TAKE IN

ANTIPASTI

Apero Sharing Platter (2 p.) 21
Parma ham, olives, tomatoes, artichoke, mortadella, salami finocchiona, burrata, provolone, fresh pizza bread

Vitello Tonnato 19
Thin slices of veal, tuna sauce, veal demi-glace, caper powder

Beef Carpaccio 18
Thin slices of Argentine Angus beef, semi-dried tomatoes, parmesan cream and rucola

Bruschetta Wild Mushroom 19
Homemade gluten-free chickpea focaccia, wild forest mushrooms and a parmesan cream

Winter Burrata 16
Local Burrata made in Gent, dry and fresh tomatoes, basil cream and crumble of dried olives and porcini

PRIMI PIATTI

Lasagna Bolognese 21
An iconic dish from Bologna: layers of rich bolognese ragù, silky béchamel, and fresh egg pasta

Penne all'Amatriciana 21
A timeless Italian classic, tomato sauce and crispy guanciale, pecorino cheese

Fusillone Cheesy Truffle 23
Creamy pecorino and mascarpone sauce, infused with truffle and finished with pecorino crisp

Spaghetti Pomodoro & Burrata 18
Classic Italian-style tomato sauce finished with creamy burrata made in Ghent

KIDS ONLY

Lasagna Bolognese 14
Layered pasta with our slow-cooked tomato & beef sauce, topped with melted cheese

Spaghetti Pomodoro 12
Spaghetti served with a smooth, fresh tomato sauce. Light, mild in flavor and perfect for kids

Pizza Margharita 12
A mini pizza with tomato sauce and mozzarella cheese. A true Italian kids' classic - just the good stuff

PIZZA

Mr. Buffalo 23
Tomato sauce, fior di latte mozzarella, parmigiano cheese, 24-month Parma ham, creamy local stracciatella, fresh basil

Porco e Monti 23
Mozzarella, porchetta, homemade porcini mushrooms, rich BBQ sauce

Anchovibes 23
Fior di latte mozzarella, delicate parsley-shallot dressing, toasted hazelnuts, finished with premium Cantabrian anchovies

Perfect with a Negroni 19
Tomato sauce, fior di latte mozzarella, grilled sausage meat, caramelized onion, parmigiano cheese, fresh basil ***Chef's Choice***

Peppa Pig 18
Tomato sauce, fior di latte mozzarella, artisanal ham, Parmigiano cheese, basil
Nostalgic for our Peppa Queen? add porcini mushrooms for €4

Pepperoni 18
Tomato sauce, fior di latte mozzarella, parmigiano cheese, slices of spicy ventricina salami, fresh basil

Truffle Crime 23
Truffle cream, mozzarella and parmesan, homemade potato chips and rich parmesan cream

Vegan Me Now 20
Creamy leek sauce, grilled artichokes, pumpkin, spinach, roasted olives, crispy fried leek

Margherita 14
Tomato sauce, fior di latte mozzarella, parmigiano cheese, fresh basil

BBQ Chicken 21
HALAL
Fior di latte mozzarella, homemade chicken breast, roasted porcini mushrooms and rich BBQ sauce

Our pizza dough is naturally matured for 48 hours, made with Italian flour and fermented using local beer yeast from Dok Brewery just across the canal. We finish our pizzas with extra virgin olive oil from Italy.

PLEASE NOTE

We provide one bill per table and require a minimum of one main course per person. As pizza and pasta are prepared in different kitchens, they may arrive at slightly different times. For pizza sharing, a surcharge of €5 per additional person applies.

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FOCACCIA

MENU

Focaccia Firenze 13

Homemade focaccia, Tuscan Fennel seed salami, aged Pecorino, caramelized onions, fresh salad mix

Focaccia Roma 12

Homemade focaccia, romaine lettuce, hard-boiled eggs, slow-cooked chicken strips tossed in raspberry vinegar mayonnaise

Focaccia Bologna 11

Homemade focaccia, mortadella Bologna, creamy stracciatella, rucola, cherry tomatoes

Focaccia Veggie 11

Homemade focaccia, olive tapenade, sun-dried tomatoes, caramelized onions, rucola, smoked mozzarella from a local producer