

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
Bombay Sapphire, Fever-Tree Indian Premium & Lime		Italian Malfy Gin, Fever-Tree Sicilian Lemon & Rosemary	
Sergio Herman's signature Gin & Tonic	14,50	Limited Edition Bombay English Estate	14,50
Bombay London Dry, Fever-Tree Clementine & Basil love		Bombay English Estate, Fever-Tree Mediterranean,	
Ladies' Favorite	13,50	Fresh mint & lemon	
Buss N°509 Raspberry, Fever-Tree Aromatic			
COCKTAILS			
Martini Negroni	12,00	Paesano Mule	13,00
Martini Bitter, Bombay Sapphire, Martini Rosso		Grey Goose, Lime, Ginger Beer	
Grey Goose Espresso Martini	13,00	Bacardi Mojito	12,00
Grey Goose, Coffee Liqueur, Arabica Coffee		Bacardi Carta Blanca, Mint, Lime Juice	
Pornstar Martini	12,00	Bacardi Berry Mojito	12,00
42 Below, Passion Fruit Liqueur, Passion Fruit, Lime Juice		Bacardi Carta Blanca, Crème De Cassis, Mint, Lime Juice	
Prosecco Fiori	14,00		
St-Germain elderflower, Prosecco, Mint, Lime			
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
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		
WATER			
San Pellegrino bruisend 50 cl - 1 l	4,00 - 7,00	Acqua Panna plat 50 cl - 1 l	4,00 - 7,00
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.



PAESANO

LUNCH

DINNER

MENÙ

	HAPJES APPETIZERS	PASTA	VLEES MEAT
Tomatenbruschetta (4 st.) <i>Tomato toast</i>	8,00	“Spaghetti Paesano” met huisgemaakte meatballs (recept van de nonna) <i>Spaghetti with homemade meatballs (nonna’s recipe)</i>	Rib Eye met rozemarijn en zoutvlokken <i>Rib Eye with rosemary and salt flakes</i>
Portie olijven <i>Portion olives</i>	4,00	Spaghetti aglio olio (met olijfolie, look, pikante pepers en peterselie) <i>Spaghetti with olive oil, garlic, spicy peppers and parsley</i>	Entrecôte tagliata met Parmesan, rucola en kerstomaatjes <i>Sliced Prime Rib ‘tagliata’ with Parmesan cheese, rucola salad and cherry tomatoes</i>
Italiaanse chips met truffel <i>Italian oven baked chips with truffle</i>	10,00	Penne arrabiata <i>Penne with a spicy tomato sauce</i>	Entrecôte tagliata met truffel <i>Sliced Prime Rib ‘tagliata’, served with a truffle Parmesan cream and fresh truffle</i>
		Tagliatelle Bolognese <i>Tagliatelle with a typical Italian meat-based tomato sauce</i>	Scaloppa Milanese (gepaneerd kalfslapje) <i>Pan fried breaded veal</i>
		Spaghetti Carbonara <i>Spaghetti with smoked bacon and a creamy white sauce</i>	Scaloppa Parmigiana (kalfslapje met ham, mozzarella en tomatensaus) <i>Veal escalope with ham, mozzarella and tomato sauce</i>
		Lasagna Bolognese <i>Classic lasagne with Bolognese sauce</i>	Saltimbocca alla Romana (kalfslapje met Parmaham, salie en witte wijn) <i>Veal escalope with Parma ham, sage and white wine</i>
Minestrone groentensoep <i>Minestrone vegetable soup</i>	8,00	Penne met gerookte zalm en room <i>Penne with smoked salmon and cream</i>	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>
Tomatenroomsoep <i>Tomato cream soup</i>	8,00	Tagliatelle met scampi’s <i>Tagliatelle with shrimps</i>	
		Linguine met huisgemaakte basilicumpesto <i>Linguine with a home made basil-pesto</i>	VIS FISH
		Zwarte tagliatelle met king krab, verse tomaatjes en Vodka <i>Black tagliatelle with King Krab, fresh tomatoes and Vodka</i>	
		Linguine met vongole <i>Linguine with clams</i>	Op het vel gebakken zeebaarsfilets op een bedje van babyspinazie <i>Baked sea bass fillets with baby spinach</i>
Mix van voorgerechten van het huis (2 pers.) <i>Mix of starters (2 pers.)</i>	34,00	Tagliatelle met boter, Parmesan en truffel <i>Tagliatelle with butter, Parmesan cheese and truffle</i>	Kort gegrilde tonijn tagliata met een soyacrèmesaus <i>Grilled, sliced tuna with a soy creme sauce</i>
Rundscarpaccio <i>Beef carpaccio</i>	18,50	Linguine frutti di mare <i>Linguine with seafood, cherrytomatoes and garlic</i>	Gegrilde gambas <i>Grilled prawns</i>
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	GEVULDE PASTA STUFFED PASTA	SAUZEN SAUCES
Burrata <i>Burrata</i>	17,00	Ravioli met ricotta e spinazie <i>Ravioli with ricotta cheese and spinach</i>	Peperroom <i>Green peppers and cream</i>
Burrata en parmaham <i>Burrata and parma ham</i>	19,50	Ravioli met truffel en room <i>Ravioli with truffle and cream</i>	Champignonroom <i>Mushrooms and cream</i>
Parma en meloen <i>Parma ham and melon</i>	18,50	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>	Gorgonzola <i>Gorgonzola cheese</i>
Scampi fritti <i>Deep fried shrimps</i>	18,00		
Scampi’s met look <i>Shrimps with garlic and butter</i>	18,00	PIZZA	
Calamari fritti <i>Deep fried calamari</i>	17,00	Margherita <i>Classic Margherita</i>	BIJGERECHTEN SIDES
		Diavola (pikante salami) <i>Spicy salami</i>	Aardappelen in de oven met rozemarijn en grof zout <i>Oven baked potatoes with rosemary and salt</i>
		Capricciosa (artisjokken, champignons, ham en zwarte olijven) <i>Artichokes, mushrooms, ham and black olives</i>	Pasta
		Vegetariana <i>Mixed vegetables</i>	Frietjes <i>French fries</i>
Gemengde salade <i>Mixed salad</i>	8,00	Parmaham, rucola en parmesanschilfers <i>Parma ham, rucola and Parmesan flakes</i>	Gemengde salade <i>Mixed salad</i>
Rucola salade met parmesan en kerstomaatjes <i>Rucola salad with parmesan cheese and cherrytomatoes</i>	10,00	Pancetta & Scamorza (pancettaspek en gerookte mozzarella) <i>Bacon and smoked mozzarella</i>	Gemengde warme groenten <i>Mixed hot vegetables</i>
Salade met gebakken scampi’s <i>Salad with baked shrimps</i>	15,50	Tartufo (mozzarella en verse truffel) <i>Mozzarella cheese and fresh truffle</i>	
Caprese Salade (tomaat mozzarella) <i>Tomato and mozzarella salad</i>	14,50	Quattro stagioni (artisjokken, champignons en ham) <i>Artichokes, mushrooms and ham</i>	
		Quattro formaggi (4 kazen) <i>Four cheeses</i>	
		Carpaccio (rundscarpaccio, rucola en Parmesanschilfers) <i>Beef carpaccio, rucola and Parmesan flakes</i>	