



Benvenuti!

La Famiglia Van de Loo Scalvini è lieta di accogliervi al

WEEKEND BISTROT & PIZZA

situato all'interno del Weekend Glamping Resort, 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

WEEKEND BISTROT & PIZZA

located within the Weekend Glamping Resort, 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

Pane e burro aromatizzato

Bread and flavored butter
Brood en kruidenboter
Brot und Kräuterbutter

€6

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

Specialità dello Chef

Il nostro vitello tonnato con maionese espressa e capperi

Slice of veal with homemade tuna fish sauce and capers
Kalfsvlees met huisgemaakte tonijnsaus, verse mayonaise en kappertjes
Kalbfleisch mit hausgemachter Thunfischsauce, frischer Mayonnaise und Kapern

€16

Bruschetta con pomodoro fresco ramato e basilico

Bruschetta with fresh vine tomatoes and basil
Bruschetta met verse tomaten 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

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

Ricetta tipica

Luccio con Polenta con giardiniera della casa e pomodori confit

Pike fish with polenta, homemade pickled vegetables, and confit tomatoes
Snoek met polenta, huisgemaakte ingemaakte groenten en gekonfijte tomaten
Hecht mit Polenta, hausgemachtem eingelegtem Gemüse und konfierten Tomaten

€16

Misto di formaggi con marmellata di cipolle e miele locali

Mixed cheese platter with onion jam and honey from Alto Garda Park
Gemengde kaasplank met uienjam en honing uit Parco Alto Garda
Gemischte Käseplatte mit Zwiebelmarmelade und Honig aus dem Naturpark Alto Garda

€13



Vegetariano



Vegano

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

Tagliolini al tartufo nero scorzone e formagella di Tremosine

€18

Homemade Tagliolini with summer black truffle and cheese from Tremosine
Huisgemaakte Tagliolini met zwarte zomertruffel en kaas uit Tremosine
Hausgemachte Tagliolini mit schwarzem Sommertrüffel und Käse aus Tremosine

Specialità dello Chef

Tagliatelle gamberi e zucchine

€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

Tagliolini con burrata, pomodoro confit e basilico

€16

Homemade Tagliolini with burrata cheese, confit tomatoes and basil
Huisgemaakte Tagliolini met burrata, gekonfijte tomaten en basilicum
Hausgemachte Tagliolini mit Burrata, konfierten Tomaten und Basilikum

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

Penne all'arrabbiata

€10

Penne with spicy tomato sauce
Penne met pittige tomatensaus
Penne mit scharfer Tomatensauce

Lasagne alla bolognese

€13

Lasagna Bolognese style
Lasagne Bolognese
Lasagne nach Bolognese Art



Vegetariano



Vegano

SECONDI PIATTI

Second Courses

Controfiletto al pepe verde con verdure alla griglia

€24

Sirloin steak with green pepper sauce with grilled vegetables
Kogelbiefstuk met groene pepersaus met gegrilde groenten
Rumpsteak mit grüner Pfeffersauce mit gegrilltem Gemüse

Specialità dello Chef

Costine di maiale alla birra e miele con patatine fritte

€21

Pork ribs with beer and honey glaze, served with French fries
Spareribs met bier-honingmarinade, geserveerd met frietjes
Schweinerippchen in Bier-Honig-Marinade, mit Pommes Frites serviert

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 gebakken groenten
Tagliata vom Rind mit Kirschtomaten, Grana-Käse und Olivenöl mit 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, insalata, pomodori, bacon e salsa bbq con patatine fritte

€17

100% Italian beef burger (150g) with cheese, lettuce, tomatoes, bacon, and BBQ sauce with fries
100% Italiaanse rundvleesburger (150g) met kaas, sla, tomaten, bacon en barbecuesaus met friet
100% italienischer Rindfleisch-Burger (150g) mit Käse, Salat, Tomaten, Bacon und BBQ-Sauce mit Pommes frites

Filetto di branzino pomodorini, zucchine e olive

€23

Sea bass fillet with cherry tomatoes, courgettes, and olives
Zeebaarsfilet met cherrytomaatjes, courgette en olijven
Wolfsbarschfilet mit Kirschtomaten, Zucchini und Oliven

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 frittierte Fisch mit Tintenfisch, Garnelen und Tartarsauce

Petto di pollo con verdure alla griglia

€14

Chicken breast with grilled vegetables
Kipfilet met gegrilde groenten
Hähnchenbrust mit gegrilltem Gemüse



CONTORNI

Side dishes

Patate fritte €5,50

French fries
Frietjes
Pommes Frites

Verdure alla griglia €6

Grilled vegetables
Gegrilde groenten
Gegrilltes Gemüse

Insalata mista €6

Mixed salad
Gemengde salade
Gemischter Salat

Verdure saltate €6

Sautéed vegetables
Gewokte groenten
Gebratenes Gemüse

INSALATE

Large Salads

Smile & Eat

€13

Insalata verde, pomodorini, mozzarella, julienne di pollo, mais, cipolle e salsa allo yogurth

Green salad, cherry tomatoes, mozzarella, chicken julienne, sweetcorn, onions and yogurt sauce
Groene salade, cherrytomaatjes, mozzarella, kipreepjes, maïs, uien en yoghurtsaus
Grüner Salat, Kirschtomaten, Mozzarella, Hähnchenstreifen, Mais, Zwiebeln und Joghurtsauce

Caesar Salad

€13

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

Rustica

€13

Songino, formaggio caprino, bacon e aceto balsamico

Lamb's lettuce, goat cheese, bacon and balsamic vinegar
Veldsla, geitenkaas en bacon en balsamicoazijn
Feldsalat, Ziegenkäse und Speck und Balsamico-Essig

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

Salame Piccante

Pomodoro, mozzarella, salame piccante

Tomato, mozzarella, spicy salami
Tomaat, mozzarella, pittige salami
Tomaten, Mozzarella, scharfe Salami

€9

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

Wurstel

Pomodoro, mozzarella, wurstel

Tomato, mozzarella, frankfurter sausage
Tomaat, mozzarella, knakworst
Tomaten, Mozzarella, Würstchen

€9

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



Vegetariano



Vegano

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

Calzone Farcito

Pomodoro, mozzarella, prosciutto, funghi e carciofi

Tomato, mozzarella, ham, mushrooms, artichokes

Tomaat, mozzarella, ham, paddenstoelen, artisjokken

Tomaten, Mozzarella, Schinken, Pilzen, Artischocken

€9

Tricolore

Mozzarella, pomodorini, rucola, prosciutto crudo

Mozzarella, cherry tomatoes, rocket, Parma ham

Mozzarella, cherrytomaatjes, rucola, Parma ham

Mozzarella, Kirschtomaten, Rucola, Parma Schinken

€11

Hawaii

Pomodoro, mozzarella, prosciutto cotto, ananas

Tomato, mozzarella, cooked ham, pineapple

Tomaat, mozzarella, gekookte ham, ananas

Tomaten, Mozzarella, Kochschinken, Ananas

€10

Porcona

Pomodoro, mozzarella, prosciutto cotto, wurstel, salsiccia, salamino piccante

Tomato, mozzarella, cooked ham, frankfurter sausage, spicy salami

Tomaat, mozzarella, gekookte ham, knakworst, worst, pittige salami

Tomaten, Mozzarella, Kochschinken, Würstchen, Wurst, scharfe Salami

€11,5

King Kong

Pomodoro, mozzarella, gorgonzola, funghi, prosciutto cotto, salame dolce

Tomato, mozzarella, gorgonzola, mushrooms, cooked ham, mild salami

Tomaat, mozzarella, gorgonzola, paddenstoelen, gekookte ham, milde salami

Tomaten, Mozzarella, Gorgonzola, Pilzen, Kochschinken, milde Salami

€10

Salmone

Mozzarella, philadelphia, zucchini, salmone

Mozzarella, cream cheese, courgettes, smoked salmon

Mozzarella, roomkaas, courgette, gerookte zalm

Mozzarella, Frischkäse, Zucchini, Räucherlachs

€14

Alpina

Pomodoro, mozzarella, formaggi misti, speck, grana

Tomato, mozzarella, mixed cheeses, speck, Grana flakes

Tomaat, mozzarella, gemengde kazen, speck, Grana kaas vlokken

Tomaten, Mozzarella, gemischte Käsesorten, Speck, Grana-Käsespäne

€9,5



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 burrata o salmone + €2,5

Add buffalo mozzarella or burrata or salmon

Toevoeging van buffelmozzarella of burrata of zalm

Zusatz von Büffelmozzarella oder Burrata oder Lachs

Senza glutine + €3,5



Vegetariano



Vegano

Vini Bianchi

White Wines

Lugana DOC Sirmione Avanzi		€26
Singlì Riesling DOC Leali di Montecauto		€25
Vino bianco Leali di Montecauto		€14
Alto Adige Pinot Grigio DOC Tramin	€5	€24
Alto Adige DOC Chardonnay Tramin	€5	€24
Sauvignon IGT Volpe Pasini	€5	€25
Lugana DOC Cà dei Frati	€5	€25
Contessa Lene DOC Conti Thun		€34
Il Bianco Vacanze Col Cuore		€15

Vini rossi

Red Wines

Valpolicella Ripasso DOC Zenato	€6	€32
Bardolino Classico DOC Cesari		€15
Groppello DOC Leali di Montecauto		€22
Malborghetto Le Chiusure	€6	€30
Cabernet Sauvignon DOC Bragagna Avanzi		€25
Il Rosso Vacanze Col Cuore		€15
Lambrusco IGT Terre Verdiane		€18

Vini rosati

Rosè Wines

Rosamara DOC Costaripa	€6	€28
Chiaretto DOC Leali di Montecauto		€22
Rosa DOC Conti Thun		€32
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

Rosè bollicine

Rosè Sparkling

Turmalino Leali		€26
Bolle di Michaela	€6	€30

Vino alla spina

Draft wine

Bianco /Rosso/Rosè	€3.50	0.5L €6
White / Red / Rosé		1L €10



BIRRA

Beers

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

Birra Piccola – Small Beer	€ 3.00
Birra Media – Medium Beer	€ 5.00
Radler Piccola – Small Radler	€ 3.00
Radler Media – Medium Radler	€ 5.00
Grolsch Media – Medium Grolsch	€ 6.00

Birre in bottiglia Bottled Beer

Nastro Zero 0.33L <i>(Alcohol-Free)</i>	€ 5.00
Nastro Azzurro 0.33L	€ 4.00
Heineken 0.33L	€ 5.00
Franziskaner 0.50L	€ 6.50
Corona 0.33L	€ 5.00
Chill Lemon 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

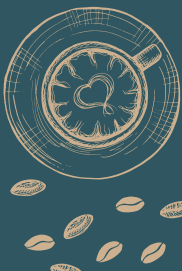
Doppelbock tedesca a bassa fermentazione. Rosso intenso, profumi di caramello e frutta secca. Corposa, maltata e rotonda al palato.
German-style low-fermented Doppelbock. Deep red, caramel and dried fruit notes. Full-bodied, malty and smooth.

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
Cioccolata Calda – Hot Chocolate	€ 3.50
aggiunta di panna montata – with whipped cream	€ 0.50
Caffè Shakerato – Shaken/Ice Coffee	€ 4.00
Brioche – Plain Croissant	€ 1.60
Brioche Farcite – Stuffed Croissant	€ 1.80
Latte freddo / Latte caldo - Cold milk / Hot milk	€ 2.00

Bevande

Drinks

Acqua – Water	
Bottiglia di vetro ecofriendly naturale/frizzante trattata 0,75L	€ 2.10
Glass bottle ecofriendly processed still/sparkling 0,75L	
Bottiglia di plastica naturale/frizzante 0.5L	€ 1.90
Plastic bottle still/sparkling 0.5L	
Bottiglia di plastica naturale/frizzante 1L	€ 2.90
Plastic bottle still/sparkling 1L	

Bibite - Soft drinks

Succo 0.20LT – Juice	€ 3.50
Ace, albicocca, pesca, ananas, arancia, pera, mela	
Ace, apricot, peach, pineapple, orange, pear, 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	
Bibite formato medio – Medium-size Soft Drinks	
(Spezi, Fanta, Coca-Cola, Apfelschorle)	€ 4.00
Red bull	€ 4.00
Ginger beer	€ 4.00
Ragna	€ 3.00

Liquori

Spirits

Liquori – Spirits	€ 4.00
(Amaro Del Capo, Montenegro, Anima Nera, Avena, Baileys, Branca Menta, Braulio, Cointreau, Cynar, Disaronno, Fernet Branca, Glent Grant, Jack Daniels, Jagermeister, Limoncello, Ramazzotti, Rum, Sambuca, Vecchia Romagna, Whisky)	
Grappe – Grappa	€ 5.00
(18 Lune, Bianca, Barrique marzadro, Chardonnay, Lugana, Trentino marzadro, Marzemino, Moscato)	

MENÙ PRANZO 12-14

Menù lunch 12-14

Antipasti

Appetizers

Bruschetta con pomodoro fresco ramato e basilico



€7

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

Bruschetta Cantabrico con pomodoro, burrata e acciughe del Cantabrico

€9

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

Specialità dello Chef

Melone, prosciutto crudo, burrata, pomodori secchi e rucola

€15

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

Gnocco fritto con salumi e formaggi con verdure alla griglia

€14

Gnocco Fritto (fried dough parcels) with cured meats and cheeses with grilled vegetables
Gnocco Fritto (gefrituurd deeg) met Italiaanse vleeswaren en kazen gegrilde groenten
Gnocco Fritto (frittierte Teigtaschen) mit Wurstwaren und Käse mit gegrilltem Gemüse

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

Pane e burro aromatizzato



€6

Bread and flavored butter
Brood en kruidenboter
Brot und Kräuterbutter



Vegetariano



Vegano

MENU PRANZO 12-14

Menù lunch 12-14

Primi piatti

First Courses

La nostra pasta fresca fatta in casa

Our homemade fresh pasta

Specialità dello Chef

Scialatielli fatti in casa alla pescatora

€19

Homemade Scialatielli with seafood sauce

Huisgemaakte Scialatielli met zeevruchtensaus

Hausgemachte Scialatielli mit Meeresfrüchtesauce

Grandi classici

Evergreen Classics

Spaghetti alla bolognese

€12

Spaghetti bolognese style

Spaghetti Bolognese

Spaghetti nach Bolognese Art

Spaghetti alla carbonara

€14

Spaghetti carbonara style (bacon, egg and Pecorino cheese)

Spaghetti Carbonara (spek, ei en Pecorino kaas)

Spaghetti nach Carbonara Art (Speck, Ei und Pecorino Käse)

Spaghetti al pomodoro

€10

Spaghetti with tomato sauce

Spaghetti met tomatensaus

Spaghetti mit Tomatensauce

Penne all'arrabbiata

€10

Penne with spicy tomato sauce

Penne met pittige tomatensaus

Penne mit scharfer Tomatensauce

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

Trofie al pesto

€12

Trofie pasta with pesto sauce

Trofie met pestosaus

Trofie mit Pestosauce

Lasagne alla bolognese

€13

Lasagna Bolognese style

Lasagne Bolognese

Lasagne nach Bolognese Art



Vegetariano



Vegano

MENU PRANZO 12-14

Menù lunch 12-14

Secondi piatti

Second Courses

Trota salmonata ai ferri con maionese fatta in casa 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 gebratenes Gemüse

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 gebakken groenten

Tagliata vom Rind mit Kirschtomaten, Grana-Käse und Olivenöl mit 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, insalata, pomodori, bacon e salsa bbq con patatine fritte

€17

100% Italian beef burger (150g) with cheese, lettuce, tomatoes, bacon, and BBQ sauce with fries

100% Italiaanse rundvleesburger (150g) met kaas, sla, tomaten, bacon en barbecuesaus met friet

100% italienischer Rindfleisch-Burger (150g) mit Käse, Salat, Tomaten, Bacon und BBQ-Sauce mit Pommes frites

+ uovo fritto €2

fried egg

gebakken Ei

Spiegelei

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

MENÙ PRANZO 12-17

Menù lunch 12-17

Insalatone

Large salads

Insalata Smile & Eat

€13

Insalata verde, pomodorini, mozzarella, julienne di pollo, mais, cipolle e salsa allo yogurth

Green salad, cherry tomatoes, mozzarella, chicken julienne, sweetcorn, onions, and yogurt sauce

Groene salade, cherrytomaatjes, mozzarella, kipreepjes, maïs, uien en yoghurtsaus

Grüner Salat, Kirschtomaten, Mozzarella, Hähnchenstreifen, Mais, Zwiebeln und Joghurtsauce

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

Insalata Rustica

€13

Songino, formaggio caprino, bacon e aceto balsamico

Lamb's lettuce, goat cheese, and bacon and balsamic vinegar

Veldsla, geitenkaas en bacon en balsamicoazijn

Feldsalat, Ziegenkäse und Speck und Balsamico-Essig

Insalata Primavera

€10

Insalata verde, pomodori, carote, mais, cetrioli

Green salad, tomatoes, carrots, sweetcorn, and cucumbers

Groene salade, tomaten, wortelen, maïs en komkommer

Grüner Salat, Tomaten, Karotten, Mais und Gurken

Happy hours *da condividere*

Happy hours *to share*

Gnocco fritto con salumi e formaggi con verdure alla griglia

€14

Gnocco Fritto (fried dough parcels) with cold cuts and cheeses with grilled vegetables

Gnocco Fritto (gefrituurd deeg) met Italiaanse vleeswaren en kazen met gegrilde groenten

Gnocco Fritto (frittierte Teigtaschen) mit Wurstwaren und Käse mit gegrilltem Gemüse

Patate fritte

€5,50

French fries

Frietjes

Pommes Frites



Vegetariano



Vegano

MENÙ PRANZO 12-17

Menù lunch 12-17

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

Bagel

€9,50

con salmone affumicato, crema di formaggio e cetrioli

with smoked salmon, cream cheese, and cucumbers

met gerookte zalm, roomkaas en komkommer

mit Räucherlachs, Frischkäse und Gurken

Pita Mediterranea

€8,50

con pollo, pomodoro, insalata e maionese

with chicken, tomato, salad, and mayonnaise

met kip, tomaat, sla en mayonaise

mit Hähnchen, Tomaten, Salat und Mayonnaise