

Piccolo

Let us surprise you with a perfectly combined selection of our piccolo bites.

SURPRISE LUNCH (12.00 - 17.00)

Soup & panino	8.0
Salad & two panini	12.0
Pasta, panino & salad, with a wine of choice	18.0

SURPRISE APERITIVO

Selection of antipasti with a glass of wine, beer or spritz	15.0
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SURPRISE DINNER (FROM 17.00)

Antipasti, pasta & salad	17.0
Soup, pasta, salad, piadina & dessert	21.0
(with liquor of choice)	25.0

SURPRISE MENU

COFFEE

Espresso	2.1
Doppio	3.0
Espresso macchiato	2.3
Americano	3.0
Cappuccino	2.8
Flat white	3.8
Latte macchiato	3.2
Caffè latte	3.0
Caffè mocha	4.0
Homemade hot chocolate <i>milk, dark or white</i>	3.5
Chai latte	3.5
Matcha latte	3.5
Iced caffè latte	4.2
Iced chocolate	4.2
Iced mocha	4.8

** decaf, soy-, oat- and coconut milk
whipped cream + 0.5
extra shot espresso + 1*

HOMEMADE JUICES

Orange	3.2
Apple & ginger	3.7
Apple, carrot & ginger	3.8
Apple, mint & strawberry	4.2
Juice of the moment	5.0

LOOSE LEAF TEA

Mao Jian green	3.4
Genmaicha matcha	3.3
Jasmine pearls	3.4
Jin Xuan milky oolong	3.6
Earl Grey	3.2
Bai Lin Gong Fu black	3.5
Smoked Thyolo Moto black	3.5
Rooibos	3.2
Herbal tea	3.2
Fruit tea	3.3
Fresh mint, ginger, lemon tea	3.5

** for more information
feel free to ask us*

SOFT DRINKS

Homemade ice tea	3.7
Sparkling or still mineral water	2.7
Cola, Fritz Kola/light	3.2
Lemonade, Fritz rabarber/lemon	3.2
Tonic water - Fever Tree	3.3
Ginger ale - Thomas Henry	3.3
Ginger beer - San Pelegrino	3.3
Bottled apple juice, Schulp	2.9

SPARKLING

	GLS	BTL
Prosecco Frizzante Mia, Val d'Oca, Valdobbiadene	4.9	27
Prosecco Spumante Pianer, Le Colture, Valdobbiadene	-	35

WHITE

Chardonnay Catarratto Villa di Mare, Q-wines, Sicily	4.2	23
Pinot Grigio Nec Otium, Ronco del Gnemiz, Alto Adige	5.5	30
Verdicchio Castelli di Jesi Classico, Fattoria Laila, Marche	4.8	26
Cirò Bianco, Tenuta Tenuta Iuzzolini, Calabria	5.0	27

ROSE

Blush rosé 'Borgo Palazzi', Ca' di Rajo 2019	4.6	24
Il Rogito Rosé, Cantine del Notaio, Basilicata	-	30

RED

Nero d'Avola Merlot Irena, Q-wines, Sicily	4.2	23
Brindisi Riserva Unico, Casa Vinicola Botter, Puglia	4.8	26
Primitivo di Manduria, La Vigne di Sammarco, Puglia	5.5	30
Montepulciano d'Abruzzo, Bùcaro, Abruzzo	-	30

COCKTAILS

Aperol spritz	7
Campari spritz	7
Spanish spritz - Tinto de Verano	7
British spritz - Pimm's no. 1	7
Negroni	8.5
Gin & tonic	9
Amsterdam Mule	7.5
Spiced ginger mojito	8.0
Espresso martini	8.5
Spiced rum hot chocolate	7
Lemon lime bitters (0.05%)	4.2
Virgin ginger mojito (non-alcoholic)	4.2
Likeur (Homemade limoncello Grappa etc)	

BEERS

Birra Moretti pils	3.5
Lellebel Blonde	5.0
Gladjanus White IPA	5.0
Ijwit, rich White	4.7
La Trappe Amber ale	4.8
La Trappe Blonde	4.8
Funky Falcon Pale ale	5.0
Mooie Nel Jopen IPA	5.2
Zeezuiper Schelde Tripple	5.0
Kriek Bruut	4.5
Radler	3.5
Bitburger 0.0	3.2
VandeStreek Playground IPA 0.0	4.7

ALCOHOLIC DRINKS

SALADS

Baby spinazie, geroosterde paddestoelen, pancetta, geitenkaas & hazelnoot	5.5
Kikkererwten, zon gedroogde tomaten, rode ui, basilicum, gemarineerde rode kool	5.5
Veldsla, vijgen, blauwe besjes, druiven, balsamic vinegar, gorgonzola	6.0
Rucola, rode biet, geitenkaas, walnoten & tyme	5.5
Caprese - met buffalo mozzarella, tomaat, & basilicum rucola dressing	5.5

SOUP

Variërende soep met brood en boter	4.5
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PANINI

Hummus - Geroosterde aubergine, oregano, rucola	4.5
Oude kaas - met tomaat & truffelmayonnaise	4.8
Coppa ham - met mozzarella, rucola & huisgemaakte Sicilian pesto	4.7
Mortadella - Stracchino & rucola	4.5
Caprese - Buffelmozzarella, tomaat & basilicum rucoladressing	5.2
Geitenkaas - met gecarameliseerde ui & rucola	5.2

PIADINE

Geroosterde courgette, Stracchino & paddestoeltjes	4.5
Mortadella - met buffelmozzarella gekarameliseerde uitjes en rucola	4.5
Pizza-dina - tomatensaus, buffelmozzarella, salami & rucola	4.5
Scamorza affumicata, rucola, cherry tomaatjes & spek	5.0

QUICHE

Wekelijks variërende quiche	5.0
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PASTA

Vers gemaakte pasta met huisgemaakte pesto van gerookte amandelen en tomaat	5.2
Vers gemaakte pasta met huisgemaakte pesto van pinenuts rucola-basil	5.2
Vers gemaakte pasta met tomatensaus	5.0
Vers gemaakte ravioli Safranboter asperges en verse salsiccia	6.0

KIDS

Chocolade cannolo & babycino (foamed milk with honey)	3.0
Kleine portie pasta met parmezaan & olijfolie	4.0
Pasta cheese, pizza-dina (vlees optie) & organic apple juice	11.0

* allergiën, laat het ons weten! Gluten vrij panino/pasta +1

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DOLCI

Cake of the moment (please ask staff)	4.0
Cannolo with chocolate, ricotta & honey	2.2
Cannolo with lemon zest & ricotta, dipped in pistachio	2.2
Tiramisù with amaretti biscuits & coffee liquor	2.6
No-bake date cake with coconut sprinkles	2.6
Scropino, prosecco lemon sorbet	4.7

DOLCI

Piccolo

ANTIPASTI

Smoked nuts	3.0
Greek olives	3.0
Breads & dips	5.7
Meat platter	6.0
Cheese platter	6.0
Antipasti platter (a bit of everything)	21.0

ANTIPASTI