

Drinks

Beer

Draft 0,20cl/0,40cl

Moretti
Heineken 4.6% 3.25/6.5

Bottled

De Koperen Kat Special 6/-
Ask your server for details of our local specialities

Moretti La Bianca 5.5/-
Heineken Wheat Beer 5%

Funky Falcon 6/-
Two Chefs Brewing Pale Ale 5.2%

Dragon's Kiss 6/-
Two Chefs Brewing Session IPA 3.5%

Lowlander IPA 6/-
Lowlander IPA 6%

Lowlander White Ale 6/-
Lowlander White Ale 5%

Moretti Zero 4.5/-
Heineken Alcohol-free Lager 0.1%

Soft drinks

Polara 3.5
Aranciata / Chinotto / Mandarino Verde / Limonata

Crodino Original 3

Homemade Iced Tea 4
Classic / Peach / Passionfruit

Iced Coffee 4

Thomas Henry 4
Tonic Water / Coffee Tonic / Elderflower Tonic
Ginger Ale / Ginger Beer

Juice 3
Orange / Apple

Water 2.75
Made Blue Still or Sparkling (700ml)

Made Blue will donate 1,000 times the amount of water sold here to communities in countries that need it most. For more info check out www.madeblue.org

Wine

All our wines are supplied by our really good friend Michel, a Dutch native with a French name and deep knowledge of Italian wine. Take your pick!

Sparkling Glass 125ml/500ml/Bottle/1l

Lambrusco Frizzante Rosso 3/-/17.5/-
Dedicato, Emilia-Romagna, Moscato, Italy
Honest, sweet sparkling red wine with ripe fruit flavours.

Moscato d'Asti 5/-/28/-
Rocca dei Forti Moscato d'Asti DOC, Italy
Sweet sparkling Moscato.

Prosecco 5/-/28/-
Rocca Dei Forti, Prosecco DOC, Italy
Juicy, dry Prosecco with soft, tropical fruits and some citrus.

White Glass 125ml/500ml/Bottle/1l

Grillo, 2018 4/13.5/20/26
Vigneti Zabú, Grillo Sicilia DOC, Italy
Notes of lime, exotic fruits and a touch of fennel. Crispy white, easy drinking, exclusively from the island of Sicily.

Chardonnay, Fiano, no vintage 4.5/15/22/28
Brave Italian Growers, Veneto, Italy
Vegan friendly, mild white wine with notes of fresh apple and some peach. Made the modern way: vintage free and varietal free, promoting natural viticulture.

Pecorino, 2019 Vanità 5/16.5/25/30
Vanità, IGP Terre di Chieti, Italy
Refreshing white wine with notes of citrus and undertones of papaya.

Red Glass 125ml/500ml/Bottle/1l

Nero d'Avola, 2018 4/13.5/20/26
Vigneti Zabú, Nero d'Avola Sicilia DOC, Italy
Medium-bodied red, full of flavour with notes of prunes, blackberries and floral undertones.

Primitivo, 2017 Zonello 5.5/17/26/31
Zonello, Salento DOC, Italy
Full-bodied, silky red with dark fruit, blackberries and cherry topped with some subtle herbal notes.

Bacca Nera, 2018 6/19/30/35
Corte Figaretto, Veneto, Italy
Full-bodied, jammy red, dark fruit, almond, black cherry and dark chocolate notes.

Rose Glass 125ml/500ml/Bottle/1l

Pinot Grigio Blush, 2019 4/13.5/20/26
Cielo e Terra, Venezie DOC, Italy
Refreshing, uncomplicated rosato with notes of strawberries and raspberries.

Buon appetito!



Our menu is seasonal and fresh, and we create everything with love – working to source ingredients from the most conscious suppliers as part of our ongoing sustainability journey.

Nibbles

- Homemade focaccia** VG 4
Rock salt, Sicilian extra virgin olive oil
- Cerignola** VG 3.8
Green olives from Sicily

Starters

- Cavolo nero, Brussels sprouts** VG 7
With Brussels sprouts, toasted almonds, lemon dressing
- Burrata** V 11
With grilled baby carrots, rucola, aceto balsamico
- Zucchini spaghetti** VG 8
With basil, cashew, vegan parmesan, hempseeds
- Silky smooth polenta** 6.5
With parmesan, lardo di collonato
- Roasted baby squid** 8
With fresh parsley, garlic, lemon, colatura di alici
- Crocchette di patate** V 6.5
With parmesan, potato, parsley

Sourdough Pizza

We serve fresh, hand-stretched pizza topped with only the very best of ingredients

- Margherita** V 10
Housemade tomato sauce, fior di latte, basil
- Giardinera** V 12
Our bechamel, wild spinach, courgette ribbons, bimi, rucola, lemon zest
- Puttanesca** 14
Homemade tomato sauce, tagiasche olives, red onion, capers, tuna, fior di latte, colatura di alici, oregano
- Carbonara** 12
Our bechamel, leeks, pancetta, parmesan, egg
- Mushroom medley** V 12
Mushroom bechamel, chesnut mushrooms, bocconcini
- 'Nduja sausage** 13
Spicy ground pork spread, homemade tomato sauce, fennel sausage, fior di latte

Secondi

- Crispy pork chop** 21
Colatura di alici, capers, rucola
- MRIJ beef burger** 15
Rucola, chickpeas, vine tomato, provolone, pancetta on brioche bun, served with bottomless fries

Sides

- Why not have a side (or 2!) with your meal?**
- Garlic & rosemary potatoes** VG 4
Garlic, rosemary, Roseval potatoes
- Zucchini fritters** VG 5
Lightly battered zucchini, smoked paprika powder
- Wild spinach** VG 4
Almonds, shallots, garlic
- Wild rocket salad** V 4
Pecorino, radish, aceto balsamico
- Heritage tomatoes** VG 4
Basil, extra virgin olive oil
- Fresh Dutch fries** V 4
Mayonnaise, ketchup

Pasta

Our pasta is freshly made on-site, every day (Please tell us if you don't want parmesan)

- Gnocchi di patate** V 7/12
Red chili, garlic butter, broccoli, pecorino
- Wild boar pappardelle** 8/13
Wild boar, beef cheek ragu, chianti, parmesan
- Crab spaghettini** 9/15
Crab meat, Sicilian lemon, butter, chili
- Prawn linguine** 8/14
Prawns, fennel, chili
- Fusilli 'nduja** 6/11
'Nduja, roasted baby tomatoes, parmesan (spicy)
- Casarecce carbonara** 8/13
Sweet leeks, pancetta, egg yolk, parmesan
- Wild mushroom tagliatelle** V 8/13.5
Ceps, wild mushroom medley, parmesan

Oven-baked

- Gnocchi sorentino** V 11
Our tomato sauce, fior di latte, parmesan
- Winter vegetable lasagne** V 11
Seasonal vegetables, fior di latte, tomato sauce, parmesan

Cheese

Our cheese hails from the modern birthplace of pizza - Naples.

Fior di latte is a stretch-curd cheese made with uncooked cow's milk.

The result? Less fat and maximum cheese pull.

Allergens

Not all ingredients are listed, please inform your server about any food allergies you may have.

Our food is prepared in kitchens (both our own & suppliers) which handle allergens, so we can't guarantee that our food and drinks are allergen-free.

Our Allergen Guide contains a list of all the products we use. Please feel free to ask a member of our team to provide you with a copy.

Our dough

FRESH EGG PASTA caputo wheat flour, free range organic eggs, Italian semolina

VEGAN PASTA caputo wheat flour, water

GNOCCHI potatoes, caputo wheat flour, free range organic eggs, parmesan

Pasta shapes



Gnocchi

From nocchio, "knot" or nocca, "knuckle"



Tagliatelle

From tagliare, "to cut"



Pappardelle

From papparsi (Tuscan), to "pig out"



Lasagne

From lasanum (Latin), "cooking pot"



Spaghettini

Simply means "thin spaghetti"



Linguine

"Little tongue" in Italian



Cassarece

"Home style", typical of southern Italy



Fussili

From fuso, "spindle"

Tomatoes

You don't mess with tradition. That's why we use La Fiammante peeled tomatoes: fully Italian, with a deep, rich flavour that's perfect for fish soups, ragus and pizza sauce.