

## Sparkling wines

### Fratelli Zuliani spumante vino bianco

Light, round and fruity spumante from the Venice region. Deliciously fresh with floral notes and aromas of green apples.

### Canevel Prosecco D.O.C. extra dry

From the hills of Valdobbiadene in the Venice region: home of the best quality prosecco. Light, fresh and fruity. Straw yellow color with aromas of apples and flowers.

**Glass**  
5.8

**Bottle**  
29

6.5 37

## Rose wines

### Fratelli Zuliani pinot grigio rosato

Light salmon pink colored rose from the Venice region with aromas of wild strawberries, limes, lemons and forest fruits.

### Fuedo Maccari rosé di Neré BIO

Light cherry red colored rose from Sicily with flower- and fruit aromas and tones of pear, cherries, nectarine, orange and grapefruit.

**Glass**  
5.5

**Bottle**  
25

6.5 32

## White wines

### Sorelle Zuliani soave

Light green and yellow color with aromas of blossom, peach and pear. Fresh and fruity wine with a delicate aftertaste from the Abruzzo region.

### Fratelli Zuliani sauvignon blanc

A dry wine from the Venice region. Straw yellow color with green shades and scents of spices and fresh fruit. Light, fresh and fruity.

### Cantina Sava Poggio Pasano chardonnay

From the southeast region of Puglia with aromas of pear, apple and pineapple. Fresh and fruity taste.

### Masi pinot grigio

Aromas of peach, grapefruit and pear with a refreshing taste of green apples, pears and almonds.

**Glass**  
5

**Bottle**  
25

5.5 28

6.0 30

6.5 32

## Red wines

### Sorelle Zuliani Montepulciano

This Intense ruby red color wine from the Abruzzo region has aromas of blackberries, blueberries and cherries. Smooth, fresh and powerful.

### Antinori Peppoli chianti classico

A ruby red color wine from Tuscany with aromas of red fruit, cherry and roses. Fruits of dark blueberries and herbs make the taste of this award-winning red wine by Antinori.

### Cantina Sava Ritardatario

From the region of Puglia comes this red wine with aromas of cherries, black-, blue- and strawberries, chocolate and vanilla. A red wine with a unique character and aroma.

### Masi Bonacosta valpolicella classico

Bright cherry red color wine from the Venice region. Intense bouquet of ripe cherries and vanilla. A delicate, creamy and vivid Valpolicella.

**Glass**  
5.0

**Bottle**  
25

8.0 42

7.5 36

7.5 37

## Dessert wine

### Prunotto Moscato d'Asti

Straw yellow color, friendly and nose tones of acacia, honey and hawthorn.

**Glass**  
4

## Italian water and soft drinks

<b>Acqua Panna</b> 250 ml.	<b>3</b>	<b>Acqua Panna</b> 750 ml.	<b>6</b>
<b>San Pellegrino</b> 250 ml.	<b>3</b>	<b>San Pellegrino</b> 750 ml.	<b>6</b>
<b>San Pellegrino soda's</b>	<b>3</b>		
Aranciata - Limonata - Arancia Rossa - Ginger beer - Tonic.			

## Coffee

### Espresso

Short coffee.

### Ristretto

Smooth and aromatic.

### Caffè americano

Medium.

2.6

2.6

3.5

### Doppio

Double espresso.

### Caffè lungo

Long espresso.

### Caffè americano

Large.

3.5

3.5

3.9

## Coffee and milk

### Caffè macchiato

Espresso and milk foam.

### Caffè latte

Medium.

### Cappuccino

Medium.

### Latte macchiato

Steamed, foamed milk and espresso.

2.9

3.9

3.9

3.9

### Caffè macchiato

Doppio and milk foam.

### Caffè latte

Large.

### Cappuccino

Large.

### Flat white

Doppio and steamed milk.

3.8

4.5

4.5

3.9

## Italian coffee specialties

### Amaro averna

Sicilian digestive with caramel flavor made of citrus fruits and Mediterranean herbs with a double espresso and freshly whipped cream.

### Frangelico

An irresistible hazelnut liqueur from the hills of Piemonte with a double espresso and freshly whipped cream.

### Caffè panna

A double espresso and freshly whipped cream on top.

7.5

8.5

4.2

## Other drinks

### Tea

Tea bags by Damann Freres.

### Chai latte oolong

Medium.

### Hot chocolate

In milk or dark or ask for available flavors.

3.5

3.9

4.5

### Herbal tea

Fresh mint, ginger, mint-ginger tea.

### Chai latte oolong

Large.

3.9

4.5

## Soft drinks / soda's

### Coca Cola

Regular- Zero-Zero cherry.

### Fuze tea

Green-Lemon-Mango-Peach-Blueberry.

### Minute maid

Apple juice - orange juice.

### Chocomel

Tap water

3.2

3.5

3.5

3.5

1

### Fanta

Orange- Cassis- No sugar.

### Finley

Tonic-Ginger ale-Bitter lemon.

### Sprite

Fristi

3.2

3.5

3.2

3.5

## Dolci

### Tiramisu

The real italian tiramisu with creamy mascarpone.

### Catchy cheesecake

Crunchy biscuit layer, ricotta mousse and mascarpone in pistachio or blueberry.

### Passionate pomegranate

Layers of brownie, red velvet and caramel cake with Bavarian pomegranate.

### Crazy carrot cake

Fresh carrot cake with pecans and cream cheese.

5

4.5

4.8

4.8

### Cheeky chocolate

Chocolate chip brownie and dark chocolate ganache.

### Heavenly honey

Cake made of layers of honey, cream and walnuts

### Rebellious red velvet

Light and spongy cake with cream cheese filling.

### Cannoli mix

Mix of our 4 top favorite cannolis.

4.5

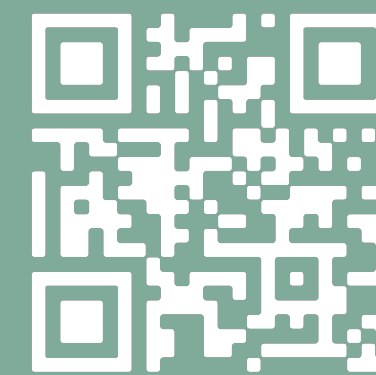
4.8

4.8

6



# MENU



WEBSITE

### Open:

Monday – Thursday	10:00-20:00
Friday	10:00-21:00
Saturday	10:00-20:00
Sunday	12:00-18:00

## Antipasti, snacks and starters

<b>Bread</b>	<b>7.5</b>
Warm, freshly baked white and brown breakable bread with sun tomato tapenade and herb butter.	
<b>Bruschetta</b>	<b>6.5</b>
6 slices of baked bread rubbed with garlic olive oil and tomatoes	
<b>Focaccia</b>	<b>6.5</b>
Delicious freshly baked focaccia bread with rosemary and tomatoes	
<b>Arancini mix 6 pieces</b>	<b>7.5</b>
Stuffed rice balls sprinkled with breadcrumbs in the flavors: funghi tartufo – natural with saffron and parmesan – tomato buffalo mozzarella.	
<b>9 pieces</b>	<b>+ 4</b>
<b>12 pieces</b>	<b>+ 7</b>
<b>Flammkuchen Il classico</b>	<b>8</b>
Mascarpone, red onions, pancetta, salt, pepper and arugula.	
<b>Flammkuchen Prosciutto</b>	<b>9</b>
Mascarpone, red onions, feta, salt, pepper, prosciutto crudo, grapes and arugula.	
<b>Flammkuchen Salmone</b>	<b>9</b>
Mascarpone, red onions, feta, salt, pepper, smoked salmon, chives and arugula.	
<b>Antipasti misto per person (from 2 persons)</b>	<b>12.5</b>
Warm freshly baked bread, mixed olives with garlic and soft cheese, sweet peppadew filled with creamcheese, sundried tomato tapenade, buffle mozzarella, porchetta, prosciutto crudo, mortadella, spianata romana, pastrami, taleggio cheese, gorgonzola picante, arugula and sundried tomatoes.	
<b>Olives</b>	<b>3</b>
Mixed olives with garlic and soft cheese.	
<b>Chips and nuts</b>	<b>4</b>
Portion of baked salted chips and mixed nuts.	

## Soup

<b>Minestrone soup</b>	<b>4.9</b>
Acqua cotta from Tuscany with green celery, carrot, leek, paprika, peas, tomato paste, salt, olive oil, chili and black pepper, rosemary and thyme.	

## Sandwich

All our sandwiches are made on warm and freshly baked bread and decorated with only fresh and top-quality ingredients

<b>Carpaccio</b>	<b>9</b>
Thin sliced beef tenderloin, arugula, sundried tomatoes, pine nuts, Parmesan cheese and finished with truffle mayo.	
<b>Pastrami</b>	<b>8.5</b>
Mustard, honey, pickles, sliced pastrami, fresh tomatoes, arugula, red onions and truffle mayonnaise.	
<b>Porchetta</b>	<b>8.5</b>
Green pesto, red onion rings, thin sliced Tuscan pork roast and Parmesan cheese.	
<b>Mortadella</b>	<b>7</b>
Mortadella classico with pistachio, traditional buffalo mozzarella, green pesto and arugula.	
<b>Prosciutto</b>	<b>9</b>
Green pesto, arugula, prosciutto crudo and buffle mozzarella.	
<b>Tonno</b>	<b>8.5</b>
Fresh homemade tuna, arugula, sweet red apple, red onion rings, cappers and black olives.	
<b>Salmone</b>	<b>9</b>
Mascarpone cheese, chopped chives, smoked salmon, arugula, cappers and lemon.	
<b>Spianata</b>	<b>7</b>
Spianata Romana salami, tomato pieces, arugula, Parmesan cheese flakes.	
<b>Caprese</b>	<b>8</b>
Buffel mozzarella, fresh tomato slices, green pesto, fresh basil and extra virgin olive oil.	

## Pizza al taglio

Pizza al taglio is Rome's favorite street food. You can eat this any time of the day. No chemicals or preservatives and the dough rises for 72 hours. All pizza al taglio are made with fresh pomodore sauce, mozzarella and fresh ingredients

<b>Pizza Crudo</b>	<b>7</b>	<b>Pizza Pollo</b>	<b>7</b>
Onions, Parmesan cheese, arugula, prosciutto.		Red onions, chicken strips, mozzarella, green pesto and arugula.	
<b>Pizza Diablo</b>	<b>7</b>	<b>Pizza Caprese</b>	<b>7</b>
Spicy ventricina salami, pepperoncino oil and arugula.		Grated mozzarella, tomatoes, green pesto, buffle mozzarella and arugula.	
<b>Pizza Margarita</b>	<b>6.5</b>	<b>Pizza Tonno</b>	<b>7</b>
Fresh pomodore sauce, fresh mozzarella and arugula.		Mozzarella, tuna, red onions, cappers, black olives and arugula.	
<b>Pizza Quattro Formaggi</b>	<b>7</b>		
Pomodore sauce, mozzarella, taleggio, provolone, gorgonzola picante and arugula.			

## Lasagna's

Our fresh lasagna is made from the best ingredients on different layers. Over 400 grams of lasagna served on a bed of pomodore sauce.

<b>Bolognaise</b>	<b>12.8</b>
Bolognaise sauce and 100% Belgian beef.	
<b>Vegetarian</b>	<b>12.8</b>
Vegetarian lasagna with grilled onion, carrot, eggplant, zucchini and bell peppers.	
<b>Salmon</b>	<b>13.8</b>
Lasagna with salmon, spinach, white wine sauce, lemon and dill.	

## Pasta in only 3 steps

### Step 1 Choose your sauce

<b>Bolognaise</b>	<b>9.5</b>
Made of 100% Belgian beef, tomatoes, bell pepper, zucchini, carrots, onions.	
<b>Carbonara</b>	
Creamy sauce made with egg, Pancetta Copata, Parmigiano Reggiano.	
<b>All 'arrabiata</b>	
Spicy tomato sauce made with pepperoncino.	
<b>Funghi porcini</b>	
Creamy pasta sauce with porcini mushrooms.	
<b>Green pesto</b>	
Basil pesto with almond and walnuts.	

### Step 2 Choose your pasta

<b>Strozzapreti</b>	
This bio and vegan pasta is handmade, rolled and from the Emilia-Romagna region. Served often with bolognaise sauce or all 'arrabiata.	
<b>Spaghetti</b>	
The most famous pasta type in the world. Often served with carbonara sauce, bolognaise sauce of funghi porcini sauce.	
<b>Penne</b>	
Extruded type of pasta with cylinder shaped pieces, their ends cut at an angle. Perfect for all 'arrabiata, pesto or funghi porcini.	
<b>Fusilli</b>	
Fusilli or spirelli are spiral shaped and suitable for pesto or all 'arrabiata.	
<b>Tagliatelle</b>	
From the Italian 'tagliare' which means 'to cut' Traditional pasta from the Emilia Romagna and Marche regions and suitable for all types of pasta sauce.	

### Step 3 Select your additional toppings

<b>Parmesan</b>	<b>+ 1.5</b>
<b>Chicken strips</b>	<b>+ 2.5</b>
<b>Cherry tomatoes</b>	<b>+ 1</b>
<b>Pine nuts</b>	<b>+ 1</b>
<b>Arugula</b>	<b>+ 0.5</b>

**Birra Moretti**  
Draft beer 25 cl.

**Birra Moretti 0%**  
Bottle 30 cl.  
**Birra Moretti Sale di Mare**  
With Italian sea salt 5.0%.  
**Affligem white**  
Fresh white beer 4.8%.  
**Affligem Triple**  
Full and round 9.0%.  
**Texels Skuumkoppe**  
Creamy and sweet 6.0%.  
**Texels Vuurbaak**  
Light brown beer 5.5%.

**Aperol Spritz**  
Aperol, prosecco and soda.  
**Limoncello Spritz**  
Limoncello, prosecco and soda.

**Moscow mule**  
Ketel 1 vodka, San Pellegrino, ginger beer, lemon and mint.  
**Classic gin & tonic**  
Poli Marconi gin and San Pellegrino tonica oakwood.  
**Pink gin & tonic**  
Pink gin and mixed berries.  
**Campari tonic**  
Campari and San Pellegrino tonica.

**Limoncello**  
Chiesanuova.  
**Grappa young**  
Sarpa di poli.  
**Gin**  
Poli Marconi 46.  
**Vermouth rosso**  
Gran bassano.  
**Sambucca**  
Elisir poli.  
**Whisky**  
Puni gold.  
**Negroni**  
Jacob Poli.

**Aperol**  
Barbieril.  
**Vodka**  
Ketel 1.  
**Cognac**  
Hennessy.

## Draft beer

**3.5 Birra Moretti**  
Draft beer 50 cl. **6.5**

## Bottle beer

**3.5 Peroni Nastro Azzurro**  
Light sparkling beer 5.1%. **4.5**

**3.8 Amstel radler**  
Fresh lemon beer 2%. **3.5**

**4.5 Affligem blond**  
Belgium blond beer 6.8%. **4.5**

**4.5 Affligem double**  
Dark and sweet beer 6.8%. **4.5**

**4.5 Texels Springtij**  
Blond beer 7.0%. **4.5**

**4.5 Texels Stormbock**  
Strong dark beer 9.5%. **4.5**

## Spritzers

**9.5 Campari Spritz**  
Campari, prosecco and soda. **9.5**

**9.5 Arancello spritz**  
Arancello, prosecco and soda. **9.5**

## Cocktails and specials

**9 Dark 'n stormy**  
Bacardi dark rum, San Pellegrino ginger beer, lime and mint. **9.5**

**9 Creative gin & tonic**  
Poli gin mediterraneo and San Pellegrino tonica citrus. **9**

**9.5 Whisky ginger ale**  
Puni whisky gold, ginger ale and lime. **9.5**

**8.5 Sgroppino**  
Lemon ice cream, vodka and prosecco. **6**

## Italian liqueurs

**6.5 Arancello**  
Chiesanuova. **6.5**

**6.5 Grappa old**  
Sarpa oro di poli. **7**

**7.5 Gin Mediterraneo**  
Poli Marconi 42. **7.5**

**5 Vermouth bianco**  
Gran bassano. **5**

**6 Brandy**  
Italiano di poli. **7**

**8.5 Whisky**  
Puni sole. **9.5**

**5.5 Aperitivo Airone Rosso**  
Poli Veneto airone rosso. **4.5**

## Liqueurs

**4 Amaretto**  
Disaronno. **5.5**

**6 Rum**  
Bacardi. **5.5**

**8.5 Jenever**  
Ketel 1. **4**