

**VINO FRIZZANTE**  
**MOUSSENDE WIJN**  
**SPARKLING WINE**

**Loredan Gasparini**, | 34,50  
**Asolo Prosecco**  
**Supérieure Brut**  
Veneto – Glera

**VINO BIANCO**  
**WITTE WIJN | WHITE WINE**

**Azienda Agricola** | 32,50  
**Marco Cecchini,**  
**d'Orsaria Pinot Grigio**  
Friuli – Pinot-Grigio

**Di Lenardo Vineyards**, | 34,50  
**Sauvignon Blanc**  
Friuli – Sauvignon Blanc

**H.Lun**, | 39,50  
**Alto-Adige Chardonnay**  
Alto – Adige – Chardonnay

**Masseria Frattasi**, | 39,50  
**Fiano 2017**  
Campania – Fiano

**VINO ROSSO**  
**RODE WIJN | RED WINE**

**Cantine San Marziano**, | 26,50  
**La Natura Nero d'Avola**  
Sicilië – Nero d'avola

**Cantine DuePalme**, | 32,50  
**Sangaetano Primitivo**  
**di Manduria**  
Puglia – Primitivo

**Cantina Tollo**, | 39,50  
**Montepulciano**  
**d'Abruzzo Riserva Mo**  
Abruzzen – Montepulciano

**Stefano Accordini**, | 47,50  
**Valpolicella Classico**  
**Supérieure Ripasso**  
Veneto – corvina veronese,  
Rondinella & Molinara

**CANTINA**  
**DI DAVID**

ITALIAN FINE DINING AT HOME

AFHALEN | BEZORGEN

12.00 - 21.00



INTERNATIONAL 4 TEMPLE AWARD

**ITALIE**  
**RESTAURANT**  
**VAN HET JAAR**  
PUBLIEKSPRIJS  
**2018**

**2018-2019**  
**DE GOUDENPOLLEPEL**  
BESTE 2DE RESTAURANT REGIO UTRECHT

**MENÙ**

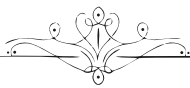
Vanaf twee personen te bestellen!  
For two persons or more!

**MENÙ A TRE PORTATE** | 39,50  
Driegangenmenu: voorgerecht, pasta of  
hoofdgerecht en nagerecht naar keuze  
Three-course menu: starter, pasta or  
main course and dessert of your choice

**MENÙ A QUATTRO PORTATE** | 49,50  
Viergangenmenu: voorgerecht, pasta,  
hoofdgerecht en nagerecht naar keuze  
Four-course menu: starter, pasta,  
main course and dessert of your choice

030-2368436

WWW.INFO@CANTINADIDAVID.NL  
OUDEGRACHT 88 A\D WERF 3511 AV UTRECHT



## ANTIPASTI VOORGERECHTEN STARTERS | 14,50

### PROVOLA AFFUMICATA (DOP)

Gerookte buffelmozzarella, aubergine,  
cherrytomaatjes  
Smoked buffalo mozzarella, eggplant,  
cherry tomatoes

### VITEL TONNÉ

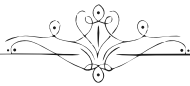
Kalfsmuis, tonijn-kappertjessaus  
Silverside veal, tuna and caper sauce

### CARPACCIO DI MANZO

Biologisch Black Angus rund, Cipriani saus,  
gemengde salade, pijnboompitten  
Organic Black Angus beef, Cipriani sauce,  
mixed salad, pine nuts

### CARPACCIO DI SALMONE

Gerookte zalm, lente-ui, zwarte olijven,  
limoenmayonaise, gemengde salade, croutons  
Smoked salmon, spring onions, black olives,  
lime mayonnaise, mixed salad, croutons



## PASTA FATTA IN CASA HUISGEMAAKTE PASTA HOMEMADE PASTA | 19,50

### LASAGNA AL TARTUFO

Zwarte truffel, burrata, spinazie, ricotta  
Black truffle, burrata, spinach, ricotta

### LASAGNA AL SALMONE

Zalm, courgette, rucolapesto, ricotta  
Salmon, zucchini, rocket pesto, ricotta

### LASAGNA BOLOGNESE

Volgens authentiek recept van Accademia  
Italiana della Cucina  
According to the authentic recipe of Accademia  
Italiana della Cucina

### PASTA FLAMBATA

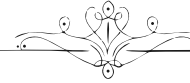
Parmezaanse kaas, zwarte truffel,  
Vecchia Romagna-likeur, eekhoorntjesbrood,  
cherrytomaatjes, spinazie  
Parmesan cheese, black truffle,  
Vecchia Romagna-liquor, porcini mushrooms,  
cherry tomatoes, spinach

### PENNE AL FILETTO

Ossenhaaspuntjes, wortel, selderij, tomatensaus  
Tenderloin tips, carrot, celery, tomato sauce

### RAVIOLI RICOTTA E SPINACI

Ricotta, spinazie, mascarpone, prosecco,  
pijnboompitten  
Ricotta, spinach, mascarpone, prosecco,  
pine nuts



## SECONDI PIATTI HOOFDGERECHTEN MAIN COURSES | 22,50

### PARMIGIANA DI MELANZANE

Aubergine, tomatensaus, Parmezaanse kaas,  
mozzarella, basilicum  
Eggplant, tomato sauce, Parmesan cheese,  
mozzarella, basil

*MET GROENTEN | AARDAPPELEN | WITH VEGETABLES | PATATOES*

### SALTIMBOCCA ALLA ROMANA

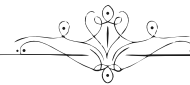
Kalfslende, Parmaham, witte wijnsaus, salie  
Loin of veal, Parma ham, white wine sauce, sage

### FILETTO DI BRANZINO

Zeebaarsfilet, zongedroogde tomaten,  
bloemkoolsaus, amandelen  
Sea bass fillet, sun dried tomatoes,  
cauliflower sauce, almonds

### STINCO D'AGNELLO

Lamsschenkel, eigen jus | Lamb shank, gravy



## DOLCI NAGERECHTEN DESSERT | 8,50

### BONÉT PIEMONTESE

Cacaopudding, rum, amaretti-koekjes,  
caramelsaus  
Cacao pudding, rum, amaretti cookies,  
caramel sauce

### TIRAMISÙ

Volgens authentiek recept  
According to authentic recipe

### PANNA COTTA AL MANGO E COCCO

Mango, kokos  
Mango, coconut