

BREAKFAST & PASTRY

BREAKFAST until 16.00

The Classic Croissant ○ 4,75

With creamy butter and homemade fruit compote

The Pistachio Croissant ○Ⓜ 5,75

The Tiramisu Croissant 5,75

The Double Baked Almond Croissant ○Ⓜ 5,75

Yoghurt & Organic Whizzy Walnut Granola 8,50

With low fat Skyr, red fruit compote and fresh fruits ○☑Ⓜ

Vegan option with plant-based yoghurt ☑

PRETTY PASTRY CORNER

Carrot Cake ●Ⓜ 4,75

Banana Bread 5,00

With dark chocolate ganache ●Ⓜ

Amarena Cherry Cheesecake ● 5,75

Dark Chocolate Tart ●☑Ⓜ 6,25

Delizia al Limoncello ● 5,75

Frangipane & Figs Tartlet Ⓜ 6,25



● = vegan ○ = vegan option available ☑ = gluten-free ☑ = gluten-free option available

ALLERGENS Contains: ☑ soy Ⓜ nuts ☑ sesame Ⓜ mustard Ⓜ peanuts

Allergies? Let us know, we're happy to help!

DAYTIME

LUNCH 12.00 - 16.00

Organic Peanut Butter & Compote Toast 7,50

Toasted sourdough with peanut butter and homemade red fruit compote ● ◡ ⊕

Brioche French Toast 11,50

Italian style, with cinnamon sugar, whipped mascarpone & yoghurt and forest fruits

Avo Smash & Forest Fruits Toast 11,00

Toasted sourdough with smashed avocado, forest fruits, radish and hazelnut- and feta crumble ◯ ◡ ⊕

+ burrata 4,50 + 2 poached eggs 3,50

Avo Smash & Pulled Mushroom Toast 11,00

Toasted sourdough with smashed avocado, pulled mushrooms, black bean salsa, herb oil and charred lime ● ◡ ⊕ ⊕

+ (vegan) feta 2,50 + burrata 4,50 + 2 poached eggs 3,50

Smashed Burrata & Fig Toast 12,50

Toasted sourdough with smashed burrata, fresh figs, fig jam, radicchio, honey, basil and pistachio crumble ◡ ⊕

Scrambled Eggs 10,50

Scrambled eggs with puffed cherry tomatoes and toasted sourdough on the side ◡ ⊕

+ (vegan) feta 2,50 + grilled halloumi 3,50

Italian Fregola Salad Bowl 16,50

Fregola, puffed tomatoes, roasted artichoke, roasted zucchini, parmesan, rocket, olives, capers, pine nuts, caramelized balsamic onion and balsamic dressing ◯

+ burrata 4,50 + 2 poached eggs 3,50

Savory Grilled Bowl 16,50

Lukewarm bowl with grilled sweet potato, grilled cauliflower, red onion, zucchini, chickpea raita, lentils and baby kale ● ◡ ⊕

+ (vegan) feta 2,50 + grilled halloumi 3,5

Full Brunch 13,50

A full and varied breakfast or lunch with scrambled eggs, avo smash, puffed cherry tomatoes, black bean salsa, herby ricotta and toasted sourdough on the side ◡ ⊕ ⊕ ⊕

+ (vegan) feta 2,50 + grilled halloumi 3,5

We have gluten-free toast available

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DAYTIME

NEAPOLITAN SANDWICH 12.00 - 16.00

This folded 'panuozzo' sandwich is made with our own dough, baked in our pizza oven, and filled with a variety of mouth-watering toppings.

Burrata & Figs 11,50

Folded 'panuozzo' sandwich filled with burrata, fig jam, fresh figs, little gem and balsamic glaze

Caprese 11,50

Folded 'panuozzo' sandwich filled with burrata, pesto, tomatoes, pine nuts and rocket

Rosemary & Pistachio 9,50

Folded 'panuozzo' sandwich filled with mozzarella, parmesan, pistachio crumble, red onion, romaine lettuce and citrus dressing ○ ◎ ☹

Caesar 12,50

Folded 'panuozzo' sandwich filled with pulled mushroom, boiled egg, romaine lettuce, parmesan cheese and Caesar dressing ○ ◎ ☹

Vegan option with taggiasca olives instead of boiled egg

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DAYTIME & EVENING

PIZZA & PIZZETTA 12.00 - 22.00

Margherita 9/14,50

Red tomato base, mozzarella and basil ○ ◡

Small for sharing/regular

Tommy Burrata 11,50/18,50

Red tomato base, mozzarella, burrata, juicy tomatoes and pesto ◡

Truffled Mushroom 11,50/18,50

Truffled mushroom base, roasted mushrooms, mozzarella, parmesan and truffle oil ○ ◡

No Pepperoni 11,00/17,50

Red tomato base, vegan pepperoni, grilled bell pepper, jalapeño, mozzarella and provolone ○ ◡ ☺ ☹ ☹

Sunny Puttanesca 10,50/16,50

Red tomato base, mozzarella, tomato, olives, capers, red onion and salty fingers ○ ◡

Bell Pepper & Roasted Veggies 10,50/16,50

Yellow bell pepper base, mozzarella, vegan nduja, roasted artichoke, roasted zucchini and taggiasca olives ○ ◡ ☺ ☹ ☹

Gorgonzola & Figs 11,00/17,50

Tomato base, mozzarella, gorgonzola, fresh figs, caramelized balsamic onion, pistachio crumble, rocket and a balsamic glaze ○ ◡ ☹

Cavolo Nero & Ricotta 11,00/17,50

Cavolo nero base, mozzarella, herby ricotta, taggiasca olives, radicchio, walnuts and basil ○ ◡ ☹
Vegan option with plant-based feta crumble

Add
burrata
+4.5

Craving Vegetarian at home? We are on Uber!

Scan the QR code or go to vegetalian.com/delivery to enjoy our delicious pizza, pasta and shareables at home!



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EVENING

SHAREABLES 16.00 - 22.00

Caesar Salad 11,00

Romaine lettuce, boiled egg, pulled mushrooms, parmesan, vegan Caesar dressing and sourdough croutons ○ ◡ ☺ ☹

Vegan option with taggiasca olives instead of boiled egg

Cheesy Garlic Bread Pizzetta 7,50

Mozzarella, parmesan and garlic butter ○

Roasted Cauliflower 9,50

Vegan nduja, dukkah, pomegranate, harissa hummus ● ☺ ☹

Ricotta Gnocchi 11,00

With sage butter, capers, parmesan and lemon zest

Ravioli Porcini 12,50

With beurre blanc, parmesan and porcini

Savory Grilled Veggie Bowl 9,50

Lukewarm bowl with grilled sweet potato, grilled cauliflower, red onion, zucchini, chickpea raita and baby kale ● ◡ ☹ ☺

Add grilled halloumi +3.5

Burrata & Fig 11,00

Burrata, fresh figs, scrocchiarella, balsamic glaze, basil oil and pistachio crumble ☹

Melanzane alla Parmigiana 11,50

Sliced eggplant layered with tomato, mozzarella, parmesan and basil

Pointed Cabbage 9,50

Lukewarm pointed cabbage with a cream of cannellini beans, truffle mayo, hazelnut and baby kale ● ◡

Add
burrata
+4.5

Did you know we have catering possibilities as well?

Scan the QR code or go to vegitalian-catering.nl for more information.



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EVENING

— MAIN DISHES 16.00 - 22.00 —

Leek & Lemon Rigatoni 17,50

Rigatoni with leek sauce, roasted leek & spring onion, gremolata, chervil and parmesan ○ ◡

Cavolo Nero & Gorgonzola 17,50

Pappardelle with cavolo nero, gorgonzola, baby kale, capers, cavolo nero sauce and walnut crumble ○ ◡ ⊕

Vegan option with plant-based blue cheese

The Truffle Fungo 17,50

Pappardelle with roasted mushrooms, truffle sauce, parmesan and rocket ○ ◡

Bell Pepper & Nduja Ravioli 17,50

Eggplant ravioli, yellow bell pepper sauce, roasted zucchini & eggplant, vegan nduja, basil and parmesan ○ ⊕ ⊕

Savory Grilled Bowl 16,50

Lukewarm bowl with grilled sweet potato, grilled cauliflower, red onion, zucchini, chickpea raita, lentils and baby kale ● ◡ ⊕

Add grilled halloumi +3.5

Italian Fregola Salad Bowl 16,50

Fregola, puffed tomatoes, roasted artichoke, roasted zucchini, parmesan, rocket, olives, capers, pine nuts, caramelized balsamic onion and balsamic dressing ○

Gluten free pasta available

Add
burrata
+4.5

— DESSERTS 16.00 - 22.00 —

Affogato 4,75

Vegan vanilla ice cream and espresso ● ◡ ⊕

Spiked Affogato 9,50

Vegan vanilla ice cream and espresso martini ● ◡ ⊕

Tiramisu Classico 7,50

Tiramisu Pistachio ● ⊕ 8,50

Amarena Cherry Cheesecake 8,50

Served with chocolate ice cream and cookie crumble ● ⊕

Delizia al Limoncello 8,50

Served with dark chocolate crumble, fresh fruit and a shot of limoncello ●

Frangipane & Fig Tartlet 8,50

Served with whipped cream, fresh figs, almonds and vanilla ice cream ⊕ ⊕

Dark Chocolate Tart 8,50

With orange gel ● ⊕ ⊕

White Chocolate Mousse 8,50

With red fruit compote ● ◡