



BARLUCCA

BAR | ITALIAN RESTAURANT | WINES

ANTI PASTI

Focaccia 🌿 seasalt rosemary herb oil olives	5.5
Crostini (per stuk) ✓ tomato salsa buffalo mozzarella pesto	2.5
Bitterbal (per stuk) ✓ risotto pumpkin gorgonzola herb mayonnaise	2.5
Charcuterie Italian cold cuts cornichons dates and orange compote	12
Burrata ✓ mushrooms truffle honey focaccia	13
King prawns garlic sauce shallot parsley	13

STARTERS

Carpaccio beef truffle mayonnaise arugala Parmesan	15
Cod rillettes Dutch shrimps truffle potato crispy Parmesan	15
Pumpkin en beetroot ✓ roasted pumpkin matured beetroot goatcheese ricotta pumpkin seeds orange-thyme dressing	14

PASTA *to be ordered as either a starter or a main course*

Spaghetti aglio e olio king prawn vongole red pepper garlic parsley	16 20
Fusilli ✓ artichoke bimi stracciatella lemon cream parsley oil	14 18
Cannelloni ✓ mushroom ragout truffle cream sauce Parmesan	15 19
Mafaldine game stew roasted celeriac parsley oil	16 20

PIZZA

Margherita ✓ tomato sauce buffalo mozzarella cherry tomato basil	12
Prosciutto & Burrata tomato sauce burrata prosciutto arugula tomato herb oil	17
Salami tomato sauce salami red pepper buffalo mozzarella spicy oil	14
Gorgonzola ✓ bianca balsamic onion pear pecans	16
Truffle bianca mushrooms truffle salami truffle mayonnaise Parmesan cheese arugala	19
Also available as a vegetarian dish	✓ 15

MAIN COURSES

Venison steak stew parsnip cream roasted Brussels sprouts cranberry game gravy	25
Duck fillet duck leg bitterball sweet potato cream carrot sage gravy	24
Beef tenderloin potato gratin chicory truffle gravy	34
Risotto frutti di mare fish of the day prawns vongole saffron risotto spinach lobster sauce	25
Haddock fried on the skin candied tomato garlic cream dried black olive toast smoked oil	23
Eggplant ✓ roasted eggplant garlic caponata pine nuts black olive oregano yogurt dressing	21