

CHEESE

[Price per 30 grams]

Parmigiano Reggiano 3

Parmigiano Reggiano DOP is a cheese from Parma and the one and only Parmesan cheese. Originated from the Mountains, 24 months old, branded by the Consortium 'Consorzio del Parmigiano Reggiano'. The uncontested Queen of Italian cheeses.

Carboncino 2,80

Northern Italy. Creamy cheese with tender taste of 2 pasteurized milks: cow and sheep. The cheese has a cendré crust (black ash) and a maturation of 3 weeks.

Pecorino stagionata in grotta al tartufo (pasteurised) 4

Pecorino with truffle: the first 60 days the cheese ripens in the maturation chamber. Afterwards, all cheeses are transferred to natural caves. There they are rubbed in with line seed oil, put on pine tables and turned once a week. Like this, the cheese ripens again 60 days and slowly develops his powerful but refined and typical truffle taste.

Marzolino tinto rosso (pasteurised) 2,80

This is a typical cheese from the Chianti region. The name originates from the mont 'March', the period around Easter when the lambs are slaughtered. The milk which is used first for weaning, is used for making this cheese. Because the ewe is not completely lactated yet, the volume of milk doesn't suffice to produce a whole cheese. The 'Marzolino' is smaller and made by hand, which explains its typical shape. During the ripening process, the crust is rubbed with tomato purée to protect against quick drying. The bite is very soft and the taste is tender en slightly sweet.

Monna Lisa Aglio Olio e Peperoncino (pasteurised) 2,80

This is a small cheese with a lot of character..., ripened during 60 days with a unique combination of ingredients: garlic, olive oil, peperoncino and parsley. The taste is rich and slightly spicy.

ML81 Monna Lisa 'Vignaiolo' (pasteurised) 2,80

After around 60 days of maturing, the Monnalisa is rubbed with the grapes of the Chianti wine. This is a tradition surviving several generations and is linked to the season of grape harvest. The grape makes a long ripening possible and gives the crust a beautifully intense color. Taste: intense, slightly sweet, and creamy with a refined aftertaste.

Assortment of cheeses 14

PIZZA

[Te bestellen tot 22.00u]

PIZZE BIANCHE [Pizza zonder tomatensaus]

Pizza Pane – olio d’oliva – aglio – rosmarino 10

Aperitiefpizza – olijfolie – knoflook – rozemarijn

San Daniele – rucola – mozzarella di bufala – parmigiano – olio d’oliva 18

San Daniele – rucola – buffelmozzarella – Parmezaan – olijfolie

Quattro formaggi 17

4 Kazen

Dario – mozzarella – pomodorini – salami piccante – aglio – mozzarella di bufala 17

Mozzarella – pachinotomaatjes – pikante salami – knoflook – buffelmozzarella

PIZZA

[Te bestellen tot 22.00u]

PIZZE ROSSE [Pizza met tomatensaus]

Margherita – salsa pomodoro – mozzarella 14

Tomatensaus – mozzarella

Vegetariana – salsa pomodoro – mozzarella – verdure alla griglia 16

Tomatensaus – mozzarella – gegrilde groenten

Tonno – salsa pomodoro – mozzarella 17

Tomatensaus – mozzarella – tonijn

Quattro Stagioni – salsa pomodoro – mozzarella – prosciutto cotto Vilani – funghi – olive nere – Carciofi 17

Tomatensaus – mozzarella – gekookte ham Vilani – champignons – zwarte olijven – artisjok

Frutti di mare – salsa pomodoro – mozzarella – aglio 18

Zeevruchten – tomatensaus – mozzarella – look

Scampi – salsa pomodoro – mozzarella – aglio 18

Tomatensaus – mozzarella – knoflook – scampi

Salami Felino – salsa pomodoro – mozzarella 16

Tomatensaus – mozzarella – salami Felino

PIZZA 50 CM

2 soorten uit ons assortiment te kiezen 38