



Gli antipasti

“Frisedda“ con burrata e pomodorini freschi

Apulisch brood, burrata, tomaten, basilicum, balsamico en olijfolie

Vitello tonnato

Dungesneden kalfsvlees met tonijnsaus, Parmigiano Reggiano en kappertjes

Carpaccio Ferilli's

Runder carpaccio met rucola en Parmigiano Reggiano

Polpo

Octopus met bleekselderij, cherytomaatjes, zwarte olijven en gemengde sla

Calamari alla griglia

Gegrilde inktvis met knoflook, rode peper en peterselie

Tartare di tonno

Tonijntartaar met avocado en pesto van rucola

Carpaccio di bresaola

Dungesneden bresaola met citronette, cherytomaatjes en rucola

Burrata con verdure e menta

Burrata met verse gegrilde groenten en munt

Burrata Norcia

Burrata met zwarte truffel en San Daniele ham

Burrata di mare

Burrata met verse tonijntartaar, limoen, geraspte gember en olijfolie

Tagliere Ferilli's

Assortiment van burrata, San Daniele ham, tomaten, bresaola,

Parmigiano Reggiano, vitello tonnato, olijven en focaccia

**Heeft u voedsel allergieën, vraag dan naar onze allergenen kaart*

Le insalate

Insalata di Jacob

Tonijn, buffelmozzarella, avocado, tomaten, basilicum, kappertjes

Insalata di spinaci

Spinazie, avocado, tuinbonen, komkommer en Pecorino kaas

Insalata Caffè

Buffel mozzarella, artisjokken, ansjovis, olijven, rucola, tomaten en kappertjes

Insalata rucola e Parmigiano

Rucola, Parmigiano Reggiano en cherrytomaatjes

Le zuppe

Pappa al pomodoro

Toscaanse tomatensoep met stukjes brood en basilicum

Le paste

Mezze maniche alla Carbonara

Mezze maniche pasta met eieren, Pecorino kaas, Parmigiano Reggiano, peper en guanciale

Lasagna Tradizionale

Lasagna met biologisch rundergehakt, lamsgehakt, kalfsgehakt tomatensaus, mozzarella en Parmigiano Reggiano

Tagliolini al tartufo

Verse tagliolini pasta met room, zwarte truffel en Parmigiano Reggiano

Tagliolini al granchio

Verse tagliolini pasta met krabvlees, room, cherrytomaatjes en chili peper

Ravioli crudo e salvia

Verse ravioli gevuld met buffelmozzarella, geserveerd met San Daniele ham en een saus van boter, room, peper en salie

**Heeft u voeding allergieën, vraag dan naar onze allergenen kaart*

I secondi

Melanzana alla Parmigiana

Gegrilde aubergines met tomatensaus, mozzarella, Parmigiano Reggiano en basilicum

Polpette Ferilli's

Gehaktballen van biologisch rundergehakt, lamsgehakt, kalfsgehakt in tomatensaus met mozzarella

Scaloppina al limone o funghi *

Kalfsschnitzel met citroensaus of champignons

Branzino in crosta di patate o all' acqua pazza *

Wilde zeebaars met een krokant laagje van aardappel of met cherrytomaatjes, olijven en kappertjes

Tagliata di manzo *

Australische runder rib-eye, met rucolapesto, Parmigiano Reggiano en balsamicoazijn

Scaloppina Milanese di pollo *

Biologische kipschnitzel gepaneerd met Parmigiano Reggiano

Tonno all Siciliana *

Tonijn met een salade van venkel, sinaasappel en olijven

**wordt geserveerd met spinazie en aardappeltjes*

I dolci

Tiramisu' con gocce di cioccolato

Huisgemaakte tiramisu' met chocolade druppels

Panna cotta ai frutti di bosco

Panna cotta met een saus van bosvruchten

Meringa Ferilli's

Meringue taart geflambeerd aan tafel

Ciocolatini Ferilli's

Chocolade bonbons van Ferilli's

Affogato Italiano

Italiaans vanilla-ijs met espresso

Torta al cioccolato

Chocolade taart

Sgroppino

Aan tafel bereid met Italiaans citroenijs, prosecco en vodka

Gelato Italiano

Diverse smaken Italiaans ijs per 2 bollen

Formaggi

Selectie van Italiaanse D.O.P kazen

Caffe' & Tisane

Espresso

Espresso macchiato

Doppio espresso

Doppio espresso macchiato

Black coffee

Latte macchiato

Cappuccino

Verse munt thee

Verse gember thee

Verscheidene verse theesoorten

Softdrinks

Coca Cola/Light/Zero

London Essence Tonic Water

London Essence Ginger Ale

London Essence Soda Water

London Essence Ginger Beer

Orange juice

Cranberry juice

Pineapple juice

Tomato juice

San Pellegrino Limonata

San Pellegrino Aranciata

Fanta Cassis

Ice tea green

Crodino

San Pellegrino

Acqua Panna 0,25 lt

Acqua Panna 0,75 lt

Acqua S.Pellegrino 0,25 lt

Acqua S.Pellegrino 0,75 lt

Wine List

Champagne e Prosecco

Canevel, Prosecco Superiore DOCG* Extra Dry, Valdobbiadene, Veneto
Glera 11 %

La Tordera Brunei, Prosecco Superiore DOCG* Brut, Valdobbiadene, Veneto
Bianchetta, Glera, Verdiso 11,5 %

Franciacorta, Marchese Antinori, Tenuta Montenisa, Toscana
Chardonnay, Pinot Nero, Pinot Bianco 12,5 %

Laurent-Perrier Brut, Tours-sur-Marne, Francia
Chardonnay, Pinot Nero, Meunier 12%

Laurent-Perrier Cuvée Rosé Brut, Tours-sur-Marne, Francia
Pinot Nero 12%

Vini Rosati

Mip Rosé, Cotés De Provence, Chemin De La Colle, Francia
Cinsault, Syrah, Grenache 12,5%

Lampe De Meduse, Château Sainte Roseline, Cotés De Provence, Francia
Cinsault, Grenache, Mourvedre, Tibouren 15 %

**Conegliano Valdobbiadene Prosecco Superiore is a D.O.C.G. sparkling wine produced exclusively in the hills of the Conegliano Valdobbiadene zone; it is made from the Glera grape variety. The denomination is made up of 15 communes (municipal areas), and takes its name from the zone's twin capitals: Conegliano and Valdobbiadene. Each winery, by skilfully mixing the grapes from the various micro-zones of the area, creates the blends ("cuvées") that act as ambassadors for its own, distinctive winemaking philosophy. Conegliano Valdobbiadene Prosecco Superiore may be enjoyed in Brut, Extra Dry and Dry versions, classified according to their level of residual sugar.*

Vini Bianchi

Tormaresca Chardonnay, Puglia

Chardonnay 12%

Verdicchio dei Castelli di Jesi, Vignamato, Ancona, Marche

Verdicchio 12,5%

Pinot Grigio, Masi Agricola, Veneto

Pinot Grigio 12%

Possessioni Bianco, Sereno Alighieri, Masi Agricola, Veneto

Garganega, Sauvignon Blanc 12,5%

Roero Arneis, Prunotto, Monforte D'Alba, Piemonte

Arneis 13,5%

Vermentino, Tenuta Guado Al Tasso, Antinori, Bolgheri, Toscana

Vermentino 12,5%

San Giovanni Della Sala, Antinori, Orvieto, Umbria

Procanico, Grecchetto, Viognier, Pinot Bianco 12%

Bramito Della Sala, Antinori, Orvieto, Umbria

Chardonnay 15%

Verdeca, Masseria Li Veli, Cellino San Marco, Puglia

Verdeca 13,5%

Vistamare, Gaja Ca'Marcanda, Livorno, Toscana

Vermentino, Viognier, Fiano 14%

Cervaro Della Sala, Antinori, Orvieto, Umbria

Chardonnay, Grecchetto 13%

Campo Delle Oche Integrale 2015, San Lorenzo, Ancona, Marche 1,5 L

Verdicchio, Trebbiano, Malvasia 15%

Vini Rossi

Tormaresca Neprica, Puglia

Negroamaro 12%

Valpolicella Classico, Masi Agricola, Veneto

Corvina, Rondinella, Molinara 12%

Chianti Classico, Peppoli, Antinori, Firenze, Toscana

Sangiovese, Merlot, Syrah 13,5%

Botrosecco, Le Mortelle, Antinori, Grosseto, Toscana

Cabernet Franc, Cabernet Sauvignon 14%

Nero D'Avola, Feudo Montoni, Cammarata, Sicilia

Nero d'Avola 13,5%

Morellino di Scansano 2015, Lionello Marchesi, Poggio Alle Sughere, Toscana

Sangiovese, Cabernet Sauvignon 14,5%

Primitivo Torcicoda, Tormaresca, Salento, Puglia

Primitivo 15,5%

Pinot Nero, Elena Walch, Südtirol, Alto Adige

Pinot Nero 13%

Rosso Di Montalcino, Pian Delle Vigne, Antinori, Siena, Toscana

Sangiovese 14%

Susumaniello, Masseria Li Veli, Cellino San Marco, Puglia

Susumaniello 14%

Promis, Gaja Ca'Marcanda, Livorno, Toscana

Merlot, Syrah, Sangiovese 14%

Cont'Ugo, Tenuta Guado Al Tasso, Antinori, Bolgheri, Toscana

Merlot 14,5%

Chianti Classico Riserva, Tenuta Tignanello, Antinori, Firenze, Toscana

Sangiovese, Cabernet Sauvignon 14%

Sito Moresco, Gaja Ca' Marcanda, Livorno, Toscana

Nebbiolo, Merlot, Barbera 14%

Barolo Bussia 2017, Prunotto, Monforte D'Alba, Piemonte

Nebbiolo 13,5%

Amarone Riserva 2015, Masi Agricola, Veneto

Corvina, Rondinella, Oseleta, Molinara 15,5%

Amarone Classico 2016, Zyme, Verona, Veneto

Corvina, Rondinella, Corvinone, Oseleta, Croatina 15,5%

Tignanello 2018, Tenuta Tignanello, Antinori, Firenze, Toscana

Carbernet Franc, Cabernet Sauvignon, Sangiovese 14,5%

Guado Al Tasso 2019, Bolgheri, Tenunta Guado Al Tasso, Antinori, Toscana

Cabernet Sauvignon, Cabernet Franc, Merlot 14,5%

Vini da dessert

Moscato d'Asti, Prunotto, Monforte D'Alba, Piemonte

Moscato bianco di Canelli 7%

Moscato Rosa, Franz Haas, Bolzano, Alto Adige

Moscato rosa 11%

Maximo, Botrytis Cinerea, Castelli di Jesi, Marche

Sauvignon Blanc 13,5%

La Cantina

Bianchi

Trebbiano D'Abruzzo 2015, Valentini, Loreto Aprutino, Abruzzo*

Trebbiano 12,5%

Chablis Grand Cru 2016, Bougros, Billaund-Simon, Francia

Chardonnay 13,5%

**Valentini is the most important winery in Abruzzo whose fame is known worldwide for the high quality of its wines: Montepulciano d'Abruzzo, Cerasuolo d'Abruzzo and Trebbiano d'Abruzzo. The company cultivates 70 hectares of vineyards to produce only 50,000 bottles per year, obtained with a system based on craftsmanship and respect for nature.*

Tenuta San Guido

Sassicaia 2018, Tenuta San Guido, Bolgheri, Toscana **

Cabernet Sauvignon, Cabernet Franc 13,5%

***In the 1920s the Marchese Mario Incisa della Rocchetta dreamt of creating a 'thoroughbred' wine and for him, as for all the aristocracy of the time, the ideal was Bordeaux. This is how he described it in a letter to the esteemed wine critic, Luigi Veronelli dated 11 June 1974: "...the origins of my experiment date back to the years between 1921 and 1925 when, as a student in Pisa and often a guest of the Salviati Dukes in Migliarino, I drank a wine produced from one of their vineyards...which had the same unmistakable "bouquet" as an aged Bordeaux...."*

Giuseppe Quintarelli

Amabile Del Cere' 2003, Quintarelli Giuseppe, Veneto *** 0,375 L

Garganega, Trebbiano Toscano, Tocai, Chardonnay, Sauvignon Blanc 15%

Alzeri 1996, Quintarelli Giuseppe, Veneto ***

Cabernet Sauvignon, Cabernet Franc, Merlot 15%

****The name Quintarelli is synonymous with excellence, but also tradition, patience and authenticity. This humble domain, produces Amaroni that are unrivalled. Giuseppe Quintarelli himself is considered the father of Amarone.*

The first Quintarelli labels were handwritten by Giorgio Gioco, famous chef in the heart of Verona that has made the history of enogastronomy.. Besides this elegant calligraphic signature, the most important wines, such as the Riserva ones, are also numbered by hand as precious collector's treasures.