

**DRANKEN
DRINKS**

APERITIFS

Martini Bianco / Rosso	6,50	Kir	7,00
Martini Fiero & Tonic	6,50	Kir Royale	8,00
Martini Bellini	7,00	Limoncello Spritz with Amalfi lemons & basil leaves	7,00
Coupe Prosecco	7,00	Campari	6,00
Coupe Berlucchi franciacorta	10,50	Ricard	6,00
Coupe Champagne Piper-Heidsieck Cuvee Brut	12,00	Porto white	6,00
Sherry	6,00	Porto Red	6,00
Crodino 0% alcohol	3,20		

GIN & TONIC

The Ultimate Gin & Tonic	13,00	Amalfitana	13,00
<i>Bombay Sapphire, Fever-Tree Indian Premium & Lime</i>		<i>Italian Malfy Gin, Fever-Tree Sicilian Lemon & Rosemary</i>	
Sergio Herman's signature Gin & Tonic	14,50	Limited Edition Bombay English Estate	14,50
<i>Bombay London Dry, Fever-Tree Clementine & Basil love</i>		<i>Bombay English Estate, Fever-Tree Mediterranean,</i>	
Ladies' Favorite	13,50	<i>Fresh mint & lemon</i>	
<i>Buss N°509 Raspberry, Fever-Tree Aromatic</i>			

COCKTAILS

Martini Negroni	12,00	Paesano Mule	13,00
<i>Martini Bitter, Bombay Sapphire, Martini Rosso</i>		<i>Grey Goose, Lime, Ginger Beer</i>	
Grey Goose Espresso Martini	13,00	Bacardi Mojito	12,00
<i>Grey Goose, Coffee Liqueur, Arabica Coffee</i>		<i>Bacardi Carta Blanca, Mint, Lime Juice</i>	
Pornstar Martini	12,00	Bacardi Berry Mojito	12,00
<i>42 Below, Passion Fruit Liqueur, Passion Fruit, Lime Juice</i>		<i>Bacardi Carta Blanca, Crème De Cassis, Mint, Lime Juice</i>	
Prosecco Fiori	14,00		
<i>St-Germain elderflower, Prosecco, Mint, Lime</i>			

RUM (excl. frisdrank/fruitsap)

Bacardi Carta Blanca	7,00	Bacardi Carta Oro	7,00
Bacardi Añejo Cuatro	10,00		

VODKA (excl. frisdrank/fruitsap)

Eristoff Brut	6,00	Grey Goose	9,00
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WHISKEY (excl. frisdrank/fruitsap)

William Lawson's	7,00	Dewar's 12 Y	10,00
Jack Daniel's Bourbon	8,00		

TEQUILA

Patrón Silver	7,00		
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WATER

San Pellegrino bruisend 50 cl - 1 l	4,00 - 7,00	Acqua Panna plat 50 cl - 1 l	4,00 - 7,00
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SOFT DRINKS

Coca Cola	3,00	Fever-Tree Indian Tonic water	3,50
Coca Cola light	3,00	Fever-tree Mediterranean Tonic water	3,50
Coca Cola zero	3,00	Fever-Tree lemon Tonic water	3,50
Lipton Ice Tea	3,00	Fever-Tree Aromatic Tonic water	3,50
Fanta Orange	3,00	Minute Maid Orange/Apple/Tomato/Grapefruit	3,00
Sprite	3,00	Red Bull	3,50

BEERS

Stella Artois	3,00	Duvel	4,00
Peroni	3,50	Bolleke De Konick	3,00

Prima di tutto,

know that at our home you are appreciated, not just tolerated.

Secondo,

the Paesano concept will bring you the authentic italian cuisine with respect for the culinary traditions of our Amalfi origine.

Pizza's that will make you smile like Julia Roberts (Eat Pray Love) in "L'Antica Pizzeria da Michele", Vongole that will teleport you to a cosy terrace on the Positano coast, and ofcourse our signature dish: Spaghetti Meatballs (Nonna's recipe).

The Costa d'Amalfi is one of Italy's most visually stunning regions. Wine plays second fiddle to dramatic scenery here.

We have selected 2 wines that are entitled to use the word "Riserva" only because they are from these communes (Ravello and Furore) and have undergone two years of aging, including at least 12 months in barrel.

Ultimo ma non meno importante,

don't forget to fully enjoy the pleasure of each other's company, both sharing food and smiles. And please - prego - alstublieft, sing along to the biggest italian songs while having some limoncello d'Amalfi.

PAE S ANO
LUNCH DINNER

MENÙ



HAPJES
APPETIZERS

Tomatenbruschetta (4 st.) <i>Tomato toast</i>	8,00
Portie olijven <i>Portion olives</i>	4,00
Italiaanse chips met truffel <i>Italian oven baked chips with truffle</i>	10,00

SOEPEN
SOUPS

Minestrone groentensoep <i>Minestrone vegetable soup</i>	8,00
Tomatenroomsoep <i>Tomato cream soup</i>	8,00

VOORGERECHTEN
STARTERS

Mix van voorgerechten van het huis (2 pers.) <i>Mix of starters (2 pers.)</i>	34,00
Rundscarpaccio <i>Beef carpaccio</i>	18,50
Rundscarpaccio met truffel <i>Beef carpaccio with truffle</i>	27,50
Vitello tonnato <i>Cold sliced veal, covered with a creamy tuna flavored mayo</i>	18,00
Burrata <i>Burrata</i>	17,00
Burrata en parmaham <i>Burrata and parma ham</i>	19,50
Parma en meloen <i>Parma ham and melon</i>	18,50
Scampi fritti <i>Deep fried shrimps</i>	18,00
Scampi's met look <i>Shrimps with garlic and butter</i>	18,00
Calamari fritti <i>Deep fried calamari</i>	17,00

SALADES
SALADS

Gemengde salade <i>Mixed salad</i>	8,00
Rucola salade met parmesan en kerstomaatjes Rucola salad with parmesan cheese and cherrytomatoes	10,00
Salade met gebakken scampi's <i>Salad with baked shrimps</i>	15,50
Caprese Salade (tomaat mozzarella) <i>Tomato and mozzarella salad</i>	14,50

PASTA

“Spaghetti Paesano” met huisgemaakte meatballs (recept van de nonna) <i>Spaghetti with homemade meatballs (nonna's recipe)</i>	18,50
Spaghetti aglio olio (met olijfolie, look, pikante pepers en peterselie) <i>Spaghetti with olive oil, garlic, spicy peppers and parsley</i>	14,00
Penne arrabiata <i>Penne with a spicy tomato sauce</i>	14,00
Tagliatelle Bolognese <i>Tagliatelle with a typical Italian meat-based tomato sauce</i>	16,50
Spaghetti Carbonara <i>Spaghetti with smoked bacon and a creamy white sauce</i>	15,00
Lasagna Bolognese <i>Classic lasagne with Bolognese sauce</i>	16,00
Penne met gerookte zalm en room <i>Penne with smoked salmon and cream</i>	18,00
Tagliatelle met scampi's <i>Tagliatelle with shrimps</i>	18,50
Linguine met huisgemaakte basilicumpesto <i>Linguine with a home made basil-pesto</i>	16,00
Zwarte tagliatelle met king krab, verse tomaatjes en Vodka <i>Black tagliatelle with King Krab, fresh tomatoes and Vodka</i>	33,50
Linguine met vongole <i>Linguine with clams</i>	22,00
Tagliatelle met boter, Parmesan en truffel <i>Tagliatelle with butter, Parmesan cheese and truffle</i>	27,00
Linguine frutti di mare <i>Linguine with seafood, cherrytomatoes and garlic</i>	25,00

GEVULDE PASTA
STUFFED PASTA

Ravioli met ricotta e spinazie <i>Ravioli with ricotta cheese and spinach</i>	16,00
Ravioli met truffel en room <i>Ravioli with truffle and cream</i>	28,00
Ravioli gevuld met kreeft, klaargemaakt met verse tomaatjes, scampi's en witte wijn <i>Ravioli filled with Lobster, served with cherry tomatoes, shrimps and a white wine sauce</i>	27,50

PIZZA

Margherita <i>Classic Margherita</i>	12,00
Diavola (pikante salami) <i>Spicy salami</i>	13,00
Capricciosa (artisjokken, champignons, ham en zwarte olijven) <i>Artichokes, mushrooms, ham and black olives</i>	14,00
Vegetariana <i>Mixed vegetables</i>	14,00
Parmaham, rucola en parmesanschilders <i>Parma ham, rucola and Parmesan flakes</i>	19,00
Pancetta & Scamorza (pancettaspek en gerookte mozzarella) <i>Bacon and smoked mozzarella</i>	17,00
Tartufo (mozzarella en verse truffel) <i>Mozzarella cheese and fresh truffle</i>	24,00
Quattro stagioni (artisjokken, champignons en ham) <i>Artichokes, mushrooms and ham</i>	16,00
Quattro formaggi (4 kazen) <i>Four cheeses</i>	17,00
Carpaccio (rundscarpaccio, rucola en Parmesanschilders) <i>Beef carpaccio, rucola and Parmesan flakes</i>	22,00

VLEES
MEAT

Rib Eye met rozemarijn en zoutvlokken <i>Rib Eye with rosemary and salt flakes</i>	26,50
Entrecôte tagliata met Parmesan, rucola en kerstomaatjes <i>Sliced Prime Rib 'tagliata' with Parmesan cheese, rucola salad and cherry tomatoes</i>	24,00
Entrecôte tagliata met truffel <i>Sliced Prime Rib 'tagliata', served with a truffle Parmesan cream and fresh truffle</i>	28,50
Scaloppa Milanese (gepaneerd kalfslapje) <i>Pan fried breaded veal</i>	23,50
Scaloppa Parmigiana (kalfslapje met ham, mozzarella en tomatensaus) Veal escalope with ham, mozzarella and tomato sauce	23,50
Saltimbocca alla Romana (kalfslapje met Parmaham, salie en witte wijn) <i>Veal escalope with Parma ham, sage and white wine</i>	23,50
Mix van gegrild vlees (Rib Eye, entrecôte en Italiaanse worst) (2 pers.) <i>Mix of grilled meats (Rib Eye, prime rib and Italian sausage) (2 pers.)</i>	55,00

VIS
FISH

Op het vel gebakken zeebaarsfilets op een bedje van babyspinazie <i>Baked sea bass fillets with baby spinach</i>	25,50
Kort gegrilde tonijn tagliata met een soyacrèmesaus <i>Grilled, sliced tuna with a soy creme sauce</i>	23,50
Gegrilde gambas <i>Grilled prawns</i>	24,50

SAUZEN
SAUCES

Peperroom <i>Green peppers and cream</i>	3,00
Champignonroom <i>Mushrooms and cream</i>	4,00
Gorgonzola <i>Gorgonzola cheese</i>	5,00

BIJGERECHTEN
SIDES

Aardappelen in de oven met rozemarijn en grof zout <i>Oven baked potatoes with rosemary and salt</i>	
Pasta	
Frietjes <i>French fries</i>	
Gemengde salade <i>Mixed salad</i>	
Gemengde warme groenten <i>Mixed hot vegetables</i>	