prawns, green pea sauce, lemon and roasted garlic foam.
Wine recommendation: Albariño, Rias Baixas, Spain

Tagliatelle al sugofinto  14.00
Tagliatelle pasta with a vegetarian sauce 'à la bolognese' made from celery, carrots, onions and burrata cream.
Wine recommendation: Valpolicella Ripasso, Venice, Italy

Ravioli zucchini e gorgonzola  16.50
Ravioli filled with ricotta and spinach. Served in a sauce with gorgonzola and grated zucchini.
Wine recommendation, Montepulciano, Abruzzo, Italy

PIZZE

Margherita  9.50
Tomato sauce, mozzarella and basil.

Historie pizza Margherita

One of the most famous and simplest pizzas from Naples owes its name to the 19th century Italian Queen Margherita. She visited the city of Naples. Queen Margherita thought it was so delicious that this pizza has since been called Pizza Margherita.

Quattro formaggi  14.00
Gorgonzola, taleggio, pecorino and mozzarella.

Caprese  13.00
Basil sauce, buffalo mozzarella and cherry tomatoes.

Alle verdure  14.00
Tomato sauce, aubergine, sweet pepper, courgette, mushrooms, onions, pecorino romano and mozzarella.

Calzone 16.00
Folded pizza filled with tomato sauce, prosciutto cotto, salami, mushrooms and gorgonzola.

Bresaola 16.50
Tomato sauce, bresaola, rocket salad, parmesan cheese, mozzarella, pine nuts and lemon zest.

Prosciutto e funghi 15.00
Tomato sauce, prosciutto cotto, mushrooms and mozzarella.

Capricciosa 15.00
Tomato sauce, artichokes, prosciutto cotto, Taggiasca olives, mushrooms and mozzarella.

Marinara 17.00
Tomato sauce, fresh salmon, anchovies, garlic and rocket salad.

Gamberi e zucchini 17.00
Tomato sauce, king prawns, courgette, parsley and mozzarella.

SPECIALITÀ

Pancetta e focaccia 22.50
Slow-cooked pork belly with salsa verde on focaccia bread with cream.
Wine recommendation, Montepulciano, Abruzzo, Italy

Filetto ai funghi 26.00
Sautéed beef tenderloin with mushrooms. Served with a red wine sauce.
Wine recommendation: Primitivo, Puglia, Italy

Caponata siciliana  17.50
Sicilian-style ratatouille with burrata, roasted pecorino, raisins, tomato sauce, basil and pine nuts. Served with bread.
Wine recommendation: Albariño, Rias Baixas, Spain

History of burrata

This delightful cheese originates from Puglia and is a genuine Italian delicacy. Burrata is fresh cheese made from mozzarella and cream. The addition of cream makes it somewhat milder and smoother in taste and texture than regular mozzarella. The outer shell is made from mozzarella and the filling is a combination of mozzarella and fresh cream, giving the cheese very creamy and mild taste.

Merluzzo e patate 25.00
Filet of cod served with potato cream, Taggiasca olives and parsley.
Wine recommendation: Chardonnay, Tuscany, Italy

All specialità dishes are served with potatoes and salad.

We would be happy to inform you about any allergens in our dishes.

 **Vegetarian dish**

DOLCI

Tiramisù all' arancia 8.00
Mascarpone, orange, ladyfingers and Grand Marnier.

History of tiramisù

This famous dessert originated from the Veneto region and literally means 'lift me up' in the sense of 'cheer me up'. A 'dolci' that delivers on its name!

Panna cotta alla vaniglia 8.00
Vanilla cream with caramel sauce and seasonal fruit.

Sgroppino 8.00
A refreshing cocktail with lemon sorbet, vodka and Prosecco.

Torta di mele 8.00
Warm apple cake served with vanilla ice cream and cinnamon sauce

Dama Bianca 7.50
Three scoops of vanilla ice cream topped with chocolate sauce and whipped cream.

DOPO I DOLCI

Caffè di Saronno 7.50
Double espresso with Amaretto and whipped cream.

Affagato 4.50
Espresso with vanilla ice cream.

Corretto Gusto 6.00
Espresso with Sambuca and whipped cream.

Espresso Martini 8.50
A delightful twist on the classic Martini. A cocktail with a coffee kick made with vodka, espresso, coffee liqueur and sugar syrup.