

Trattoria
Italiana



Coffee and tea

COFFEE	3,3
CAPPUCCINO	3,9
ESPRESSO	3,2
ESPRESSO MACCHIATO	3,5
LATTE MACCHIATO	4,3
FLAT WHITE	5

*Extra shot espresso +1,5

*Oat milk +0,5

ASSORTED TEAS	3,9
FRESH MINT TEA	4,5
FRESH GINGER TEA	4,5

ICED COFFEE 5,5

hazelnut, vanilla or tiramisu syrup +0,5

Specials

CHAI LATTE	5,5
STRAWBERRY MATCHA LATTE	6
AFFOGATO	5

CAFFÈ CORRETTO	4
ITALIAN, IRISH, SPANISH, FRENCH COFFEE	10

TORTA DI LIMONCELLO	5
TORTA TIRAMISU	6
TORTA DI MASCARPONE	6,5

Fresh lemonades

LEMON & BASIL	5,5
OO LONG & STRAWBERRY	5,5
GREEN TEA & MINT	5,5
LEMON & LAVENDER	5,5

Juice

FRESH ORANGE JUICE	4,5
GREEN	5,5
ORANGE	5,5
DE APPELAERE APPLE JUICE	4
BIG TOM	5,5

Soda

ASSORTED SODAS	from 3,9
JARR KOMBUCHA Peach Yuzu	6
EL TONY MATE	5,5
ORANGINA	4,3
FEVER-TREE ginger beer, ginger ale, tonic, bitter lemon	5
SANPELLEGRINO Limonata, Aranciata, Chinotto	4,6

Aranciata Rossa



@cityhalleiden

Neapolitan sandwiches

Till 17.00

MORTADELLA E BURRATA 14

Mortadella • burrata • rocket • pistachio crumble

PROSCIUTTO DI SAN DANIELE 14

San Daniele aged 18 months • buffalo mozzarella • sun-dried tomato • rocket • dark-cherry balsamic vinegar

MELANZANE 🌱 12,5

Caponata sauce • braised eggplant • basil • stracciatella • capers

Schiacciata Romana

Till 17.00

CARPACCIO 14

Thinly sliced beef • truffle cream • rocket • pine nuts • Parmigiano Reggiano PDO

VITELLO TONNATO 14

Rosé roasted veal • tuna mayonnaise • capers • red onion • olive oil

PISELLO 🌱 12,5

Pea spread • grated ricotta • mint • sun-dried tomato • crispy broad beans • olive oil

TONNO PICANTE 14

Spicy tuna salad • red pepper • little gem lettuce • sundried tomato • pickled red onion • crispy olive crumble

Pranzo brunchtafel

(Available for two people or more)

The table will be filled with fresh-baked focaccia, pizza Margherita, Sicilian caponata and carpaccio to share.

Scan the QR code to book your table.



*Only per table. Sunday to Wednesday 18.5 per person. Thursday & Friday 22.5 per person.

Zuppa e insalate

ZUPPA DI PEPPERONE AFFUMICATO 🌱 8

Smoked red pepper soup • stracciatella • basil oil

CAPRESE 🌱 15

Buffalo mozzarella • tomato • basil • rocket • dark-cherry balsamic vinegar

SPINACI 🌱 15,5

Baby spinach • red chicory • cherry tomato • peach compote • Gorgonzola dolce • smoked almond • honey-mustard dressing

Antipasti

Bar bites and small dishes

ANTIPASTI VEGETARIANI

21,5

Buffalo mozzarella • Genovese pesto • bruschetta • tomato salsa • pea spread • grissini • marinated olives • assorted dips • Gorgonzola cream
(extra: burrata + 5)

ANTIPASTI DI CARNE

22,5

Prosciutto • salami • buffalo mozzarella • Genovese pesto • bruschetta • tomato salsa • grissini • marinated olives • assorted dips • Gorgonzola cream
(extra: burrata + 5)

PANE 7

Toasted bread • nduja butter • olive oil • herb salt • sun-dried tomato garlic dip

STRACCIATELLA 9

Basil oil • Maldon sea salt • focaccia
Extra: San Daniele +5

CARPACCIO DI MANZO E TARTUFO 14

Thinly sliced beef • truffle cream • rocket • pine nuts • Parmigiano Reggiano PDO

VITELLO TONNATO 14

Rosé-roasted veal • tuna mayonnaise • capers • red onion • olive oil

PESCE SPADA AFFUMICATO 14,5

Thinly sliced smoked swordfish • Taggiasca olives • capers • radicchio • cherry tomato • lemon vinaigrette

GNOCCHI FRITTURA 9,5

Porcini mushrooms • Parmesan cheese sauce • basil oil

ARANCINI 9

Risotto balls • mozzarella • tomato • pesto mayonnaise

FRITTURA DI CALAMARI 10

Fried calamari rings • lemon • flat-leaf parsley • garlic mayonnaise

BRUSCHETTE POMODORI (2 PCS) 6

Tomato salsa • garlic • basil

BRUSCHETTE SARDINE (2 PCS) 7

Sardines • spicy tomato sauce • lemon oil

Pizze

MARGHERITA 🌿 13

Tomato sauce • buffalo mozzarella • basil • olive oil

PROSCIUTTO SAN DANIELE 17

Tomato sauce • San Daniele aged 18 months • Genovese pesto • Parmigiano Reggiano PDO

CARCIOFI 🌿 16

Tomato sauce • Fior di latte • marinated artichokes • olives • capers • garlic • oregano

GAMBERETTI 18

Arrabbiata sauce • buffalo mozzarella • marinated prawns • cherry tomato • black olives • red onion • rocket • spicy pepperoni

BRESAOLA E BURRATA 18,5

Tomato sauce • bresaola • cherry tomato • red onion • stracciatella • rocket • olive oil

QUATTRO FORMAGGI 🌿 16

Tomato sauce • Gorgonzola Piccante • Taleggio • Pecorino Romano • buffalo mozzarella

DIAVOLA CON 'NDUJA PICCANTE E BURRATA 18

Tomato sauce • 'nduja • spicy salami • black olives • red onion • stracciatella • basil

Pasta

RAVIOLI CON RICOTTA E LIMONE 🌿 14 | 23

Ricotta • sage butter • pistachio nuts • grated ricotta

LINGUINE GAMBERETTI 15 | 24,5

Prawns • cherry tomato • mint • red pepper • garlic • parsley • colatura di alici

TORTELLONE RICOTTA E SPINACI 🌿 14 | 23

Ricotta • baby spinach • four-cheese sauce • sun-dried tomato • pangrattato • olive oil

PENNE CON POLLO E PESTO ROSSO 15 | 24

Braised chicken • red pesto • cherry tomato • black olives • pine nuts • rocket • Parmesan

RIGATONINI PICCANTE AL FORNO 23

Gratinated rigatoni • spicy 'nduja cream sauce • Pecorino Romano • crispy salame ventricina • pangrattato

Menu di selezione

Discover and experience the Italian cuisine of our Trattoria in three courses.

STARTER

Antipasti di carne (veg. possible)

MAIN

A pizza or pasta of your choice from the menu.

DESSERT

Dolci grande

Only available per table and for groups of two to twelve people.

3 courses
for 29,50
per person*

*on Thursday, Friday
and Saturday +8 p.p.

Pesce, carne e vegetariano

from 17.00

TAGLIATA DI MANZO 24,5

Ribeye steak • salsa verde • rocket-Parmesan salad

BRANZINO 25,5

Whole oven-baked sea bass • lemon • thyme • garlic • sage butter • rocket-Parmesan salad

MELANZANE ALLA PARMIGIANA REGGIANO DOP 20,5

Braised eggplant • tomato • garlic • Parmesan • basil • rocket • olive oil

Sides

INSALATA 5,5

Rocket • Parmesan • lemon vinaigrette

SPINACI 6,5

Sautéed wild spinach • sun-dried tomato • pine nuts • garlic • red chili pepper

PATATE AL FORNO 6

Roasted baby potatoes • rosemary • thyme • garlic • sea salt

CICORIA 7

Red and white chicory • four-cheese sauce • pancetta • pangrattato

Dolci

TIRAMISÙ DELLA CASA 8

Disaronno • espresso • mascarpone • almond crunch • ladyfingers • salted almond ice cream

PANNA COTTA ALLA FRUTTA DELLA PASSIONE 10

Panna cotta • passion fruit • mango compote • coconut ice cream

TORTA AL LIMONCELLO 7

Limoncello • powdered sugar • vanilla ice cream

TORTA DI MASCARPONE E CIOCCOLATO BIANCO 11

Mascarpone white chocolate cake • raspberry coulis • white chocolate crumble • peach sorbet

GELATO PANINI 7

Toasted brioche bun • vanilla ice cream • chocolate sauce • toasted hazelnut crumble

SGROPPINO (PREPARED AT THE TABLE) 11

Lemon sorbet • vodka • prosecco • lemon

DOLCI GRANDE 12,5

Tasting of assorted desserts.

Vini dolce

CA'BIANCA MOSCATO D'ASTI 7,5

Moscato d'Asti | Moscato

Grappa

BORGOGNO GRAPPA DI MOSCATO 6

Moscato, Piemonte

BORGOGNO GRAPPA DI BAROLO 7

Nebbiolo, Piemonte

Dessert cocktail

ESPRESSO MARTINI 13,5

Ketel One Vodka, Espresso, Kahlúa

TIRAMISÙ MARTINI 13,5

Disaronno, Creme de Cacao, espresso, homemade secret tiramisu mix



Scan the QR-code for
allergen