

PIZZE ROSSE

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

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| 1. MARINARA CON ALICI
Tomato sauce, anchovies, capers, Taggiasca olives, oregano & garlic oil | 10 |
| 2. MARGHERITA 🌿 ★
Tomato sauce, fior di latte & basil
+ buffalo mozzarella 3,5 + Salami 3,5 | 11.5 |
| 3. TONNO
Tomato sauce, fior di latte, tuna, red onion, capers & Taggiasca olives | 15.5 |
| 4. DIAVOLA
Tomato sauce, fior di latte, garlic oil, spicy salami & chili peppers | 15.5 |
| 5. VEGETARIANA 🌿 ★
Tomato sauce, fior di latte, red onion, grilled vegetables, Taggiasca olives, arugula & Parmigiano Reggiano D.O.P. (+ Truffle pecorino 3,5) | 16 |
| 6. QUATTRO FORMAGGI 🌿
Tomato sauce, fior di latte, gorgonzola, Parmigiano Reggiano D.O.P., fontina & basil | 16 |
| 7. PINOLI 🌿 ★
Tomato sauce, fior di latte, cherry tomato, garlic, pine nuts, arugula & Parmigiano Reggiano | 17 |
| 8. QUATTRO STAGIONI
Tomato sauce, fior di latte, mushrooms, Taggiasca olives, artichoke & cooked ham | 17 |
| 9. PICCANTE
Tomato sauce, fior di latte, spicy salami, 'nduja, gorgonzola & red onion | 17 |
| 10. MELANZANE E SALSICCIA
Tomato sauce, eggplant, fresh Tuscan sausage & pecorino | 17 |
| 11. SPECK
Tomato sauce, fior di latte, speck, smoked cheese, mushrooms & Parmigiano Reggiano | 18 |
| 12. PROSCIUTTO CRUDO E PARMIGIANO
Tomato sauce, fior di latte, Parma ham, Parmigiano Reggiano D.O.P. & arugula | 18 |
| 13. GORGONZOLA E PARMA
Tomato sauce, fior di latte, mushrooms, gorgonzola, Parma ham | 18 |
| 14. PESTO E BURRATA 🌿
Tomato sauce, fior di latte, pesto, burrata & semi-dried tomatoes | 18 |
| 15. PROSCIUTTO CRUDO E MOZZARELLA DI BUFALA
Tomato sauce, fior di latte, Parma ham & buffalo mozzarella | 19.5 |
| 16. COPPA E BURRATA
Tomato sauce, fior di latte, Coppa di Parma, arugula, burrata & semi-dried tomatoes | 19.5 |
| 17. TARTUFINA ROSSO SPECIALE
Tomato sauce, fior di latte, beech mushrooms, truffle salami & truffle pecorino
(+ Fresh truffle 5,5) | 19.5 |
| 18. CALZONE CLASSICO
Folded pizza with tomato sauce, fior di latte, smoked cheese, cooked ham, artichoke, mushrooms & Taggiasca olives | 17 |
| 19. CALZONE PICCANTE
Folded pizza with tomato sauce, fior di latte, spicy salami, gorgonzola, grilled vegetables, Taggiasca olives & 'nduja | 17 |

PIZZE BIANCHE

Our favorite pizzas with a base of Fior di Latte Mozzarella

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| 20. TARTUFINA
Fior di latte, mushrooms, truffle salami, arugula & truffle pecorino | 18.5 |
| 21. BOSCAIOLA
Fior di latte, mushrooms, fresh Tuscan sausage & buffalo mozzarella | 18.5 |
| 22. CHIODINI
Fior di latte, coppa di parma, beech mushrooms and truffle pecorino | 18.5 |
| 23. TARTUFO 🌿 ★
Fior di latte, mushrooms, truffle pecorino & fresh truffle | 19.5 |

DOLCI

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| COPPA PISTACCHIO E CIOCCOLATO
Coupe with Pistacchio di Bronte D.O.P. ice cream, chocolate sorbet, pistachio sauce, pistachio & dark chocolate | 8 |
| SOGNO AL FRUTTO DELLA PASSIONE E CIOCCOLATO
Bonbon with passion fruit compote with dark chocolate, sea salt & meringue | 8 |
| FRAGOLA CON MOUSSE
Marinated strawberries with white chocolate mousse & a crisp of filo pastry | 9 |
| TORTA DELLA NONNA
Grandmother's recipe tart filled with lemon custard, served with vanilla ice cream | 8 |
| TIRAMISÚ AL MARSALA
A large portion of our homemade tiramisu, perfect for sharing | 10 |
| GELATO
Italian ice creams from Martinucci Pasticceria. Choice of:
<i>Lemon sorbet / Tartufo nero / Tartufo bianco / Tartufo pistacchio</i> | 7.5 |

VINI DA DESSERT

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

CAFFÈ SPECIALI

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

AFTER DINNER COCKTAILS

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| SGROPPINO
Lemon ice cream, vodka & Prosecco | 9 |
| ESPRESSO MARTINI
Espresso, vodka & Kahlua | 13.5 |
| PORNSTAR MARTINI
Passoa, vanilla vodka, passion fruit juice, egg white & a shot of prosecco | 13.5 |
| AMARETTO SOUR
Amaretto, citrus juice, bitters & egg white | 12.5 |
| NEGRONI
Campari, Poli Gran Bassano Vermouth, Marconi 46 Gin | 10 |



CHRISTIANI

Vino E Cibo

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TAGLIERE

Rustic wooden boards filled with Italian specialties

TAGLIERE DI SALUMI 18
A variety of changing cold cuts

TAGLIERE DI FORMAGGI 19
A variety of changing cheeses

TAGLIERE DI SALUMI E FORMAGGI 21
A variety of changing cheeses & cold cuts

TAGLIERE DI PARMA 23
Prosciutto di Parma & buffalo mozzarella

TAGLIERE DA CHRISTIANI (+/-3 PERS.) 28
A mix of our favorite cold cuts, cheeses, and vegetables

TAGLIERE DA CHRISTIANI GRANDE (+/-6 PERS.) 52
A mix of our favorite cold cuts, cheeses, and vegetables

TAGLIERE DA CHRISTIANI FORMIDABILE (+/-12 PERS.) 99
A mix of our favorite cold cuts, cheeses, and vegetables

ANTIPASTI

FOCACCIA ROMANA 6
Roman-style focaccia from our stone oven with sea salt and rosemary. Recommended with all antipasti & tagliere: *Pesto spread / Truffle spread*

BRUSCHETTE 8
Three types of crispy bruschetta made with Altamura bread, topped with fresh ingredients

FOCACCIA CAPRESE 12
Focaccia from our stone oven with sea salt, rosemary, buffalo mozzarella, tomato & basil

CAVOLO ARROSTO 10
Roasted oxheart cabbage with colatura di alici, lemon butter sauce & almond

ASPARAGI VERDI CON UOVO IN CAMICIA 13
Green asparagus with a poached egg, artichoke cream, roasted almonds & 15-year-aged balsamic vinegar

FILETTO DI SALMONE CONFIT 16
Confit salmon fillet with a creamy lemon sauce, oyster leaf, basil oil & puffed risotto rice

CARPACCIO DI TONNO 12
Tuna with bottarga, balsamic pearls, basil oil, citrus vinaigrette & spicy fennel salad

VITELLO TONNATO 16
Thinly sliced veal eye of round with tuna mayonnaise, caper berries, sun-dried tomato and a seed mix

BOMBETTA PUGLIESE 15
Beef skewers filled with provolone, red chili, garlic & olive

PROSCIUTTO D'AGNELLO SPEZIATO 14
Cured lamb ham served with pickled baby carrots, marinated zucchini, herb mascarpone & a crisp of filo pastry and Parmigiano Reggiano.

 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

RICCE ALL'ARRABIATA 12 / 16
Ricce with spicy tomato sauce & Parmigiano Reggiano D.O.P.

RISOTTO AI PISELLI 16 / 22
Pea risotto with green asparagus, Pecorino Romano & mint

RAVIOLI PESTO SICILIANO 17 / 24
Ravioli filled with Sicilian red pesto in a tomato-mascarpone sauce with Pecorino Romano & almond

TAGLIATELLE AL RAGÙ D'AGNELLO 17 / 24
Tagliatelle with lamb ragù braised in Oedipus Thai Thai Tripel, with parsley & Parmigiano Reggiano D.O.P.

LASAGNE AL FORNO CHRISTIANI 18 / 25
Ragù alla bolognese, bechamel, fior di latte & Parmigiano Reggiano D.O.P.

SECONDI

MELANZANE ALLA PARMIGIANA 18
Oven baked dish with aubergine, tomato sauce, fior di latte & Parmesan

BAVETTA DI MANZO CON SALSALIA AL VINO ROSSO 22
Bavette with red wine jus, roasted vegetables, arugula & patate al forno

FILETTO DI PESCE IN CROSTA DI ERBE 23
Butterfish in a herb crust with a salad of yellow tomatoes, pea cream & green asparagus

COLLO D'AGNELLO 26
Sous-vide cooked lamb neck with mousseline, chicory, green asparagus & thyme

SPECIALITÀ PRIMAVERA

ASPARAGI BIANCHI PRIMAVERILI - 30

White asparagus - new potatoes - poached egg & a choice of: cured lamb ham or confit salmon

Our asparagus are delivered directly from farmers in Limburg twice a week, so availability is limited.

CONTORNI

PATATE NOVELLE AL FORNO 6
Oven-baked new Potatoes

VERDURA DEL GIORNO 6
Seasonal vegetables

INSALATA MISTA 6.5
Mixed salad

INSALATA DI POMODORI 6.5
Salad with tomato & basil