

EDDY SPAGHETTI

- ENGLISH MENU -

Antipasti

BRUSCHETTA'S (PER TWO)

Tomato salsa 8⁵⁰
Mackrel rilette 9⁵⁰
Mushroom & tallegio 8⁵⁰

BRUSCHETTA MISTA 12⁵⁰

Trio of listed bruschetta's

CIABATTA 4⁷⁵ (+ aioli 1⁰⁰)

With olive oil, balsamico and seasalt

OLIVA 6⁰⁰

Marinated olives with stone by
Olives & More

COZZE 11⁵⁰

Mussels in shrimp bisque with foccacia

MELANZANE PARMIGIANA 13⁵⁰

Ovendish with aubergine, mozzarella,
tomato sauce, basil and Parmesan

BURRATA 12⁵⁰

Arugula, fennel, fig compote and focaccia

PIATTO DI EDDY 12⁵⁰

Antipasti misto

PIATTO DI EDDY GRANDE 12⁵⁰ p.p.

(from 2 persons or more)
Antipasti misto sharing platter

Dolce

TONY CHOCOLONELY BAR 3⁰⁰

Dark or salted caramel

TIRAMISU 7⁵⁰

with baked white chocolate

TORTE DI ZUCCA E AMARETTI 7⁵⁰

Pumpkin-almond pie with lemon-amaretto
mascarpone

AFFOGATO 5⁵⁰

Espresso over stracciatella ice cream

GELATO 5⁵⁰

Stracciatella or pistachio by
Renato's Gelateria

SGROPPINO 10⁰⁰

Lemon sorbet with prosecco and vodka

ESPRESSO MARTINI 11⁰⁰

Espresso, wodka & frangelico

Bambini

PASTA BAMBINO 9⁵⁰

Spaghetti with tomatosaus or pesto and Parmesan

Insalata

INSALATA DI EDDY 16⁵⁰ (+ Parmaham 3⁰⁰)

Salad with roasted veggies and burrata

Di Contorno

INSALATA 4⁵⁰

Arugula, fennel and Parmesan

VERDURE AL FORNO 5⁵⁰

Roasted vegetables

Pasta

ALL'ARRABBIATA 13⁵⁰

Conchiglie in spicy tomato sauce, with chilli's, garlic and
Parmesan

TARTUFO e FUNGHI 16⁵⁰

Spaghetti with truffles sauce, mushrooms, arugula and Parmesan

ALL'ARRABBIATA TRICOLORE 17⁵⁰

Conchiglie in spicy tomato sauce, with chilli's, garlic, burrata, basil and
Parmesan

RAGU VEGETARIANA 17⁵⁰

Pappardelle in lentil-mushroom ragu with pecorino

RAVIOLI DI ZUCCA 14⁵⁰ | 18⁵⁰

Pasta filled with pumpkin and ricotta in butter-sage sauce with biscotti,
hazelnut, arugula and Parmesan

COZZE 18⁵⁰

Spaghetti in shrimp bisque with mussels, samphire, chili and pangritata

CARBONARA 17⁵⁰

Spaghetti in egg-Parmesan sauce with guanciale and black pepper

RAGU DI CINGHIALE 19⁵⁰

Rigatoni in ragu van wild zwijn met blauwe bessencompote
en Parmezaan

Pizza

MARGHERITA 13⁵⁰ (+Parmaham, +Salami or +Burrata 3⁰⁰)

Tomato sauce, mozzarella and basil

BIANCA GORGONZOLA E PERA 15⁵⁰

Mozzarella, gorgonzola, poached pear and arugula

BIANCA TARTUFO 15⁵⁰ (+ Parmaham 3⁰⁰)

Mozzarella, tallegio, truffle creme, arugula and Parmesan

NAPOLETANA 15⁵⁰

Tomato sauce, mozzarella, red onion, capers, olives and anchovies

MELANZANE 15⁵⁰ (+ Burrata 3⁰⁰)

Tomato saucé, mozzarella, aubergine, arugula, basil oil and Parmesan

EXTRAVAGANZA 16⁵⁰

Tomato sauce, mozzarella, spicy salami, Taggia olives, red onion,
burrata, Parmesan and rocket

Allergies? Please inform our staff!

wifi password: Sp@ghetti

EDDY SPAGHETTI

- ENGLISH MENU -

Gin & tonics

10,-

TANQUERAY LONDON DRY & F.T.
INDIAN TONIC
wheel of lime and lemon

SEEDLIP 0.0 & F.T. INDIAN TONIC
thyme and grapefruit

11,-

TRITTOCO DOT GIN & F.T.
MEDITERRANEAN TONIC
rosemary and lemon

TANQUERAY RANGPUR & F.T.
INDIAN TONIC
orange and ginger

TANQUERAY NO 10 & F.T. INDIAN
TONIC grapefruit

TANQUERAY SEVILLA & F.T.
MEDITERRANEAN TONIC
orange and rosemary

JINZU GIN & F.T. ELDERFLOWER
TONIC lychee

HENDRICK'S GIN & F.T. INDIAN
TONIC cucumber

GORDON'S PINK & F.T. AROMATIC
TONIC red fruit

GORDON'S SICILIAN LEMON & F.T.
MEDITERRANEAN TONIC
lemon and basil

Soda's & Juices

ZUEGG SUCCO 3,50
Pera Williams (pear)
Mela Granny (apple)
Pesca (peach)

SAN PELLEGRINO 3,50 | 200 ml.
Aranciata (orange)
Aranciata Rossa (blood orange)
Limonata (bitter lemon)
Pompelmo (grapefruit)

LURISIA 4,50 | 275 ml.
Gazzosa Limonata (lemonade)
Chinotto (cola Italiana)
Tonic di Chinotto

FEVER TREE 4,50
Ginger ale
Ginger beer

LIPTON 3,25
Sparkling or green iced tea

COCA COLA 3,25
Regular/zero

Spritz

EDDY'S SPRITZ 10,-
Aperol, cointreau, grapefruit juice,
soda water & prosecco

SBAGLIATO SPRITZ 10,-
Vermouth, Campari, soda water & prosecco

LIMONCELLO SPRITZ 9,-
Limoncello, sodawater & prosecco

APEROL SPRITZ 9,-
Aperol, sodawater & prosecco

ITALICUS SPRITZ 11,-
Italicus (lavender/bergamot), sodawater
& prosecco

CYNAR SPRITZ 9,-
Cynar, sodawater & prosecco

Classics

AMERICANO 9,-
Vermouth, Campari & sodawater

NEGRONI 11,-
Vermouth, Campari & Tanqueray

MONTE NEGRONI 11,-
Vermouth, Amaro & Tanqueray

IL PADRINO 9,-
Bulleit Bourbon, amaretto & maraschino

AMARETTO SOUR 9,-
Amaretto, lemonjuice, egg white
and maraschino cherry

FERNET SOUR 9,-
Fernet Branca, lemonjuice, simple sirup,
egg white

GALLIANO FIZZ 9,-
Galliano, lemon juice, egg white, sodawater
and rosemary

Birra

BIRRA MORETTI (draught) 4,00 | 7,50

SEASONAL BEER (draught)

BROUWERIJ 't IJ (local craftbrewery)

IPA Indian Pale Ale 6,5% 5,50

SESSION IPA 4% 5,25

ZATTE Tripel 8% 5,25

FLINK Pale Ale 5,4% 5,25

IJWIT Witbier 7% 5,25

DUVEL 6,66 5,25

NO/LOW alcohol

VRIJWIT ('t IJ) 0.5 5,25

FREE IPA ('t IJ) 0.5 5,25

BRAND IPA 0.0 4,75

BRAND WEIZEN 0.0 4,75

BIRRA MORETTI 0.0 4,25

Vino

ROSSO

IL SOLE 5,50 | 17,50 | 24,50
Nero d'Avola, Sicilie

VILA DI MARE 6,00 | 19,50 | 29,50
Negroamaro, Puglia

BOIRA 6,50 | 22,50 | 33,50
Sangiovese, Marche

VALPOLICELLA 6,50 | 22,50 | 33,50
(chilled) Corvina, Veneto

BUCARO 7,50 | 24,50 | 39,50
Montepulciano, Abruzzo

FELSINA CHIANTI CLASSICO 45,50
Sangiovese, Toscane

BAROLO BRANDINI 75,50
Nebbiolo, Piemonte

BIANCO

IL SOLE 5,50 | 17,50 | 24,50
Lokale blend, Sicilie

MARAVIGNA 6,00 | 19,50 | 29,50
Fiano, Puglia

WEISBURGUNDER 6,50 | 22,50 | 33,50
Pinot Bianco, Alto Adige

GIANGIROLAMI 7,50 | 23,50 | 36,50
Grechetto Propizio, Lazio

PRATELLO 7,50 | 24,50 | 39,50
Manzoni, Lombardia

ROSATO

BORG PALAZZI 6,00 | 19,50 | 29,50
Pinot Grigio

PRATELLO CHIARETTO 36,50
Sangiovese & Riesling, Lombardia

PROSECCO

CASA DI MALIA Frizante 6,00 | 29,50

COLTURE FAGHER Spumante 39,50