

# Assaggi 🍴

## Voorgerechten / Starters / Antipasti

- Parmigiana di melanzane scomposta** 🌿 23,00€  
*San Marzano tomato, Buffalo mozzarella mousse, eggplant fried, and parmesan crisps*  
*San Marzano-tomaten, buffelmozzarella mousse, aubergine taart en parmezaan chips.* (allergens 1,3,5,7)
- Cilindro di barbabietola ripieni di burrata e pistacchio Siciliano con spugna al basilico** 🌿 18,50€  
*Beetroot cylinder filled with Sicilian burrata and pistachio with basil sponge*  
*Bieten Cilinder gevuld met Siciliaanse burrata en pistache met basilicum spons* (allergens 1,3,7,8)
- Tartare di filetto manzo battuta a coltello affumicata all'ulivo con uovo di quaglia, verdure di stagione e polvere di barbabietola** 24,00€  
*Beef fillet tartare smoked with olive trees with quail egg, seasonal vegetables and beetroot powder*  
*Runder Ossenhaas tartaar uit Ierland, gerookt met kwarteleitje, seizoensgroenten en bietenpoeder.* (allergens 1,3,7)
- Carpaccio di Polipo cotto a bassa temperatura 15 ore (prezzo pp) servito con erba marina e crema di patate allo zafferano** 18,00€  
*Octopus carpaccio cooked at low temperature for 15 hours ( price pp) served with sea grass and saffron potato cream*  
*Octopus Carpaccio gekookt op lage temperatuur gedurende 15 uur geserveerd met zee gras en saffraan-aardappelcrème ( prijs bedrag pp)*  
(minimo per 2 persone)  
(minimum order for two people)  
(minimale bestelling voor twee personen)  
(allergens 1,2,3,4,6,7)
- Sformatino di zucca e funghi Porcini con fonduta di Parmigiano Reggiano DOP con crema di tartufo bianco** 🌿 21,00€  
*Pumpkin Savoy cabbage pie filled with porcini mushrooms with Parmigiano Reggiano DOP mousse and white truffle cream*  
*Pompoen vlaai gevuld met paddestoel Porcini en met Parmigiano Reggiano DOP mousse met witte truffel crème* (allergens 1,7)
- Fritturina all'italiana di calamari e gamberi** 16,50€  
*Fried calamari and shrimps* (minimum order for two people)  
*Gefrituurde inktvisringen en garnalen* (minimale bestelling voor twee personen)  
(allergens 1,2,4,6,9)



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## *Primi piatti / Pasta*

**Spaghettone caseificio Benedetto Cavalieri al pomod'oro 24K ** 26,00€

Ragù di pomodoro San Marzano ,pomodorino giallo e pomodorini del Piennolo con Oro 24 karati

Spaghettoni van Benedetto Cavalieri zuivel San Marzano tomaten saus, gele kerstomaatjes en Piennolo kerstomaatjes met 24 karaats goud folie erop

Spaghettone from Benedetto Cavalieri dairy with San Marzano tomato sauce, yellow cherry tomatoes and Piennolo cherry tomatoes with 24 karat gold foil on top

(allergens 1,3)

**Spaghettone caseificio Benedetto Cavalieri con orata,cavolo nero e zenzero** 24,50€

Spaghettone Benedetto Cavalieri with sea bream fillet and cream of black cabbage and fresh ginger

Spaghettone Benedetto Cavalieri met Dorade filet en crème van zwarte kool en verse gember

(allergens 1,3,4,)

**Rigatoni caseificio Pietrabilanca Vesuvio con ragù di Black angus con spuma di Parmigiano Reggiano DOP** 24,50€

Rigatoni van Pietrabilanca Vesuvio zuivel met black angus ragout met Parmigiano Reggiano DOP-mousse

Rigatoni caseificio Pietrabilanca Vesuvio dairy with ragù di black angus with Spuma di Parmigiano Reggiano DOP

(allergens 1,3,7,9,12)

**Paccheri lisci IGP vecchio Pastificio di Gragnano con polpa d'astice cucinato nella sua bisque** 35,50€

Paccheri IGP oude pastafabriek van Gragnano gekookt in bisque met kreeft

Paccheri IGP old pasta factory from Gragnano cooked in its bisque sauce with lobster

(allergens 1,2,3)

**Spaghetti bio freschi alla carbonara di guanciale senese** 26,00€

Fresh Spaghetti alla Carbonara with pork guanciale of Cinta senese and biologic eggs

Verse Spaghetti alla Carbonara met varkensvlees guanciale van Cinta senese en biologische eieren

(allergens 1,3)



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*Le nostre paste fresche preparate con le nostre mani*

*Onze verse pasta, met onze handen bereid*

*Our fresh pasta prepared with our hands*

**Pappardella all'uovo 24 tuorli ripiena di stufato di ragù di cinghiale marinato e cotto a BT per 18 ore con crema di tartufo bianco** 28,00€

*Verse pappardelle 24 eierdooiers , gevuld met wild zwijn ragù gemarineerd en gekookt op lage temperatuur gedurende 18 uur met witte truffel crème*

*Fresh pappardelle 24 egg yolks ,filled with wild boar ragù marinated and cooked at low temperature for 18 hours with white truffle cream*

*(allergens 1,3,7,9,12)*

**Raviolo all'uovo 24 tuorli ripieno di zucca e salsiccia Napoletana servito con spuma di Parmigiano Reggiano DOP** 24,50€

*Ravioli met 24 eierdooiers gevuld met pompoen, ricotta en Napolitaanse worst met Parmigiano Reggiano DOP-mousse*

*Ravioli 24 egg yolks stuffed with pumpkin, ricotta cheese, and Neapolitan sausage with Parmigiano Reggiano DOP mousse*

*(allergens 1,3,7)*

*I nostri secondi piatti/Our main courses*

*Onze tweede gangen*

**Pancia di maialino cotta a bassa temperatura per 24 ore servito nel suo brasato con crema di patate verdure di stagione** 29,50€

*Buikspek gekookt op lage temperatuur gedurende 24 uur geserveerd in gestoofd vlees met aardappelcrème en seizoensgroenten*

*Pork belly cooked at low temperature for 24 hours served with its juice with cream of potatoes and seasonal vegetables*

*(allergens 1,7)*

**Involtino di branzino cotto alla Mediterraneo a bassa temperatura adagiato su essenza di pomodoro San Marzano** 32,00€

*Zeebaars rolletje op mediterrane wijze bereid In essentie van San Marzano-tomaat, taggiasche olijven, en kappertjes,geserveerd met aardappelen en zeewier ballen*

*Sea bass roll cooked Mediterranean style In San Marzano tomato essence, taggiasca olives, and capers, served with potatoes and seaweed croquette*

*(allergens 4)*



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## *Nagerechten/ Desserts / Dolci*

**DIPLOMATICO CON CREMA CHANTILLY AL LIMONE E NOCCIOLE IGP  
DEL PIEMONTE ACCOMPAGNATA CON SHOT DI LIMONCELLO** 14,00€

*Taart met citroen-chantilly-crème en IGP hazelnoten van Piemonte  
geserveerd met glas Limoncello huisgemaakt*

*Homemade cake with lemon chantilly cream and IGP hazelnuts from Piedmont  
served with a glass of Limoncello*

*(allergens 1,3,7,8)*

**TIRAMISU** 13,00€

*Italiaans dessert met koffiesmaak  
Coffee-flavoured Italian dessert*

*(allergens 1,3,7)*

**TARTUFO AL CIOCCOLATO** 9,50€

*Italiaans ijsdessert  
Italian ice cream dessert*

*(allergens 1,3,7)*

**SGROPPINO AL LIMONE** 8,00€

*Citroen roomijs met Prosecco en wodka  
Lemon ice cream with Prosecco and vodka*

*(allergens 1,3,7)*

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## PIZZA (Our Pizzas are prepared with mother yeast)

### BUFALA 🌿

San Marzano DOP tomatoes, buffalo mozzarella, basil  
San Marzano DOP tomaten, buffelmozzarella, basilicum  
(allergens 1,7)

16,00€

### PROVOLA AFFUMICATA E PEPE 🌿

San Marzano DOP tomatoes, Fiordilatte mozzarella from the mountains of Agerola, smoked provola cheese and pepper  
San Marzano DOP tomaten, mozzarella, gerookte provolone kaas en peper  
(allergens 1,7)

17,00€

### DIAVOLETTA

San Marzano DOP tomatoes Fiordilatte mozzarella from the mountains of Agerola, spicy salami Milano  
San Marzano DOP tomaten, mozzarella, pittige salami Milano  
(allergens 1,7)

18,00€

## Witte Pizza/White Pizza/Pizza Bianca

### ASSAGGI SPECIAL

Fiordilatte mozzarella from the mountains of Agerola,  
Spicy Calabrian nduja, cream of Parmesan cheese, small green peppers  
Fiordilatte mozzarella uit de bergen van Agerola, Pittige Calabrese nduja, crème van Parmezaanse kaas, kleine groene paprika's. (allergens 1,7)

21,00€

### NERANO ZUCCHINE 🌿

Fiordilatte mozzarella from the mountains of Agerola,  
courgettecrème, caciocavallo kaas, gebakken courgettes.  
Fiordilatte mozzarella uit de bergen van Agerola,  
courgette cream, caciocavallo cheese, fried courgettes. (allergens 1,7)

19,00€

### GOLD & TARTUFO PREMIUM PIZZA

24k gold, Fiordilatte mozzarella from the mountains of Agerola, white truffle crème, white truffle oil, pistachio, bio burrata (125g)  
24k goud, mozzarella van Agerola, witte truffel crème, witte truffelolie, pistache, bio burrata (125g). (allergens 1,7)

75,00€

### CREMA DI TARTUFO BIANCO E FUNGHI PORCINI 🌿

White truffle crème Fiordilatte mozzarella from the mountains of Agerola, porcini mushrooms, white truffle oil, DOP parmesan cream  
Witte truffel crème, Mozzarella van Agerola, Porcini paddestoelen, witte truffelolie, DOP Parmezaanse crème (allergens 1,7)

29,50€



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## *List of the 14 food allergens*

	<b>GLUTEN - 1</b>
	<b>CRUSTACEANS - 2</b>
	<b>EGGS- 3</b>
	<b>FISH - 4</b>
	<b>PEANUTS - 5</b>
	<b>SOYBEANS - 6</b>
	<b>MILK - 7</b>
	<b>TREE NUTS - 8</b>
	<b>CELERY - 9</b>
	<b>MUSTARD - 10</b>
	<b>SESAMO SEEDS - 11</b>
	<b>SULPHITES - 12</b>
	<b>LUPINS - 13</b>
	<b>SHELLFISH - 14</b>

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