

PIZZE ROSSE

Our favorite pizzas with a base of San Marzano D.O.P. tomatoes

1. **MARGHERITA** 🌿 ★ 10,5
Tomato sauce, fior di latte & basil
+ *Buffelmozzarella* 3,5 + *Salami* 3,5
2. **MARINARA CON ALICI** 11
Tomato sauce, anchovies, capers, Taggiasca olives, oregano & garlic oil
3. **TONNO** 14,5
Tomato sauce, fior di latte, tuna, red onion, capers & Taggiasca olives
4. **DIAVOLA** 14,5
Tomato sauce, fior di latte, garlic oil, spicy salami & chili peppers
5. **VEGETARIANA** 🌿 ★ 15
Tomato sauce, fior di latte, red onion, grilled vegetables, Taggiasca olives, arugula & parmesan (+ *Trufflepecorino* 3,5)
6. **QUATTRO FORMAGGI** 🌿 15
Tomato sauce, fior di latte, gorgonzola, parmesan, pecorino & basil
7. **PINOLI** 🌿 ★ 16
Tomato sauce, fior di latte, cherry tomatoes, garlic, pine nuts, arugula & parmesan
8. **QUATTRO STAGIONI** 16
Tomato sauce, fior di latte, mushrooms, Taggiasca olives, artichoke & cooked ham
9. **PICCANTE** 16
Tomato sauce, fior di latte, spicy salami, 'nduja, gorgonzola & red onion
10. **MELANZANE E SALSICCIA** 15,5
Tomato sauce, eggplant, fresh Tuscan sausage & pecorino
11. **SPECK** 17
Tomato sauce, fior di latte, speck, smoked cheese, mushrooms & parmesan
12. **PROSCIUTTO CRUDO E PARMIGGIANO** 17
Tomato sauce, fior di latte, Parma ham, parmesan & arugula
13. **GORGONZOLA E PARMA** 17
Tomato sauce, fior di latte, mushrooms, gorgonzola, Parma ham
14. **PESTO E BURRATA** 🌿 17
Tomato sauce, fior di latte, pesto, burrata & semi-dried tomatoes
15. **PROSCIUTTO CRUDO E MOZZARELLA DI BUFALA** 18,5
Tomato sauce, fior di latte, Parma ham & buffalo mozzarella
16. **COPPA E BURRATA** 19
Tomato sauce, fior di latte, coppa di parma, arugula, burrata & semi-dried tomatoes
17. **TARTUFINA ROSSO SPECIALE** 19,5
Tomato sauce, fior di latte, beech mushrooms, truffle salami & truffle pecorino
(+ *Fresh truffle* 5,5)
18. **CALZONE CLASSICO** 16
Folded pizza with tomato sauce, fior di latte, smoked cheese, cooked ham, artichoke, mushrooms & Taggiasca olives
19. **CALZONE PICCANTE** 16
Folded pizza with tomato sauce, fior di latte, spicy salami, gorgonzola, grilled vegetables, Taggiasca olives & 'nduja

PIZZE BIANCHE

Our favorite pizzas with a base of Fior di Latte Mozzarella

20. **TARTUFINA** 17,5
Fior di latte, mushrooms, truffle salami, arugula & truffle pecorino
21. **BOSCAIOLA** 17,5
Fior di latte, mushrooms, fresh Tuscan sausage & buffalo mozzarella
22. **CHIODINI** 17,5
Fior di latte, coppa di parma, beech mushrooms and truffle pecorino
23. **TARTUFO** 🌿 ★ 19,5
Fior di latte, mushrooms, truffle pecorino & fresh truffle

DOLCI

- TIRAMISÙ AL MARSALA** 9
A large portion of our homemade tiramisu, perfect for sharing
- PANNA COTTA** 8
Panna cotta with a compote of poached peach & thyme
- FRAGOLA CON MOUSSE DI CIOCCOLATO BIANCO** 8
Marinated strawberries with white chocolate mousse
- SORBETTO AL PROSECCO CON ZABAGLIONE E AMARENE** 9
Prosecco sorbet, lemon curd, Amarena cherries, Aperol zabaglione & cookie crumble
- COPPA PISTACCHIO E CIOCCOLATO** 10
Sundae with homemade Pistachio di Bronte D.O.P. ice cream, chocolate sorbet, pistachios & chopped chocolate
- TORTA FRUTTI DI BOSCO** 8
Italian wild berry custard tart from Martinucci Pasticceria with vanilla ice cream
- GELATO** 7
Italian ice creams from Martinucci Pasticceria. Choice of:
Lemon sorbet / Tartufo nero / Tartufo Bianco / Tartufo Pistacchio

VINI DA DESSERT

- VIN SANTO CON CANTUCCINI** 9
Tuscan dessert wine with Italian almond cookies
- DINDARELLO IGT** 9
Sweet white wine from Veneto made from Moscato grapes
- MADORO IGT** 9,5
Red wine from Veneto made from Marzemino & Cabernet Sauvignon grapes

CAFFÈ SPECIALI

- AFFOGATO** 6
1 scoop of our homemade vanilla ice cream topped with hot espresso
+ *Amaretto* 3
- ITALIAN COFFEE** 8
Coffee, amaretto & whipped cream
- IRISH COFFEE** 9
Coffee, whiskey & whipped cream
- FRENCH COFFEE** 9
Coffee, cognac & whipped cream

COCKTAILS

- SGROPPINO** 8,5
Lemon ice cream, vodka & Prosecco
- ESPRESSO MARTINI** 12,5
Espresso, vodka & Kahlua
- PORNSTAR MARTINI** 12,5
Passoa, vanilla vodka, passion fruit juice, egg white & a shot of prosecco
- AMARETTO SOUR** 12,5
Amaretto, citrus juice, bitters & egg white
- NEGRONI** 10
Campari, Poli Gran Bassano Vermouth, Marconi 46 Gin



CHRISTIANI

Vino E Cibo

MENU

FOLLOW CHRISTIANI ONLINE!

Instagram: [christiani_aalsmeer](#)
Facebook: [christianiaalsmeer](#)

SEASONAL MENU

A comprehensive 7-course menu featuring various specialties from our summer menu. Unfortunately, within this menu, we are unable to accommodate dietary restrictions or allergens.

€49,50

4-COURSE MENU

Create your own selection from our antipasti, primi, secondi & dolci. Also possible in combination with our Costata di Manzo from 2 persons

€54,50

WINE PAIRING

A specially selected glass of wine with each course of our seasonal menu or your 4-course menu.

€40 / €25

TAGLIERE

Wooden boards full of Italian delicacies

TAGLIERE DI SALUMI A variety of changing cold cuts	17
TAGLIERE DI FORMAGGI 🌿 A variety of changing cheeses	18,5
TAGLIERE DI SALUMI E FORMAGGI A variety of changing cheeses & cold cuts	19,5
TAGLIERE DI PARMA Prosciutto di Parma & buffelo mozzarella	22,5
TAGLIERE DA CHRISTIANI (2-3 PERS.) A mix of our favorite cold cuts, cheeses, and vegetables	26,5
TAGLIERE DA CHRISTIANI GRANDE (4-6 PERS.) A mix of our favorite cold cuts, cheeses, and vegetables	51,5
TAGLIERE DA CHRISTIANI FORMIDABLE (8-12 PERS.) A mix of our favorite cold cuts, cheeses, and vegetables	99,5

ANTIPASTI

FOCACCIA ROMANA 🌿 Focaccia from our stone oven with sea salt and rosemary, perfect with all antipasti and tagliere	4,5
BRUSCHETTE 🌿 3 types of crispy bruschette made from Altamura bread, topped with various daily fresh products	11
BURRATA 🌿 Burrata with tomato romantica, pesto and pane carasau (Sardinian bread)	14,5
FOCACCIA CAPRESE 🌿 Focaccia from our stone oven with sea salt and rosemary, topped with buffalo mozzarella, tomato and basil	13,5
OSTRICHE Three Zeeland oysters with a campari-citrus dressing & lemon	10
CALAMARI Fried squid with cauliflower puree, braised fennel & lemon oil	13,5
ZUPETTA DI COZZE Zeeland mussels cooked in an Italian-style spiced tomato broth	14,5
PESCE CRUDO MARINATO AGLI AGRUMI Swordfish marinated in a Campari-citrus dressing with radish & samphire	16
VITELLO TONNATO Thinly sliced veal with tuna mayonnaise, arugula, caper berries, seed mix and sun-dried tomatoes	14,5
INSALATA ESTIVA A summer salad with grilled peach, fresh figs, prosciutto di Parma, goat cheese cream, balsamic, lamb's lettuce, and roasted pine nuts	13
ARROSTICINI Grilled mutton skewers according to an authentic Abruzzo recipe, with tarragon and served on a bed of lettuce	14,5
TARTARE DI MANZO Beef tartare with burrata & summer truffle	16

🌿 Vegetarian ★ Also as vegan version available

🍷 Most of our pizzas, pasta, and focaccia are also available gluten-free. (+€3)

IF YOU HAVE AN ALLERGY, PLEASE INFORM US! OUR STAFF CAN PROVIDE YOU WITH MORE INFORMATION ABOUT ALLERGENS.

PRIMI PIATI

Choose from a standard or large portion of our primi

LASAGNE AL FORNO CHRISTIANI Ragù alla bolognese, béchamel, fior di latte & parmesan	17 / 24
RAVIOLI PESTO GENOVESE 🌿 Ravioli filled with pesto in a tomato-mascarpone sauce with pecorino & pine nuts	16 / 22
SPAGHETTI AL NERO DI SEPPIA CON SALMONE Black pasta with salmon, zucchini cream, marinated tomatoes & Parmesan	17 / 24
SPAGHETTI ALLE COZZE Spaghetti with Zeeland mussels, tomato, garlic, red chili, colatura, bottarga & white wine	16 / 22
TAGLIATELLE CON RAGU DI VITELLO Tagliatelle with veal ragù, parmesan, parsley & breadcrumbs	17 / 24

SECONDI

MELANZANE ALLA PARMIGIANA 🌿 Casserole with eggplant, tomato sauce, fior di latte & parmesan	17
SALTIMBOCCA ALLA ROMANA Chicken fillet rolled in Prosciutto di Parma with sage, served with Swiss chard	21
SPEZZATINO DI AGNELLO Lamb stew with mashed potatoes, carrot & pointed cabbage	24
POLPO ALLA GRIGLIA Grilled octopus with cauliflower puree, Swiss chard & lemon oil	24
TAGLIATA DI MANZO Beef tenderloin with baby spinach, tomato & parmesan	27
LIMANDA ALLA GRIGLIA Grilled lemon sole (+/- 700 gram) served with salsa verde, roasted potatoes & a fennel, orange, and Taggiasche olive salad	45

SPECIALITÀ DELLA CASA

COSTATA DI MANZO CON VERDURE
DI STAGIONE E PATATE AL FORNO

Côte de boeuf - seasonal vegetables - oven-baked potatoes
450 / 800 / 1.000 GRAM - 11,5 PER 100 GR.

CONTORNI

VERDURA DEL GIORNO Seasonal vegetables	6
PATATE AL FORNO Oven-baked potatoes	6
INSALATA MISTA Mixed vegetable salad	6,5
INSALATA DI POMODORI Tomato and basil salad	6,5