

FORNO

GET STARTED

Crostini – Crostini made from our home-made Italian bread served with different toppings.

Price per person 4,50

Vitello Tonato – thinly sliced veal covered with tuna mayo, capers, parmesan, cherry tomatoes and rucola . . . 11,50

Carpaccio – thinly sliced raw beef covered with truffle mayo, capers, parmesan, cherry tomatoes and rucola. . . 11,50

FORNO plank – a mix of charcuterie, cheese and pickled vegetables (for 2 persons and up) 6,00^{pp}

Vegan FORNO plank – roasted and pickled vegetables, olives, served with hummus (for 2 persons and up). 5,50^{pp}

Zuppa del momento – we will tell you! 6,00

Burrata – with crostini, roasted peach, strawberries, basil and balsamic cream 8,50

SIDES

Insalata mista – mixed salad with vegetables and fresh tomato dressing 6,50

Extra bread – just a little extra bread 3,00

Olive tapenade – with our home-made bread . . . 5,50

Fries – with home-made mayo 3,50

WHAT'S COOKING

Rib Eye served with formaggio+pancetta mash, baby asparagus and caramelized onions. 20,50

Linguine Vongole with white wine+butter sauce, dill, fresh tomato and parmesan 17,00

Sea bass served with roasted honey glazed carrots, fennel and tarragon cream sauce, fries 15,50

Tortelloni Zucca filled with butternut squash, served with sage butter, roasted vegetables and parmesan . . . 14,50

Melanzane – thinly sliced aubergine, marinated, layered with mozzarella, parmesan and tomato sauce and baked in the pizza oven 15,50

Insalata di zucca – salad with roasted pumpkin, roasted vegetables, served with zesty tomato dressing and croutons Small / Large 8,50 / 12,50

SWEET LIKE YOU

Panna Cotta infused with tonka bean, topped with salted caramel and poached pears 6,00

Tiramisu – traditional recipe with amarena cherry. . 6,00

Nano – one scoop of vanilla ice cream, waffle cone, smarties and whipped cream 4,50

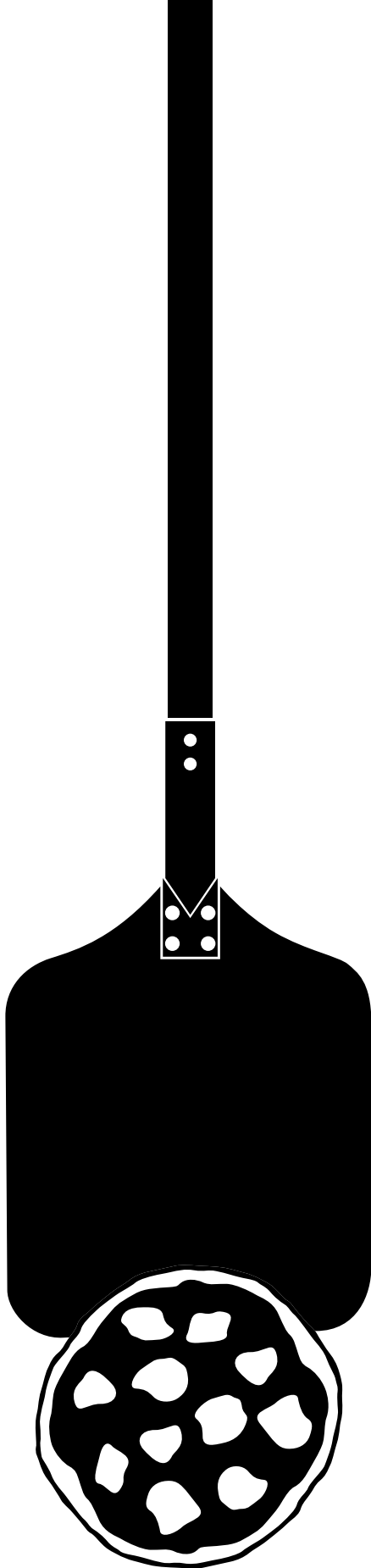
Scroppino – lemon sorbet, vodka and spumante. . 7,00

Affogato – 2 scoops of vanilla ice cream with a shot of espresso poured over 4,50

Kaasplank – **Cheese plank** – selection of fine cheeses served with apple syrup 10,00

Espresso Martini – Vodka, Kahlua, espresso 9,90

Fiorito Limoncello 5,00/45,00



PIZZA

Margherita – tomato sauce, mozzarella, buffalo, cherry tomatoes and basil 10,50

Caprese – ricotta, buffalo, cherry tomatoes, basil and pesto 10,50

Salami Picante – tomato sauce, mozzarella, gorgonzola, salami ventricina, cherry tomatoes, red onion, and rucola 13,50

Prosciutto Crudo – tomato sauce, mozzarella, prosciutto crudo (parma), cherry tomatoes, parmesan and rucola 14,50

Tartufo – onion cream sauce, mozzarella, sautéed mushrooms, Tirol region bacon, marscapone–truffle cream and rucola 15,50

Salsiccia – onion cream sauce, buffalo, cherry tomatoes, fennel sausage, parmesan and rucola . . . 15,50

Putanesca – tomato sauce, mozzarella, olives, capers, marinated fresh anchovies and spicy garlic oil. . 14,50

Verde – ricotta, buffalo, marinated courgette, marinated fresh anchovies, parsley, basil and rucola 14,50

Carpaccio – tomato sauce, carpaccio, parmesan, truffle mayo, capers, rucola and tomatoes 15,50

Quattro Formaggi – tomato sauce, mozzarella, parmesan, gorgonzola and taleggio 14,50

Calzone – filled with salmon, ricotta, red onion, capers and pesto 15,50

Pizza of the month – we will tell you! 14,50

All of our pizzas are available as a pizzetta.

WINE

WHITE:

Grillo – Antonio, Sicily.

Lively minerals with peach aroma, citrus and meadow flowers
..... 3,90/19,50

“Quota 311” Verdicchio – Teatro del vino, Marche.

From the vineyard located 311 meters above sea level comes this hearty wine with a fresh, fruity taste of peach and apple
..... 4,10/20,50

Sauvignon Blanc – Mateo Braidot, Friuli.

Beautiful Sauvignon from the east of Friuli. Invigorating freshness, multilayered exotic white wine 4,50/22,50

Pinot Grigio – La Jara, Veneto.

Fresh and lively pinot grigio, with ripe fruit and a floral nose
..... 4,80/24,00

Grüner Veltliner – Eisacktaler, Alto Adige.

Full, dry, pure and lightly herbal. Clean with an enjoyable sour taste, exotic fruitiness and herbal finish . . 6,50/32,50

Verdicchio “Bachero” – Pontemagno, Marche.

Aromatic, rich body, wood ripened Verdicchio, with enough freshness to be not too heavy. 6,50/32,50

Elisena Chardonnay – Terra Fageto, Marche.

An extraordinary Chardonnay from the Marches. Through a year-long wood barrel ripening this wine gained subtle tastes of orange, dried apricot and even a bit of chocolate
..... 8,50/42,50

BUBBLES:

Spumante – Borgo Antico, Marche

Fresh and fruity, a good way to start your evening.
..... 4,50/22,50

Prosecco DOCG brut – Paeanca, Conegliano Valdobbiadene.

Organic, very elegant Prosecco 7,00,/35,00

RED:

Montepulciano d’Abruzzo – Villa Grazia, Abruzzo.

Open fruity taste from cherries and strawberries, with good tannins and a soft finish 4,10/20,50

Pinot Nero – Mateo Braidot, Friuli.

Velvety red color with the aroma of red fruits such as cherries and strawberries. Has a spiced taste with a soft finish
..... 4,80/24,00

Esino Rosso Montepulciano, Merlot – Vigne di Leo, Marche.

The scent of cherries mixed up with a hint of balsamico. Full but delicately elegant. The wine has a hint of smoke that pairs well with grilled meat 5,00/25,00

Cortona Syrah – Capoverso, Toscana.

A full red wine with a fresh, strong finish. Tannins and sour notes appear in a classic manner 6,60/33,00

Chianti Classico Sangiovese – Luiano, Toscana.

Fruity chianti classico with a hint of plum and tobacco. Classic yet not too sour 8,30/41,50

Valpolicella Ripasso – Corvina Rondinella Corvinone le Ragose, Veneto.

A Ripasso from one of the best Amarone makers from a very old vineyard in Abruzzano. Beautifully classic and very elegant. 9,50/47,50

ROSE:

Pinot Grigio Blush – Matteo Braidot, Friuli.

Rosé of Pinot Grigio is a speciality from Friuli. Pinot Grigio has a light salmon to orange rose color that secretly is embellished with a dash of red wine. Don't tell anyone! 4,20/21,00

COFFEE / TEA

Espresso	2,50 / 3,10
Americano	2,50 / 3,10
Cappuccino	2,80 / 3,60
Espresso macchiato	2,80 / 3,60
Cortado	2,80 / 3,60
Café latte	3,00
Flat white	3,30 / 4,80
+ soya-, oatly-, almond milk	,60
+ extra shot	,60
Tea in various flavours	2,90
Fresh mint tea	3,00
Fresh ginger tea	3,00
Chai Latte	3,50
Hot chocolate	3,00
+ whipped cream	,60

SOFT DRINKS

Coco-cola / Coca-cola zero	2,80
Fanta	2,80
Sprite	2,80
Chaudfontaine sparkling	2,80
Chaudfontaine still	2,80
Fuze tea sparkling	2,80
Fuze tea green	2,80
Bitter lemon	2,80
East Imperial Tonic	2,90
Ginger Beer	3,50
Ginger Ale	3,50
Rose Lemonade	3,50
Big Tom tomato juice	3,50
Apple juice bio	2,90

SNACKS

Bitter balls – 6pcs	5,50
Cheese sticks – 6pcs	5,00
Olives – mix of olives	4,50
Extra bread – bread with olive oil	3,00

BEER

Draught beer:

Hertog Jan pilsner 5,1% 25cl	3,00
Hertog Jan pilsner 5,1% 45cl	5,80
Leffe Blond 6,6%	4,40

Bottled beer:

Karmeliet trippel 8,4%	4,50
Leffe Bruin 6,5%	4,40
Leffe Blond 0,0%	4,40
Hertog Jan 0,0%	3,50
Cider Amsterdam brut 5,0%	4,60
Franziskaner Weissbier 5,0%	4,60
Birra Moretti 4,6%	4,40

Seasonal beer:

Lowlander Winter IPA 5%	5,00
Hertog Jan Bock 6,5%	4,40

MIXERS & COCKTAILS

6 O'Clock G&T - East Imperial Tonic	8,50
Mojito – Rum, fresh mint, cane sugar	10,00
Moscow Mule – Vodka, ginger beer.	8,50
Dark 'n stormy – Botran 8 rum, ginger beer. . . .	8,50
Whiskey Sour – Bourbon, egg white, lemon juice. .	11,00
Bloody Mary – Vodka, Big Tom	9,00
Espresso martini – Vodka, Kahlua, espresso. . . .	9,90

APERITIVO

Negroni – 6 O'Clock gin, Campari, Del Professore Vermouth	11,00
Mezcal-groni – 6 O'Clock, Del Professore Bitter, Espadin mezcal	12,00
Aperitivo Spritz – Del Professore Aperitivo, prosecco, seltzer water.	7,50