

PIZZE ROSSE

Our favorite pizzas with a base of San Marzano D.O.P. tomatoes

1. **MARGHERITA** 🌿 ★ 10.5
Tomato sauce, fior di latte & basil
+ buffalo mozzarella 3.5 + Salami 3.5
2. **MARINARA CON ALICI** 11
Tomato sauce, anchovies, capers, Taggiasca olives, oregano & garlic oil
3. **TONNO** 14.5
Tomato sauce, fior di latte, tuna, red onion, capers & Taggiasca olives
4. **DIAVOLA** 14.5
Tomato sauce, fior di latte, garlic oil, spicy salami & chili peppers
5. **VEGETARIANA** 🌿 ★ 15
Tomato sauce, fior di latte, red onion, grilled vegetables, Taggiasca olives, arugula & Parmigiano Reggiano D.O.P. (+ Truffle pecorino 3.5)
6. **QUATTRO FORMAGGI** 🌿 15
Tomato sauce, fior di latte, gorgonzola, Parmigiano Reggiano D.O.P., pecorino & basil
7. **PINOLI** 🌿 ★ 16
Tomato sauce, fior di latte, cherry tomato, garlic, pine nuts, arugula & Parmigiano Reggiano
8. **QUATTRO STAGIONI** 16
Tomato sauce, fior di latte, mushrooms, Taggiasca olives, artichoke & cooked ham
9. **PICCANTE** 16
Tomato sauce, fior di latte, spicy salami, 'nduja, gorgonzola & red onion
10. **MELANZANE E SALSICCIA** 15.5
Tomato sauce, eggplant, fresh Tuscan sausage & pecorino
11. **SPECK** 17
Tomato sauce, fior di latte, speck, smoked cheese, mushrooms & Parmigiano Reggiano
12. **PROSCIUTTO CRUDO E PARMIGGIANO** 17
Tomato sauce, fior di latte, Parma ham, Parmigiano Reggiano D.O.P. & arugula
13. **GORGONZOLA E PARMA** 17
Tomato sauce, fior di latte, mushrooms, gorgonzola, Parma ham
14. **PESTO E BURRATA** 🌿 17
Tomato sauce, fior di latte, pesto, burrata & semi-dried tomatoes
15. **PROSCIUTTO CRUDO E MOZZARELLA DI BUFALA** 18.5
Tomato sauce, fior di latte, Parma ham & buffalo mozzarella
16. **COPPA E BURRATA** 19
Tomato sauce, fior di latte, coppa di parma, arugula, burrata & semi-dried tomatoes
17. **TARTUFINA ROSSO SPECIALE** 19.5
Tomato sauce, fior di latte, beech mushrooms, truffle salami & truffle pecorino
(+ Fresh truffle 5.5)
18. **CALZONE CLASSICO** 16
Folded pizza with tomato sauce, fior di latte, smoked cheese, cooked ham, artichoke, mushrooms & Taggiasca olives
19. **CALZONE PICCANTE** 16
Folded pizza with tomato sauce, fior di latte, spicy salami, gorgonzola, grilled vegetables, Taggiasca olives & 'nduja

PIZZE BIANCHE

Our favorite pizzas with a base of Fior di Latte Mozzarella

20. **TARTUFINA** 17.5
Fior di latte, mushrooms, truffle salami, arugula & truffle pecorino
21. **BOSCAIOLA** 17.5
Fior di latte, mushrooms, fresh Tuscan sausage & buffalo mozzarella
22. **CHIODINI** 17.5
Fior di latte, coppa di parma, beech mushrooms and truffle pecorino
23. **TARTUFO** 🌿 ★ 19.5
Fior di latte, mushrooms, truffle pecorino & fresh truffle

DOLCI

- TIRAMISÙ AL MARSALA** 9
A large portion of our homemade tiramisu, perfect for sharing
- FRAGOLA CON MOUSSE DI CIOCCOLATO BIANCO** 8.5
Marinated strawberries with white chocolate mousse & cookie crumble
- TORTA DELLA NONNA** 8.5
Traditional Italian tart with lemon custard, served with lemon ice cream
- CANNOLI RICOTTA SICILIANI** 8.5
Fried Sicilian pastry filled with ricotta, served with orange sorbet
- NEMESIS CON RIAGGANCIO AGLI AGRUMI** 9
Chocolate-coffee brownie with lemon curd cream
- COPPA PISTACCHIO E CIOCCOLATO** 10
Sundae with homemade Pistachio di Bronte D.O.P. ice cream, chocolate sorbet, pistachios & chopped chocolate
- GELATO** 7.5
Italian ice creams from Martinucci Pasticceria. Choice of:
Lemon sorbet / Tartufo nero / Tartufo Bianco / Tartufo Pistacchio

VINI DA DESSERT

- VIN SANTO CON CANTUCCINI** 9
Tuscan dessert wine with Italian almond cookies
- DINDARELLO IGT** 9
Sweet white wine from Veneto made from Moscato grapes
- MADORO IGT** 9.5
Red wine from Veneto made from Marzemino & Cabernet Sauvignon grapes

CAFFÈ SPECIALI

- AFFOGATO** 6
1 scoop of our homemade vanilla ice cream topped with hot espresso
+ Amaretto 3
- ITALIAN COFFEE** 8
Coffee, amaretto & whipped cream
- IRISH COFFEE** 9
Coffee, whiskey & whipped cream
- FRENCH COFFEE** 9
Coffee, cognac & whipped cream

AFTER DINNER COCKTAILS

- SGROPPINO** 8.5
Lemon ice cream, vodka & Prosecco
- ESPRESSO MARTINI** 12.5
Espresso, vodka & Kahlua
- PORNSTAR MARTINI** 12.5
Passoa, vanilla vodka, passion fruit juice, egg white & a shot of prosecco
- AMARETTO SOUR** 12.5
Amaretto, citrus juice, bitters & egg white
- NEGRONI** 10
Campari, Poli Gran Bassano Vermouth, Marconi 46 Gin



CHRISTIANI

Vino E Cibo

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TAGLIERE

Rustic wooden boards filled with Italian specialties

TAGLIERE DI SALUMI A variety of changing cold cuts	17
TAGLIERE DI FORMAGGI 🌿 A variety of changing cheeses	18.5
TAGLIERE DI SALUMI E FORMAGGI A variety of changing cheeses & cold cuts	19.5
TAGLIERE DI PARMA Prosciutto di Parma & buffalo mozzarella	22.5
TAGLIERE DA CHRISTIANI (2-3 PERS.) A mix of our favorite cold cuts, cheeses, and vegetables	26.5
TAGLIERE DA CHRISTIANI GRANDE (4-6 PERS.) A mix of our favorite cold cuts, cheeses, and vegetables	51.5
TAGLIERE DA CHRISTIANI FORMIDABILE (8-12 PERS.) A mix of our favorite cold cuts, cheeses, and vegetables	99.5

ANTIPASTI

FOCACCIA ROMANA 🌿 Roman-style focaccia from our stone oven with sea salt and rosemary. Recommended with all antipasti & tagliere: <i>Pesto spread / Truffle spread</i>	6.5
BRUSCHETTE 🌿 Three types of crispy bruschetta made with Altamura bread, topped with fresh ingredients	7.5
FOCACCIA CAPRESE 🌿 Focaccia from our stone oven with sea salt, rosemary, buffalo mozzarella, tomato, and basil	12.5
MELANZANA AL FORNO CON MASCARPONE 🌿 Slow-roasted eggplant with mascarpone cream, crispy Parmesan tuile, honey & toasted pine nuts	12.5
BRESAOLA CON MOZZARELLA DI BUFALA E FICHI Bresaola with buffalo mozzarella, arugula, figs, Granny Smith apple, 15-year aged balsamic vinegar, pine nuts & basil oil.	15
FRITTELLE DI GRANCHIO E PARMIGIANO Fried crab and Parmesan fritters with lemon-ricotta cream & frisée salad.	12.5
VITELLO TONNATO Thinly sliced veal with tuna mayonnaise, arugula, caper berries, seed mix & sun-dried tomatoes	15.5
CAPESANTE CON PISELLI E GUANCIALE Pan-seared scallops with pea foam, crispy guanciale & mollica frita.	16.5
CARPACCIO DI MANZO Thinly sliced beef tenderloin with Parmigiano Reggiano D.O.P., arugula, toasted pine nuts, Worcestershire dressing & extra virgin olive oil	16.5

🌿 Vegetarian ★ Also as vegan version available

🍷 Most of our pizzas, pasta, and focaccia are also available gluten-free. (+€3)

IL MENÙ DI CHRISTIANI

4-COURSE MENU

Build your own 4-course menu with your selection of antipasti, primi, secondi & dolci from our spring menu.

€47,50

SEASONAL MENU

A comprehensive 7-course menu featuring various specialties from our spring menu. Within this menu, we are only able to cater to dietary restrictions or allergens in a limited fashion.

€54,50

WINE PAIRING

A specially selected glass of wine with each course of your 4-course menu or seasonal menu.

€20 / €35

IF YOU HAVE AN ALLERGY, PLEASE INFORM US!
OUR STAFF CAN PROVIDE YOU WITH MORE
INFORMATION ABOUT ALLERGENS.

PRIMI PIATTI

Choose from a standard or large portion of our primi

LASAGNE AL FORNO CHRISTIANI Ragù alla bolognese, bechamel, fior di latte & parmigiano reggiano D.O.P.	17 / 24
RISOTTO AI PISELLI 🌿 Pea risotto with green asparagus, pecorino romano & mint	16 / 22
RAVIOLI PESTO SICILIANO Ravioli filled with Sicilian red pesto in a tomato-mascarpone sauce with pecorino & almonds	17 / 24
SPAGHETTI AL RAGÙ DI POLPO E LIMONE 🌿 Spaghetti with octopus ragù, fresh lemon zest & parsley	16 / 22
PAPPARDELLE AL RAGÙ DI AGNELLO Pappardelle with lamb ragù & Parmigiano Reggiano D.O.P.	17 / 24

SECONDI

MELANZANE ALLA PARMIGIANA 🌿 Casserole with eggplant, tomato sauce, fior di latte & Parmigiano Reggiano D.O.P.	17
POLLO AI CARCIOFI CON PURÈ E CICORIA Braised chicken in chicken stock and white wine with artichoke, potato mousseline, spring onion & roasted chicory	24
ORATA CON FINOCCHIO E POLENTA CROCCANTE Pan-seared sea bream with braised fennel, lemon butter sauce, crispy polenta & chives	25
AGNELLO CON PISELLI, MENTA E TORTINO DI PATATE Sous-vide lamb rump with peas, mint, green asparagus, crispy potato cake & lamb jus.	30
TAGLIATA DI MANZO Sliced sukade steak with baby spinach, tomato, Parmigiano Reggiano D.O.P. & crispy potato cake	30
ROTOLO DI MANZO CON PESTO E PECORINO Beef roulade filled with pesto, sun-dried tomato, pine nuts, pecorino & Parmigiano Reggiano D.O.P., served with salad & crispy potato cake.	32

CONTORNI

TORTINO DI PATATA Crispy potato-Parmesan cake	6
VERDURA DEL GIORNO Seasonal Vegetables	6
INSALATA MISTA Mixed salad	6.5
INSALATA DI POMODORI Tomato and basil salad	6.5