



*Benvenuti!*

*La Famiglia Van de Loo Scalvini è lieta di accogliervi al*

*VACANZE BISTROT*

*situato all'interno del Vacanze Glamping Boutique, uno dei nove Glamping Resort di Vacanze col cuore.*

*Vi auguriamo una piacevole esperienza e... Buon appetito!*

*Welcome!*

*The Van de Loo Scalvini Family is pleased to welcome you to the*

*VACANZE BISTROT*

*located within the Vacanze Glamping Boutique, one of the nine Glamping Resorts of Vacanze col cuore.*

*We wish you a pleasant experience and... Enjoy your meal!*

*Famiglia Van de Loo Scalvini*



*Per la lista degli allergeni consultare il menù nel QR code  
Scan the QR code to view the allergen list*



## ANTIPASTI

### Appetizers

#### Caprese con mozzarella di bufala

Caprese salad (Tomatoes, Buffalo Mozzarella and Oregano)  
Caprese salade (Tomaten, buffelmozzarella en oregano)  
Caprese Salat (Tomaten, Büffelmozzarella und Oregano)

€13

#### Bruschetta con pomodoro fresco ramato e basilico

Bruschetta with fresh vine tomatoes and basil  
Bruschetta met verse trostomaten en basilicum  
Bruschetta mit frischen Rispentomaten und Basilikum

€7

#### Bruschetta Cantabrico con pomodoro, burrata e acciughe

with tomato, burrata cheese, and Cantabrian anchovies  
met tomaat, burrata en ansjovis uit Cantabrië  
mit Tomaten, Burrata und kantabrischen Sardellen

€9

#### *Specialità dello Chef*

#### Melone, prosciutto crudo, burrata, pomodori secchi e rucola

Melon, Parma ham, burrata cheese, sundried tomatoes, and rocket  
Meloën, Parmaham, burrata, gedroogde tomaten en rucola  
Melone, Parma Schinken, Burrata, getrocknete Tomaten und Rucola

€15

#### Carpaccio con pomodori rossi e gialli, rucola e scaglie di Parmigiano

Carpaccio with red and yellow tomatoes, arugula, and Parmesan shavings  
Carpaccio met rode en gele tomaten, rucola en Parmezaanse kaas schilfers  
Carpaccio mit roten und gelben Tomaten, Rucola und Parmesanspänen

€14

#### +Tartufo nero €4

+Black truffle  
+Zwarte truffel  
+Schwarzer Trüffel

#### Il nostro tonnato con salsa tonnata espressa e capperi

Slice of beef with homemade tuna fish sauce and capers  
Plak rundvlees met huisgemaakte tonijnsaus en kappertjes  
Rindfleischscheibe mit hausgemachter Thunfischsauce und Kapern

€16





## PRIMI PIATTI

### First Courses

*La nostra pasta fresca fatta in casa*  
*Our homemade fresh pasta*

#### Scialatielli alla pescatora

€19

Homemade Scialatielli with seafood sauce  
Huisgemaakte Scialatielli met zeevruchtensaus  
Hausgemachte Scialatielli mit Meeresfrüchtesauce

#### Specialità dello Chef

#### Tagliatelle gamberi e zucchini

€18

Chef's Homemade Tagliatelle with prawns and courgettes  
Huisgemaakte Tagliatelle van de chef met garnalen en courgette  
Hausgemachte Tagliatelle des Chefs mit Garnelen und Zucchini

#### *I grandi classici* *Evergreen Classics*

#### Spaghetti al pomodoro



€10

Spaghetti with tomato sauce  
Spaghetti met tomatensaus  
Spaghetti mit Tomatensauce

#### Spaghetti alla bolognese

€12

Spaghetti bolognese style  
Spaghetti Bolognese  
Spaghetti nach Bolognese Art

#### Spaghetti alla carbonara

€14

Spaghetti carbonara style (bacon, egg and Pecorino)  
Spaghetti Carbonara (spek, ei en Pecorino kaas)  
Spaghetti nach Carbonara Art (Speck, ei und Pecorino käse)

#### Spaghetti aglio, olio e peperoncino



€10

Spaghetti with garlic, olive oil and chili pepper  
Spaghetti met knoflook, olijfolie en chilipeper  
Spaghetti mit Knoblauch, Olivenöl und Chili

#### Lasagne alla bolognese

€13

Lasagna Bolognese style  
Lasagne Bolognese  
Lasagne nach Bolognese Art

#### Rigatoni alla Norma con ricotta salata e basilico



€16

Rigatoni alla Norma with salted ricotta and basil  
Rigatoni alla Norma met gezouten ricotta en basilicum  
Rigatoni alla Norma mit gesalzener Ricotta und Basilikum





VACANZE

GLAMPING BOUTIQUE



# SECONDI PIATTI

## Second Courses

### Tagliata di manzo con misticanza, grana a scaglie, pomodorini

€22

Sliced beef with mixed salad, Grana shavings, cherry tomatoes

Gesneden rundvlees met gemengde sla, Grana schilfers, cherrytomaten

Rinder-Tagliata mit gemischtem Salat, Grana-Spänen, Kirschtomaten

### *Specialità dello Chef*

### Fritto misto di pesce con calamari, gamberi e salsa tartara

€19

Mixed fried fish with squids, prawns, and tartar sauce

Gemengde gefrituurde vis met calamares, garnalen en tartaarsaus

Gemischter frittierter Fisch mit Tintenfisch, Garnelen und Tartarsauce

### Trota salmonata ai ferri con maionese e verdure saltate

€19

Grilled salmon trout with homemade mayonnaise and sautéed vegetables

Gegrilde zalmforel met huisgemaakte mayonaise en gewokte groenten

Gegrillte Lachsforelle mit hausgemachter Mayonnaise und gebratenem Gemüse

### Cotoletta di pollo con patatine fritte

€14

Breaded chicken cutlet with French fries

Gepaneerde kipfilet met frietjes

Paniertes Hähnchenschnitzel mit Pommes Frites

### Hamburger di manzo 100% italiano (150g) con formaggio, bacon, insalata, pomodoro, cipolle in agrodolce, salsa bbq con patatine fritte

€17

100% Italian beef burger (150g) with cheese, bacon, salad, tomato, sweet and sour onions, bbq sauce and french fries

100% Italiaanse rundvleesburger (150g) met kaas, bacon, salade, tomaat, zoetzure uien, bbq-saus en frietjes

100% italienischer Rindfleisch-Burger (150g) mit Käse, Speck, Salat, Tomate, süß-sauren Zwiebeln, Bbq-Sauce und Pommes frites



## CONTORNI

Side dishes

### Patate fritte

French fries  
Frietjes  
Pommes Frites

€5,50

### Verdure alla griglia

Grilled vegetables  
Gegrilde groenten  
Gegrilltes Gemüse

€6

### Insalata mista

Mixed salad  
Gemengde salade  
Gemischter Salat

€6

### Verdure saltate

Sautéed vegetables  
Gewokte groenten  
Gebratenes Gemüse

€6

## INSALATE

Large Salads

### Insalata Greca

#### Lattuga, pomodorini, feta, cetrioli, cipolle, olive, salsa yogurt

Lettuce, cherry tomatoes, feta cheese, cucumbers, onions, olives, and yogurt sauce  
Sla, kerstomaatjes, feta, komkommer, uien, olijven en yoghurtsaus  
Blattsalat, Kirschtomaten, Feta, Gurken, Zwiebeln, Oliven und Joghurtsauce

€13

### Caesar Salad

#### Insalata, pollo, parmigiano, crostini e salsa caesar

Salad, chicken, Parmigiano cheese, croutons, and Caesar dressing  
Salade, kip, Parmigiano kaas, croutons en Caesar-dressing  
Salat, Hähnchenfleisch, Parmigiano-Käse, Croutons und Caesar-Dressing

€13



# VACANZE

GLAMPING BOUTIQUE



## PIZZERIA

### Margherita

#### Pomodoro, mozzarella

Tomato, mozzarella  
Tomaat, mozzarella  
Tomaten, mozzarella

€7,5

### Marinara

#### Pomodoro, aglio, origano

Tomato, garlic, oregano  
Tomaat, knoflook, oregano  
Tomaten, Knoblauch, Oregano

€6,5

### Pizza Salame

#### Pomodoro, mozzarella e salame dolce

Tomato, mozzarella, mild salami  
Tomaat, mozzarella, milde salami  
Tomaten, Mozzarella, milde Salami

€8,5

### Napoli

#### Pomodoro, mozzarella, capperi, acciughe

Tomato, mozzarella, capers, anchovies  
Tomaat, mozzarella, kappertjes, ansjovis  
Tomaten, Mozzarella, Kapern, Sardellen

€9,5

### Diavola

#### Pomodoro, mozzarella, peperoni e salame piccante

Tomato, mozzarella, bell peppers, spicy salami  
Tomaat, mozzarella, paprika, pittige salami  
Tomaten, Mozzarella, Paprika, scharfe Salami

€9,5

### Tonno e Cipolla

#### Pomodoro, mozzarella, tonno, cipolla

Tomato, mozzarella, tuna, onion  
Tomaat, mozzarella, tonijn, ui  
Tomaten, Mozzarella, Thunfisch, Zwiebel

€9,5

### Prosciutto e Funghi

#### Pomodoro, mozzarella, prosciutto cotto, funghi

Tomato, mozzarella, cooked ham, mushrooms  
Tomaat, mozzarella, gekookte ham, paddenstoelen  
Tomaten, Mozzarella, Kochschinken, Pilzen

€10

### Capricciosa

#### Pomodoro, mozzarella, prosciutto cotto, funghi, carciofi, origano

Tomato, mozzarella, cooked ham, mushrooms, artichokes, oregano  
Tomaat, mozzarella, gekookte ham, paddenstoelen, artisjokken, oregano  
Tomaten, Mozzarella, Kochschinken, Pilzen, Artischocken, Oregano

€11

### Bufala

#### Pomodoro, mozzarella di bufala e pomodorini

Tomato, buffalo mozzarella, cherry tomatoes  
Tomaat, buffelmozzarella, cherrytomaatjes  
Tomate, Büffelmozzarella, Kirschtomaten

€11

### Quattro Formaggi Bianca

#### Mozzarella, formaggi misti

Mozzarella, mixed cheeses  
Mozzarella, gemengde kazen  
Mozzarella, gemischte Käsesorten

€11

### Vegetariana

#### Pomodoro, mozzarella e verdure miste

Tomato, mozzarella, mixed vegetables  
Tomaat, mozzarella, gemengde groenten  
Tomaten, Mozzarella, gemischtes Gemüse

€10

### Hawaii

#### Pomodoro, mozzarella, prosciutto cotto, ananas

Tomato, mozzarella, cooked ham, pineapple  
Tomaat, mozzarella, gekookte ham, ananas  
Tomaten, Mozzarella, Kochschinken, Ananas

€10



Vegetariano



Vegano

# LE PIZZE SPECIALI

## Vacanze col cuore!

### Vacanze

€11

#### Pomodoro, mozzarella, salamino piccante, gorgonzola, porcini

Tomato, mozzarella, spicy salami, gorgonzola, wild mushrooms

Tomaat, mozzarella, pittige salami, gorgonzola, eekhoortjesbrood

Tomaten, Mozzarella, scharfe Salami, Gorgonzola, Steinpilze

### Vallicella

€12

#### Mozzarella, tonno, carciofi, olive, peperoni

Mozzarella, tuna, artichokes, olives, bell peppers

Mozzarella, tonijn, artisjokken, olijven, paprika

Mozzarella, Thunfisch, Artischocken, Oliven, Paprika

### Chianti

€12

#### Mozzarella, salsiccia, porcini, pecorino, olio al tartufo

Mozzarella, sausage, porcini mushrooms, pecorino cheese, truffle oil

Mozzarella, worst, eekhoortjesbrood, Pecorino kaas, truffelolie

Mozzarella, Wurst, Steinpilze, Pecorino Käse, Trüffelöl

### Weekend

€14

#### Pomodoro, mozzarella, p. crudo, rucola, pomodorini, burrata, olio EVO

Tomato, mozzarella, Parma ham, rocket, cherry tomatoes, burrata, extra virgin olive oil

Tomaat, mozzarella, Parma ham, rucola, cherrytomaatjes, burrata, extra vergine olijfolie

Tomaten, Mozzarella, Parma Schinken, Rucola, Kirschtomaten, Burrata, Olivenöl nativ extra

### Gabbiano

€12

#### Pomodoro, mozzarella, gorgonzola, prosciutto cotto, melanzane

Tomato, mozzarella, gorgonzola, cooked ham, aubergines

Tomaat, mozzarella, gorgonzola, gekookte ham, aubergine

Tomaten, Mozzarella, Gorgonzola, Kochschinken, Auberginen

### Sivinos

€11

#### Pomodoro, mozzarella, olive, pomodorini, rucola, grana a scaglie

Tomato, mozzarella, olives, cherry tomatoes, rocket, parmesan flakes

Tomaat, mozzarella, olijven, cherrytomaatjes, rucola, parmezaanse vlokken

Tomaten, Mozzarella, Oliven, Kirschtomaten, Rucola, Parmesanflocken

### Idro

€11,5

#### Pomodoro, mozzarella, salsiccia, funghi, gorgonzola

Tomato, mozzarella, sausage, mushrooms, gorgonzola

Tomaat, mozzarella, worst, paddenstoelen, gorgonzola

Tomaten, Mozzarella, Wurst, Pilzen, Gorgonzola

### Papillon

€11

#### Pomodoro, mozzarella, patatine fritte, wurstel

Tomato, mozzarella, French fries, frankfurter sausage

Tomaat, mozzarella, frietjes, knakworst

Tomaten, Mozzarella, Pommes Frites, Würstchen

### Trasimeno

€12

#### Pomodoro, mozzarella, funghi, salsiccia, peperoni, salamino piccante

Tomato, mozzarella, mushrooms, sausage, bell peppers, spicy salami

Tomaat, mozzarella, paddenstoelen, worst, paprika, pittige salami

Tomaten, Mozzarella, Pilzen, Wurst, Paprika, scharfe Salami

#### Aggiunta + €2

Extra Ingredient-Extra Ingrediënt-Zusatz

#### Aggiunta di bufala + €2,5

Add buffalo mozzarella

Toevoeging van buffelmozzarella

Zusatz von Büffelmozzarella

#### Senza glutine + €3,5



# VINO

Wines

## Vini Bianchi

White Wines

|                                    |                                                                                        |                                                                                         |
|------------------------------------|----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|
| Lugana DOC Sirmione Avanzi         |                                                                                        |  €26 |
| Vino bianco Leali di Montecacuto   |                                                                                        |  €14 |
| Alto Adige Pinot Grigio DOC Tramin |  €5 |  €24 |
| Alto Adige DOC Chardonnay Tramin   |  €5 |  €24 |
| Lugana DOC Cà dei Frati            |  €5 |  €25 |
| Il Bianco Vacanze Col Cuore        |                                                                                        |  €15 |

## Vini rossi

Red Wines

|                                        |                                                                                        |                                                                                         |
|----------------------------------------|----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|
| Valpolicella Ripasso DOC Zenato        |  €6 |  €32 |
| Bardolino Classico DOC Cesari          |                                                                                        |  €15 |
| Cabernet Sauvignon DOC Bragagna Avanzi |                                                                                        |  €25 |
| Il Rosso Vacanze Col Cuore             |                                                                                        |  €15 |

## Vini rosati

Rosè Wines

|                           |                                                                                        |                                                                                         |
|---------------------------|----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|
| Rosavero Avanzi           |  €6 |  €28 |
| Il Rosa Vacanze Col Cuore |                                                                                        |  €15 |

## Bianco bollicine

White Sparkling

|                                  |                                                                                          |                                                                                           |
|----------------------------------|------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|
| Prosecco DOC extra dry Contarini |  €4 |  €17 |
| Moscato d'Asti DOCG San Giorgio  |                                                                                          |  €15 |
| Franciacorta DOCG Avanzi         |                                                                                          |  €34 |





# BIRRA

## Beers

### Birre alla spina *Peroni Nastro Azzurro* Draft Beer *Peroni Nastro Azzurro*

|                               |        |
|-------------------------------|--------|
| Piccola – Small               | € 3.00 |
| Media – Medium                | € 5.00 |
| Radler Piccola – Small Radler | € 3.00 |
| Radler Media – Medium Radler  | € 5.00 |

### Birre in bottiglia Bottled Beer

|                                       |        |
|---------------------------------------|--------|
| Nastro Azzurro 0.33L                  | € 4.00 |
| Nastro Zero 0.33L – Alcohol Free Beer | € 5.00 |
| Franziskaner 0.50L                    | € 6.00 |
| Corona 0.33L                          | € 5.00 |

### Birre artigianali *(Birrificio Riversa)* Craft Beer

#### BLONDE ALE 0.5LT – 4.8%VOL €7.00

Birra ad alta fermentazione in stile anglosassone. Colore giallo brillante, profumi fragranti di cereali e fiori, corpo leggero e finale lievemente amaro.  
Top-fermented ale in Anglo-Saxon style. Bright yellow color, fragrant notes of cereal and flowers, light body and mildly bitter finish

#### PILS 0.5LT – 4.9%VOL €7.00

Pils a bassa fermentazione d'ispirazione tedesca. Giallo brillante, profumi erbacei e di cereali. Corpo leggero e finale amaro e fresco.  
Low-fermented German-style Pils. Bright yellow, herbal and cereal aromas. Light body with a fresh, bitter finish.

#### BLANCHE 0.5LT – 4.5%VOL €7.00

Blanche belga ad alta fermentazione. Dorata chiara e opalescente, con note speziate e agrumate. Corpo medio e finale morbido e rinfrescante.  
Belgian-style top-fermented Blanche. Pale golden and hazy, with spicy and citrusy notes. Medium body and smooth, refreshing finish.

#### PACIFIC IPA 0.5LT – 6,5%VOL €7.00

Birra doppio malto ad alta fermentazione in stile IPA.  
Color ambrato chiaro con note Tropicali e Agrumate. Corpo pieno e finale fruttato con punte speziate.  
High-fermentation double malt beer, IPA style.  
Light amber color with tropical and citrus notes. Full-bodied with a fruity finish and spicy hints

#### DOPPELBOCK 0.5LT – 7.0%VOL € 7.00

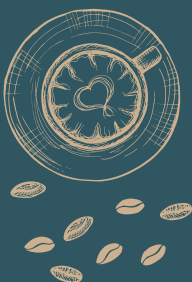
Doppelbock tedesca a bassa fermentazione. Rosso intenso, profumi di caramello e frutta secca. Corposa, maltata e rotonda al palato.  
German-style low-fermented Doppelbock. Deep red, caramel and dried fruit notes. Full-bodied, malty and smooth.

#### STOUT 0.5LT – 4.0%VOL €7.00

Stout Irlandese, colore scuro e schiuma cremosa. Aromi di caffè, malto e cioccolato tostato. Gusto pieno e finale caramellato.  
Irish-style Stout, dark color and creamy head. Coffee, malt and roasted chocolate aromas. Rich taste with a caramelized finish.

#### SENZA GLUTINE / GLUTEN FREE 0.5LT – 4.5%VOL € 7.00

Prodotta con cereali senza glutine e malto d'orzo deglutinato\*.  
Giallo brillante, leggera e scorrevole, con finale delicato.  
Brewed with gluten-free grains and deglutenized barley malt.  
Bright yellow, light and smooth, with a delicate finish.



## Caffetteria

### Hot drinks

|                                                        |        |
|--------------------------------------------------------|--------|
| Caffè Espresso – Espresso Coffee                       | € 1.50 |
| Decaffeinato – Decaffeinated                           | € 1.70 |
| Caffè Corretto – Espresso with Liqueur                 | € 2.00 |
| Caffè Doppio – Double Espresso                         | € 2.20 |
| Tè Caldo – Hot Tea                                     | € 3.00 |
| Cappuccino                                             | € 2.20 |
| Cappuccino di Soia / Avena – Soy / Oat Milk Cappuccino | € 2.50 |
| Cappuccino Decaffeinato – Decaffeinated Cappuccino     | € 2.50 |
| Caffè Americano – Black Coffee                         | € 2.00 |
| Latte Macchiato                                        | € 3.00 |
| Orzo – Barley Coffee                                   | € 1.70 |
| Ginseng – Ginseng Coffee                               | € 1.70 |
| Ciocolata Calda – Hot Chocolate                        | € 3.50 |
| aggiunta di panna montata – with whipped cream         | € 0.50 |
| Caffè Shakerato – Shaken Coffee                        | € 4.00 |
| Brioche – Plain Croissant                              | € 1.60 |
| Brioche Farcite – Stuffed Croissant                    | € 1.80 |

## Bevande

### Drinks

|                                                                                                   |        |
|---------------------------------------------------------------------------------------------------|--------|
| Acqua 0.5L – Naturale o frizzante (still or sparkling water)                                      | € 1.90 |
| Acqua 1L – Naturale o frizzante (still or sparkling water)                                        | € 2.90 |
| Succo 0.20LT – Juice                                                                              | € 3.50 |
| Ace, mirtillo, pesca, arancia, pompelmo, pera, ananas, mela                                       |        |
| Ace, blueberry, peach, orange, grapefruit, pear, pineapple, apple                                 |        |
| Bibite in lattina – Canned Soft Drinks                                                            | € 3.50 |
| Coca cola, coca cola zero, fanta, sprite, lemon soda, tonica, tè freddo limone, tè freddo pesca   |        |
| Coca Cola, Coca Cola Zero, Fanta, Sprite, Lemon Soda, tonic water, iced lemon tea, iced peach tea |        |
| Red Bull                                                                                          | € 4.00 |

## Liquori

### Spirits

|                   |        |
|-------------------|--------|
| Liquori – Spirits | € 4.00 |
| Grappe – Grappa   | € 5.00 |

## DESSERTS

### Panna cotta alle fragole

€6,00

Strawberry panna cotta  
Panna cotta met aardbeien  
Erdbeer-Panna Cotta

### Tortino al cioccolato con cuore morbido

€7,00

Chocolate cake with molten center  
Chocoladetaartje met zachte kern  
Schokoküchlein mit flüssigem Kern

### Fragole fresche con panna

€6,00

Strawberries with whipped cream  
Aardbeien met slagroom  
Erdbeeren mit Schlagsahne

### Tiramisù

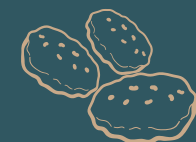
€6,00

Coffee-flavoured dessert with mascarpone and cocoa  
Nagerecht met koffie, mascarpone en cacaopoeder  
Dessert mit Kaffee, Mascarpone und Kakaopulver

### Sorbetto al limone del Garda

€5,00

Lemon sorbet made with Garda lemons  
Citroensorbet met citroenen van het Gardameer  
Zitronensorbet mit Zitronen vom Gardasee



# MENÙ PRANZO 12-14

Menù lunch 12-14

## Antipasti

Appetizers

### Caprese con mozzarella di bufala

€13

Caprese with buffalo mozzarella

Caprese met buffelmozzarella

Caprese mit Büffelmozzarella

### Bruschetta con pomodoro fresco ramato e basilico

€7

Bruschetta with fresh vine tomatoes and basil

Bruschetta met verse trostomaten en basilicum

Bruschetta mit frischen Rispentomaten und Basilikum

### Bruschetta Cantabrico con pomodoro, burrata e acciughe

€9

with tomato, burrata cheese, and Cantabrian anchovies

met tomaat, burrata en ansjovis uit Cantabrië

mit Tomaten, Burrata und kantabrischen Sardellen

### Prosciutto crudo, burrata e melone

€15

Parma ham, burrata, and melon

Parmaham, burrata en meloen

Parmaschinken, Burrata und Melone

### Carpaccio con pomodori rossi e gialli, rucola e scaglie di Parmigiano

€14

Carpaccio with red and yellow tomatoes, arugula, and Parmesan shavings

Carpaccio met rode en gele tomaten, rucola en Parmezaanse kaas schilfers

Carpaccio mit roten und gelben Tomaten, Rucola und Parmesanspänen

#### +Tartufo nero €4

+Black truffle

+Zwarte truffel

+Schwarzer Trüffel

### Il nostro tonnato con maionese espressa e capperi

€16

Slice of beef with homemade tuna fish sauce and capers

Plak rundvlees met huisgemaakte tonijnsaus en kappertjes

Rindfleischscheibe mit hausgemachter Thunfischsauce und Kapern



# MENU LUNCH 12-14

Menù lunch 12-14

## Primi piatti

First Courses

*La nostra pasta fresca fatta in casa*

*Our homemade fresh pasta*

### Scialatielli alla pescatora

€19

Homemade Scialatielli with seafood sauce  
Huisgemaakte Scialatielli met zeevruchtensaus  
Hausgemachte Scialatielli mit Meeresfrüchtesauce

### Specialità dello Chef

#### Tagliatelle gamberi e zucchini

€18

Chef's Homemade Tagliatelle with prawns and courgettes  
Huisgemaakte Tagliatelle van de chef met garnalen en courgette  
Hausgemachte Tagliatelle des Chefs mit Garnelen und Zucchini

### I grandi classici

*Evergreen Classics*

#### Spaghetti al pomodoro

€10

Spaghetti with tomato sauce  
Spaghetti met tomatensaus  
Spaghetti mit Tomatensauce

#### Spaghetti alla bolognese

€12

Spaghetti bolognese style  
Spaghetti Bolognese  
Spaghetti nach Bolognese Art

#### Spaghetti alla carbonara

€14

Spaghetti carbonara style (bacon, egg and Pecorino)  
Spaghetti Carbonara (spek, ei en Pecorino kaas)  
Spaghetti nach Carbonara Art (Speck, ei und Pecorino käse)

#### Spaghetti aglio, olio e peperoncino

€10

Spaghetti with garlic, olive oil and chili pepper  
Spaghetti met knoflook, olijfolie en chilipeper  
Spaghetti mit Knoblauch, Olivenöl und Chili

#### Lasagne alla bolognese

€13

Lasagna Bolognese style  
Lasagne Bolognese  
Lasagne nach Bolognese Art

#### Rigatoni alla Norma con ricotta salata e basilico

€16

Rigatoni alla Norma with salted ricotta and basil  
Rigatoni alla Norma met gezouten ricotta en basilicum  
Rigatoni alla Norma mit gesalzener Ricotta und Basilikum



Vegetariano



Vegano

# MENU LUNCH 12-14

Menù lunch 12-14

## Secondi piatti

Second Courses

### Tagliata di manzo con pomodorini, grana e olio EVO con verdure saltate €22

Sliced beef with cherry tomatoes, Grana cheese, and olive oil with sautéed vegetable

Gesneden rundvlees met cherrytomaatjes, Grana-kaas en olijfolie met gewokte groenten

Tagliata vom Rind mit Kirschtomaten, Grana-Käse und Olivenöl mit gebratenem Gemüse

### Hamburger di manzo 100% italiano (150g) con formaggio, bacon, insalata, pomodoro, cipolle in agrodolce, salsa bbq con patatine fritte €17

100% Italian beef burger (150g) with cheese, bacon, salad, tomato, sweet and sour onions, bbq sauce and french fries

100% Italiaanse rundvleesburger (150g) met kaas, bacon, salade, tomaat, zoetzure uien, bbq-saus en frietjes

100% italienischer Rindfleisch-Burger (150g) mit Käse, Speck, Salat, Tomate, süß-sauren Zwiebeln, Bbq-Sauce und Pommes frites

### Cotoletta di pollo con patatine fritte €14

Breaded chicken cutlet with French fries

Gepaneerde kipfilet met frietjes

Paniertes Hähnchenschnitzel mit Pommes Frites

### Trota salmonata ai ferri con maionese e verdure saltate €19

Grilled salmon trout with homemade mayonnaise and sautéed vegetables

Gegrilde zalmforel met huisgemaakte mayonaise en gewokte groenten

Gegrillte Lachsforelle mit hausgemachter Mayonnaise und gebratenem Gemüse

### Fritto misto di pesce con calamari, gamberi e salsa tartara €19

Mixed fried fish with squids, prawns, and tartar sauce

Gemengde gefrituurde vis met calamares, garnalen en tartaarsaus

Gemischter frittierter Fisch mit Tintenfisch, Garnelen und Tartarsauce

## Contorni

Side dishes

### Patate fritte €5,50

French fries

Frietjes

Pommes Frites

### Insalata mista €6

Mixed salad

Gemengde salade

Gemischter Salat

### Verdure alla griglia €6

Grilled vegetables

Gegrilde groenten

Gegrilltes Gemüse

### Verdure miste saltate in padella €6

Sautéed mixed vegetables

Gemengde gewokte groenten

Gebratene gemischte Gemüse

# MENÙ PRANZO 12-17

Menù lunch 12-17

## Insalatone

Large salads

### Insalata Greca

€13

**Lattuga, pomodorini, feta, cetrioli, cipolle, olive, salsa yogurt**

Lettuce, cherry tomatoes, feta cheese, cucumbers, onions, olives, and yogurt sauce

Sla, kerstomaatjes, feta, komkommer, uien, olijven en yoghurtsaus

Blattsalat, Kirschtomaten, Feta, Gurken, Zwiebeln, Oliven und Joghurtsauce

### Caesar Salad

€13

**Insalata, pollo, parmigiano, crostini e salsa caesar**

Salad, chicken, Parmigianocheese, croutons, and Caesar dressing

Salade, kip, Parmigiano kaas, croutons en Caesar-dressing

Salat, Hähnchenfleisch, Parmigiano-Käse, Croutons und Caesar-Dressing

## Panini

Sandwiches

### Maxi toast

€7,50

**con cotto e formaggio e salsa rosa a parte**

with ham and cheese, served with cocktail sauce separately

met ham en kaas, geserveerd met cocktailsaus apart

mit Schinken und Käse, Cocktailsauce separat serviert

### Focaccia caprese

€8,50

**con pomodoro, mozzarella e crudo**

with tomatoes, mozzarella, and prosciutto crudo

met tomaat, mozzarella en prosciutto crudo

mit Tomaten, Mozzarella und Prosciutto Crudo

### Club sandwich

€12,50

**con cotto, bacon, uova, pollo, formaggio, insalata, pomodoro, salsa rosa a parte**

with ham, bacon, egg, chicken, cheese, salad, tomato, served, cocktail sauce separately

met ham, bacon, ei, kip, kaas, sla, tomaat, geserveerd, cocktailsaus apart

mit Schinken, Speck, Ei, Hähnchen, Käse, Salat, Tomate, cocktailsauce separat serviert

### Pane multicereali

€8,50

**con verdure grigliate e formaggio brie**

with vegetables and Brie cheese

met gegrilde groenten en BrieKaas

mit gegrilltem Gemüse und Brie-Käse