

(Please inform the staff in case of an allergy)

Antipasti -Starters

Burrata con Parma €32,-

Creamy mozzarella for two people, with "datterini gialli" tomatoes, walnuts and parma-ham

Tagliere salumi e formaggi €28,-

*Mix of charcuterie and cheese, olives, vegetables.
For two people.*

Peperone ripieno €14,-

Neapolitan stuffed paprika, with black olives, anchovies, capers, parsley, cheese and garlic.

Caprese €14,-

Buffalo mozzarella with tomatoes, basilico, oregano and garlic oil.

Asparagi gratinati €14,-

Gratin asparagus with cream and parmigiano-cheese sauce.

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Primi piatti

Alla Koevoet

€19,50-

Spicy short pasta with tomatoes, seabass, black olives, capers, pinenuts, raisins, garlic, basilico en parsley.

Carbonara

€19,50-

Fresh pasta with Guanciale(pork cheek) and pecorino, black pepper and egg sauce.

Ragù Napoletano

€19,50-

Fresh pasta with traditional Neapolitan Ragù (sauce made of meat and tomatoes)

Genovese

€19,50-

Fresh pasta made with traditional Genovese sauce(sauce made of meat and onions).

Gnocchi alla sorrentina

€19,50-

Baked Gnocchi with tomatoes sauce, basilico, parmigiano-cheese and mozzarella.

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Secondi piatti

Tagliata di manzo €28,00-
*Grilled Rib-eye beef, with balsamico,
parmigiano-cheese and Italian vegetables.*

Scaloppina al limone €27,00-
*Veal with lemon and butter sauce, served with
parsley and Italian vegetables.*

Branzino alla ligure €27,00-
*Seabass with black "taggiasche" olives,
pinenuts and thyme. served with Italian
vegetables.*

Parmigiana di melanzane €20,00-
*Vegetarian baked aubergine casserole, with
tomato sauce, mozzarella and parmigiano-
cheese*

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Dolci - Dessert

Tiramisù

€10,-

Panna cotta

€8,-

Served with caramel and hazelnuts cruble

Tartufo al limoncello

€10,-

Home-made white-chocolate truffle ice-cream with pistachios and mint. Served with a shot of limoncello.

Sgroppino

€10,-

Sorbet with prosecco and vodka. Prepared at the table.

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