

Mezzanotte

amsterdam

STARTERS

Tartare di salmone e avocado gf	19
<i>Salmon tartare, mashed avocado</i>	
Calamari fritti, chips di patate	18
<i>Fried calamari, potato chips, truffle / garlic mayo</i>	
Zuppa di zucca v gf	11
<i>Pumpkin soup, onion, rosemary</i>	
Burrata, pomodorini e basilico v gf	16
<i>Burrata, evo oil, cherry tomatoes, basil</i>	
Bruschetta al pomodoro v	11
<i>Bread, evo oil, tomatoes, basil, garlic</i>	
Tagliere di salumi e formaggi	20
<i>Italian cold meat & cheese board</i>	
Tartare di manzo al tartufo gf	23
<i>Truffle beef tartare</i>	

PRIMI

Spaghetti Lobster	34
<i>Spaghetti, bisque sauce</i>	
Linguine ai Frutti di Mare	27
<i>Linguine, seafood sauce</i>	
Spaghetto quadrato al Tartufo v	29
<i>Square spaghetti, fresh truffle</i>	
Risotto alla Zucca v gf	19
<i>Rice, pumpkin sauce</i>	
Risotto ai Funghi Porcini v gf	23
<i>Rice, Porcini mushrooms sauce</i>	
Rigatoni alle Verdure v	16
<i>Rigatoni, vegetables sauce</i>	
Spaghetti Bolognese	19
<i>Spaghetti, minced meat sauce</i>	

Rigatoni Carbonara 19
Rigatoni, eggs, guanciale

MAIN COURSES

Branzino alla griglia con verdure di campo gf 25
Grilled sea bass with field vegetables

Salmon e purea di patate gf 24
Baked salmon, mashed potatoes, basil / garlic mayo

Filetto di manzo gf 29
180g Beef eye fillet (sauces: green pepper or gorgonzola or porcini mushrooms)

Tagliata di manzo gf 27
200g Entrecote, rocket, cherry tomatoes, parmesan fondue

Cotoletta Milanese, chips di patate 22
Chicken schnitzel, potato chips, truffle / garlic mayo

**All our main courses are served with baked potatoes and vegetables of the day*

SIDES & SALADS

[all 7]

Sweet potatoes v

Roast potatoes v gf

Mixed salad v gf

Caponata v gf
Eggplant, zucchini, onion

Pomodori, cipolla, ricotta salata v gf
Tomatoes, onion, salted ricotta

DESSERTS

[all 9]

Tiramisù
Ladyfinger, coffee, Tiramisù cream

Cannolo Siciliano -unstructured-
Ricotta, choco waffle, small candied fruit, pistachio

Pannacotta gf
White choco, vanilla, strawberries

Bignè alla nocciola
Hazelnut custard puffs

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

v = vegetarian gf = gluten free

CHAMPAGNE & SPARKLING

	<i>Bottle</i>	<i>Glass</i>
Prosecco, Italy	35	7.00
Taittinger Brut, Champagne, France	80	
Ruinart Brut, Champagne, France	120	

WINES

WHITE

	<i>Bottle</i>	<i>Glass</i>
Primi Soli Sauvignon, Italy	26	5.50
Primi Soli Pinot Grigio	30	6.00
Chara Chardonnay Castello Monaci, Italy	34	
Luma Grillo, Sicilië	37	
Trebbiano d'Abruzzo, Italy	40	
Rapitala Fleur Viognier	42	
Sancerre Eric Louis Loire, Italy	62	

RED

	<i>Bottle</i>	<i>Glass</i>
Canapi Nero d'Avola, Sicilië	26	5.50
Montepulciano Pasqua, Italy	28	6.00
Chianti Classico Tenuta Degli Dei, Tuscany	38	
Bolla Ripasso Valpolicella, Italy	42	
Bolla Amarone Le Poiane Valpolicella, Italy	74	
Barolo Borgogno Piëmonte, Italy	92	

ROSÉ

	<i>Bottle</i>	<i>Glass</i>
Primi Soli Pinot Grigio, Veneto	28	6.00
Pasqua 11 Minutes, Italy	65	

DESSERT

	<i>Bottle</i>	<i>Glass</i>
Tenimenti Ca Bianca Moscato D'Asti	28	6.00