



Quon' Eatalia[®]
OSTERIA



MENU BUON'EATALIA

3 OR 4 COURSES

This menu is served per table and the dishes can not be modified. For groups of 8 the choice is limited with max 2 different dishes per course. This to avoid long waiting time and to guarantee the quality.

APPETIZERS

- Vitello tonnato: *thinly-sliced veal fillet, tuna mayonnaise, capers*
- or Insalata Caprese: *burrata, San Marzano tomato, pesto van basilicum, Taggiasche olijven, pijnboompitten*
- or Melanzane alla Parmigiana: *gratinated eggplant from the oven, tomato, Parmigiano*
- or Tartare di tonno: *red tuna, minced, avocado, geroosterde sesam, chili oil*

MAIN COURSES*

- Scaloppina Buon'Eatalia: *veal cutlet, button mushrooms, cream sauce, basil, San Marzano tomato, bacon bits, oven-baked chips*
- or Tagliata di Manzo: *thinly-sliced tenderloin, extra virgin olive oil, fresh salad, Parmezaanse kaas, krokante pommes pont neuf frieten, sausje van aceto balsamico di Modena*
- or Tagliata di tonno alla Siciliana: *kort geschroeide tonijn, caponata van groenten, oregano, lente uitjes, olijven, ansjovis, tagliolini bianco*
- or Costolette alla Milanese: *cutlet of milk veal with a crunchy breading, young spinach, salade, patatjes uit de oven*

NAGERECHTEN

- Tiramisu: *mascarpone, Amaretto, lady fingers*
- or Scroppino all'arancia: *sorbet of arancello with prosecco and vodka*
- or Panna cotta: *with fresh vanilla, strawberries and raspberries*
- or Dama bianca: *vanilla ice cream with chocolate sauce and freshly whipped cream*

3 courses: € 41,90 / With wines: + € 22,00

*4 COURSES

Ravioli with ricotta, spinach, butter sauce, fresh sage

4 courses: € 51,90 / With wines: + € 26,00

Suggerimenti Suggesties

Carpaccio classico al tartufo <i>Thinly-sliced beef, rocket, Parmigiano, extra virgin olive oil, capers, fresh seasonal truffle</i>	24,00
Salade Caprese al tartufo <i>Burrata, San Marzano tomato, extra virgin olive oil, basil, fresh seasonal truffle</i>	24,00
Risotto Caprese al tartufo <i>Risotto, tomato, burrata and fresh seasonal truffle</i>	23,00
Tagliolini al tartufo <i>Fresh tagliolini with fresh seasonal truffle and butter</i>	24,00
Tagliata di Manzo al tartufo <i>Thinly-sliced tenderloin, extra virgin olive oil, fresh salad, Parmezaanse kaas, krokante pommes pont neuf frieten, sausje van aceto balsamico di Modena, fresh seasonal truffle</i>	36,00
Pizzetta tartufo <i>Fior di latte mozzarella, Valle d'Aosta d.o.p. Fontina cheese, fresh truffle</i>	22,00
Pizzetta carpaccio tartufo <i>Carpaccio van rund, mozzarella Fior di latte, verse seizoenstruffel</i>	24,00
Pizzetta tartufo con guanciale <i>Verse pachino tomaatjes, kastanjepaddestoelen, Italian cheek bacon, stracciatella di bufala, fresh seasonal truffle</i>	25,00
Dama bianca al tartufo <i>Vanilla ice cream with truffle honey, fresh seasonal truffle and hazelnut crumble</i>	16,00

A LA CARTE

ANTIPASTI - APPETIZERS

Carpaccio di polpo <i>Carpaccio van octopus, inktvismayonnaise, aardappelen, gekonfijte citroen, olijven, basilicum</i>	19,00
Carpaccio classico <i>Thinly-sliced beef, rocket, Parmigiano, extra virgin olive oil, capers</i>	16,00
Vitello tonnato <i>Thinly-sliced veal fillet, tuna mayonnaise, capers</i>	17,00
Insalata Caprese <i>Burrata, San Marzano tomato, pesto van basilicum, Taggiasche olijven, pijnboompitten</i>	16,00
Scampi giganti in crosta di pane (2 portions) <i>Big juicy scampi baked in a crust of Japanese breadcrumbs, melted tomato, basil and a crostino</i>	22,00
Granchio reale gratinato <i>Gratinated King crab, butter sauce, pachino tomatoes, fresh thyme and roasted garlic</i>	32,00
Tartare di tonno <i>Red tuna minced, avocado, geroosterde sesam, chilli oil</i>	19,00
Melanzane alla Parmigiana <i>Gratinated eggplant from the oven, tomato, Parmigiano</i>	15,00

Antipasti (to order for 2 persons) 28,00
Various cold cuts and cheeses - grilled vegetables - tomato bruschetta

Antipasti deluxe - plank with treats to share 16,00 pp
(order from min. 4 persons)
Various cold cuts and cheeses - vitello tonnato - grilled scampi - Mediterranean vegetables - pizzette margherita - tomato bruschetta

SECONDI PIATTI - HOOFDGERECHTEN

Filetto di branzino selvaggio <i>Fillet of wild sea bass, vongole, broccoli, polenta, peterseliecoulis, tomaatjes</i>	29,00
Granchio reale gratinato <i>Gratinated king crab, butter sauce, pachino tomatoes, fresh thyme, roasted garlic, pasta mezze paccheri</i>	47,00
Tagliata di tonno alla Siciliana <i>Kort geschroeide tonijn, caponata van groenten, oregano, lente uitjes, olijven, ansjovis, tagliolini bianco</i>	26,00
Scaloppina Buon'Eatalia <i>Veal cutlet, button mushrooms, cream sauce, basil, San Marzano tomato, bacon bits, oven-baked chips</i>	24,00
Costolette alla Milanese <i>Cutlet of milk veal with a crunchy breading, young spinach, salade, patatjes uit de oven</i>	24,00
Tagliata di Manzo <i>Thinly-sliced tenderloin, extra virgin olive oil, fresh salad, Parmezaanse kaas, krokante pommes pont neuf frieten, sausje van aceto balsamico di Modena</i>	28,00
Ossobuco alla Milanese <i>Classically-made Ossobuco, gremolata, risotto met saffraan</i>	26,00

CONTORNI - BIJGERECHTEN

Pommes pont neuf frieten	4,00
Aardappelen uit de oven	4,00
Tagliolini aglio olio	4,00
Tagliolini met tomatensaus	4,00
Gemende salade	4,00
Warme groenten	4,00

PASTE È RISOTTO - SMALL PASTA AND RISOTTO

Ravioli ricotta <i>Ravioli with ricotta, spinach, butter sauce, fresh sage</i>	13,00
Tagliolini al tartufo <i>Tagliolini with fresh seasonal truffle and butter</i>	24,00
Orecchiette con sugo di salsiccia fresca e finocchietto <i>'Little ear' pasta, tomato sauce of Italian sausage with fennel seeds and spinach</i>	15,00
Spaghetti al ragu di vitello <i>Spaghetti alla Bolognese with minced veal</i>	14,00
Spaghetti vongole verace <i>Spaghetti with vongole clams, garlic, pachino tomatoes, peperoncini</i>	16,00
Cavatelli con mozzarella di buffalo <i>Pasta, pachino tomatoes, buffalo mozzarella and lettuce hearts</i>	13,00
Calamarata Napoletana <i>Ring pasta with little squids and tomatoes from Naples</i>	15,00
Tagliolini granchio reale <i>Tagliolini with fresh tomatoes, king crab, chilli, basil and parsley</i>	24,00
Risotto Caprese <i>Risotto, tomato and burrata</i>	15,00

DOLCE - DESSERTS

Caffè Buon'Eatalia <i>Koffie met lekkere kleine onvergetelijke dessertjes</i>	16,00
Tiramisu <i>Mascarpone, Amaretto, lady fingers</i>	8,00
Lavazza café glacé <i>Softly-churned coffee ice cream made of Lavazza coffee and vanilla ice cream with a hazelnut crumble</i>	7,00
Dama bianca <i>Vanilla ice cream with chocolate sauce and freshly whipped cream</i>	8,00
Scroppino all'arancia <i>Sorbet of arancello with prosecco and vodka</i>	8,00
Panna cotta <i>With fresh vanilla, strawberries and raspberries</i>	8,00
Pizzetta Nutella <i>Small pizza with Nutella, strawberries and hazelnut crumble</i>	8,00

See also our drinks card for alcoholic coffee and Grappa

PIZZETTE 'TRE STELLE' - SMALL PIZZA'S '3***'

Tartufo <i>Fior di latte mozzarella, Valle d'Aosta d.o.p. Fontina cheese, fresh truffle</i>	22,00
Margherita d.o.p. <i>Tomato sauce, Fior di latte mozzarella, basil</i>	8,00
Vegetariana <i>Tomato sauce, Fior di latte mozzarella, oregano, grilled vegetables</i>	10,00
Quattro Stagioni <i>Tomato sauce, Fior di latte mozzarella, oregano, baked herbed ham, chestnut mushrooms, taggia olives, artichoke</i>	10,00
Carbonara pancetta <i>Fior di latte Mozzarella, Parmigiano, pancetta, egg, garlic</i>	10,00
Buon'Eatalia <i>Fior di latte Mozzarella, fennel sausage, cime di rape, pachino tomatoes, Parmigiano Reggiano d.o.p.</i>	10,00
Dario <i>Fior di latte mozzarella, pachino tomatoes, spicy salami, buffalo mozzarella</i>	10,00
San Daniele <i>San Daniele matured 24 months, buffalo mozzarella, rocket, pachino tomatoes, Parmigiano, olive oil</i>	11,00
Astice <i>Lobster, burrata, pachino tomatoes, courgette, bieslook, basil, peperoncini</i>	28,00
Tartufo nero guanciale <i>Verse pachino tomaatjes, kastanjepaddestoelen, Italian cheek bacon, stracciatella di bufala, fresh seasonal truffle</i>	25,00
Calzoncino <i>Calzone, tomato sauce, Fior di latte mozzarella, baked herbed ham, mushrooms, taggia olives, artichoke</i>	10,00
Carpaccio tartufo <i>Carpaccio van rund, mozzarella Fior di latte, verse seizoenstruffel</i>	17,00



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