

ROBERTO'S

AMSTERDAM

PURA CUCINA ITALIANA

ANTIPASTI

Pane fatto in Casa € 3

Homemade bread

Mozzarella di Bufala DOP, cuore di bue e basilico € 12

Buffalo mozzarella DOP from Campania with fresh tomatoes and basil

Parmigiana di melanzane €10

Thinly sliced eggplant layered with tomato sauce and mozzarella cheese

Carpaccio Cipriani € 16

Thinly sliced beef carpaccio, a recipe created in the 1950's by Giuseppe Cipriani at the Harry's Bar in Venice

Sarde in saor €14

The ancient practice of Venetian republic of marinating and frying sardines in a sweet-sour moisture, with pinenuts, red onions and raisins

PASTA

Penne alla Norma € 13

Sicily's most beloved pasta, intense like an opera from Bellini: penne with tomatoes, aubergine and home-dried ricotta

Spaghetti burro e limone, broccoli e colatura €16

Spaghetti artigianali d.o.p. di Gagnano with lemon zests butter, broccoli and a drop of the famous aged fish sauce "colatura di alici"

Farfalle fatte in casa all'astice €18

Homemade green farfalle pasta with lobster sauce

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SECONDI

**Trancio di seppia con crema di sedano rapa,
lenticchie rosse e salsa al nero €22**

Roasted cuttlefish with celeriac puree, red lentils and ink sauce

Guancia stufata al barolo e verdure arrosto €20

Slow-braised cheek veal in Barolo wine with roasted vegetables

Galletto ripieno ai pistacchi €18

Cockrel rollade filled with pistachios and pancetta

DOLCI

Tiramisù € 6

The classic Roberto's recipe! Savoiardi soaked in espresso, mascarpone cream with a touch of Grappa

Babà al Rum € 6

Savarin sponge cake, soaked in rum syrup

