

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 and a peachjuice caramel
- 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 prosecco sorbet
- 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

FOLLOW CHRISTIANI ONLINE!

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

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 & buffalo 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 FORMIDABILE (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)

IL MENÙ DI CHRISTIANI

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

€44,50

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

WINE PAIRING

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

€25 / €40

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 SEPIA CON SALMONE Black pasta with salmon, zucchini cream, zucchini, marinated tomatoes, samphire & 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

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.

| | |
|---|----|
| 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 |
| SPZZATINO 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 |

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 |