



ANTIPASTI

APPETIZERS

Antipasti Misti € 14,25 p.p.

A varied Italian tasting of hot and cold snacks.
(From 2 persons)

Bruschetta 3 pieces € 9.95

Toasted bread with fresh tomato, onion, olive, garlic, basil, extra virgin olive oil, and mozzarella from the oven. 🌿

Carpaccio di Manzo € 12,75

Thinly sliced beef tenderloin with arugula, Grana Padano and pine nuts, finished with Crema di Balsamico.

(Optional: truffle mayo instead of balsamic vinegar +€2.50)

Cozze Parmigiana € 11,95

Mussels, lightly gratinated from the oven with Parmigiano Reggiano, cream, garlic and fresh parsley.

Burrata e Pomodoro € 13,50

Creamy burrata with tomatoes, arugula, basil, and balsamic vinegar. 🌿

Gamberoni Siciliani € 12,50

Baked shrimps, with onion, garlic, pepperoncino, parsley, and extra virgin olive oil. 🌶️

Funghi Trifolati € 10,50

Crispy toast with softly fried mushrooms in a touch of white wine, enriched with a creamy sauce and fresh herbs. 🌿

SALAD

SALADS

Insalata Mista € 9,50

Fresh mixed salad with cherry tomatoes, cucumber, red onion, and olives.

Insalata Tonno € 11,50

Mixed salad with tuna, red onion, tomato, olives and capers.

Melanzane Parmigiana € 10,95

Layers of eggplant with tomato sauce, Parmigiano Reggiano, garlic, basil, and mozzarella baked in the oven. 🌿

Stracciatella Soup € 7,95

Traditional Roman soup with egg, vegetable broth, mozzarella, and fresh herbs. 🌿

(Tip: Delicious in combination with baguette or focaccia)





FIRST COURSES

PASTA DISHES

Penne Napolitana € 14,50

Penne with classic tomato sauce. 🌿

Penne al Pesto € 14,50

Penne with homemade basil pesto. 🌿

Extra toppings: Mozzarella, cherry tomatoes, arugula, Grana Padano + €2.75

Spaghetti Carbonara € 16,25

Classic Roman dish with egg yolk, Pecorino Romano and crispy Guanciale.

Spaghetti Aglio, Olio e Peperoncino € 14,75

Traditionally with garlic, virgin olive oil, red pepper and fresh parsley. 🌿🌶️

(Optional with shrimp + €4.95)

Spaghetti Puttanesca € 16,50

Sauce with a spicy Neapolitan mix of tomato, garlic, olives, capers, and anchovies. 🌶️

Tortellini alla Panna € 17,25

Stuffed tortellini with ham in a creamy Parmesan sauce.

Tagliatelle 4-Formaggi € 16,25

Tagliatelle in a creamy sauce of four Italian cheeses. 🌿

Tagliatelle al Salmone € 16,75

Tagliatelle with smoked salmon and fresh spinach in a creamy tomato sauce.

Canneloni al Forno € 16,75

Pasta tubes filled with ricotta, spinach and Parmigiano Reggiano, topped with tomato sauce and mozzarella, baked in the oven.

(Recommendation: Combine with baguette or focaccia)



FOR CHILDREN

CHILD-FRIENDLY

Pizza Bambino € 8,95

Mini pizza with tomato, mozzarella and a topping of your choice: Basic, ham or salami.

Pasta Piccola € 9,25

Small portion of pasta with a choice of pesto or tomato sauce with Parmesan cheese. 🌿

Topolino € 11,75

Chicken nuggets with fries, mayo and a small salad.





MEAT

MEAT DISHES

Milanese € 23,50

Tender veal, lightly breaded and fried until golden brown in the traditional Milanese style.

Saltimbocca Roman Style € 26,50

Tender veal with Prosciutto di Parma and sage, gently fried in white wine and served with a refined tomato sauce.

Scaloppine ai Funghi € 24,50

Tender veal, fried in white wine and served in a creamy mushroom sauce.

Scaloppine al Gorgonzola € 24,50

Tender veal in a creamy Gorgonzola DOP sauce

Scaloppine al Pepe € 24,50

Tender veal in a creamy tomato-pepper sauce with green peppercorns.

Scaloppine dello Chef ★ € 28,75

Tender veal in white wine with a creamy sauce of mushrooms, green pepper and Gorgonzola.

Scaloppine al Tarantella € 29,50

Tender veal in a spicy tomato sauce with onion, mushrooms, eggplant, and bell pepper. 🌶️

Agnello alla Griglia € 26,50

Six tender lamb chops from the grill with balsamic-herb grill sauce.

FISH

FISH DISHES

Grilled Scampi € 27,75

Six grilled king prawns on the shell, served with a balsamic-herb grill sauce.

Bistecche di Tonno € 27,50

Fresh tuna steak from the grill, served with a balsamic-herb grill sauce and fresh parsley.

Fried Calamari € 19,50

Crispy fried squid rings with parsley and lemon, served with a fresh salad as a garnish.



SIDE DISHES

Patate al forno €5.50

Oven-baked potatoes with onion, rosemary, and Parmigiano Reggiano. 🌿

Vegetables €4.95

Seasonal vegetables from the oven. 🌿

Salad €4.25

small fresh mixed salad. 🌿

Fries with Mayo € 5,25

Crispy fries with Zaanse mayonnaise. 🌿

Pane e Burro € 5,95

Freshly baked baguette with herb butter. 🌿

Focaccia € 7,75

Crispy pizza base with Italian herbs. 🌿🌶️





PIZZAS

Margeritha	€ 12,75	Mozzarella di Bufala	€ 15,75
Tomato sauce, mozzarella and basil. 🌿		Tomato sauce, mozzarella di Bufala, cherry tomatoes, pesto and basil. 🌿	
Salami	€ 13,25	Hawaii 🍍	€ 49,75
Tomato sauce, mozzarella and salami.		Tomato sauce, mozzarella ham and canned pineapple. (Served with fountain fireworks)	
Funghi	€ 13,25	Rucola	€ 17,50
Tomato sauce, mozzarella and mushrooms. 🌿		Tomatensaus, mozzarella, Parma ham, arugula and Grana Padano.	
Prosciutto	€ 13,25	Carpaccio	€ 17,75
Tomato sauce, mozzarella and ham.		Tomatensaus, mozzarella, rundercarpaccio, Grana Padano en pesto.	
Siciliana	€ 16,75	Mortadella and Pistachio	€ 18,25
Tomato sauce, mozzarella, ham, pepper, mushrooms and onion.		Tomato sauce, Mozzarella di Bufala, mortadella, arugula and pistachios.	
Calzone	€ 15,75	Salmon	€ 16,50
Folded pizza with tomato sauce, mozzarella, vegetables and meat.		Tomato sauce, mozzarella, smoked salmon, cherry tomatoes and arugula.	
Etna Calzone	€ 15,75	Burrata ★	€ 18,75
Folded pizza with mozzarella, tomato sauce, and vegetables. 🌿		Tomato sauce, cherry tomatoes, basil, Prosciutto di Parma, arugula and Burrata.	
Quattro Formaggi	€ 16,50	Bresaola	€ 16,75
Four Italian cheeses: Mozzarella, Gorgonzola DOP, Parmigiano Reggiano and Pecorino Romano. 🌿		Tomato sauce, mozzarella, bresaola, arugula, Grana Padano and pine nuts.	
Tonno	€ 15,50	Primavera	€ 17,50
Tomato sauce, mozzarella, tuna and onion.		Tomato sauce, mozzarella, bell pepper, eggplant, onion, spinach, arugula, and Parmigiano Reggiano. 🌿	
Napolitana	€ 15,75	Filetto	€ 18,25
Tomato sauce, mozzarella, anchovies and olives.		Buffalo mozzarella, grilled beef strips, spinach, cherry tomatoes and arugula.	
Cefalú ★	€ 16,50		
Tomato sauce, mozzarella, eggplant, basil and Parmigiano Reggiano. 🌿			

GLUTEN AND LACTOSE FREE PIZZAS AVAILABLE



SWEETS

DESSERTS

Tiramisu

Classic family recipe..

€ 9,75

Tartufo Nero

Vanilla and chocolate ice cream with chocolate heart, cocoa and hazelnuts.

€ 9,25

Sicilian Cannoli

Sicilian pastry roll filled with creamy, sweetened ricotta.

€ 9,25

Tartufo Limoncello

Fresh, creamy and full of Limoncello flavour.

€ 8,75

Coppa Panna e Noci

Vanilla ice cream with caramel, walnuts and honey.

€ 10,75

Tartufo Bianco

A heart of coffee ice cream and a mantle of vanilla ice cream with pieces of foam.

€ 9,25

Dessert Selection ★

€ 13,75 p.p.

A tasting of our favorite desserts, perfect for sharing. (For 2 people or more)

Cocco Gelato

Creamy coconut ice cream, served in half a coconut.

€ 9,75

AFTER DINNER COCKTAILS

Espresso Martini

Creamy and intense: espresso, vodka in a coffee maker.

€ 11,50

Sgroppino

A fresh classic: lemon sorbet with prosecco and vodka.

€ 10,75



Tarantella

Ristorante & Pizzeria

MORE COCKTAILS?
ASK FOR OUR MAP.

