

PIZZE ROSSE

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

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

DOLCI

MOUSSE AL CIOCCOLATO BIANCO E CAFFÈ	6
White chocolate mousse with espresso, hazelnut crumble & caramelised white chocolate	
TORTA AI FRUTTI DI BOSCO	7
Forest fruit tart with prosecco ice cream	
TORTA AL CARMELLO	8
Sticky toffee cake with caramel & vanilla ice cream	
TIRAMISÙ AL MARSALA	10
A generous portion of our tiramisu, perfect for sharing	
CRUMBLE DI MELE	10
Warm apple crumble pie with a scoop of vanilla ice cream	
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 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	9
Lemon ice cream, vodka & Prosecco	
ESPRESSO MARTINI	13,5
Espresso, vodka & Kahlua	
PORNSTAR MARTINI	13,5
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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Instagram: christiani_aalsmeer
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TAGLIERE

Rustic wooden boards filled with Italian specialties

TAGLIERE DI SALUMI A variety of changing cold cuts	18
TAGLIERE DI FORMAGGI  A variety of changing cheeses	19
TAGLIERE DI SALUMI E FORMAGGI A variety of changing cheeses & cold cuts	21
TAGLIERE DI PARMA Prosciutto di Parma & buffalo mozzarella	23
TAGLIERE DA CHRISTIANI (+/-3 PERS.) A mix of our favorite cold cuts, cheeses, and vegetables	28
TAGLIERE DA CHRISTIANI GRANDE (+/-6 PERS.) A mix of our favorite cold cuts, cheeses, and vegetables	52
TAGLIERE DA CHRISTIANI FORMIDABLE (+/-12 PERS.) A mix of our favorite cold cuts, cheeses, and vegetables	99

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
BRUSCHETTE  Three types of crispy bruschetta made with Altamura bread, topped with fresh ingredients	8
FOCACCIA CAPRESE  Focaccia from our stone oven with sea salt, rosemary, buffalo mozzarella, tomato & basil	12
BURRATINI ALLA PUTTANESCA Burratini with puttanesca, basil oil, crispy capers & dried olive	13
TARTARE DI FUNGHI  Mushroom tartare with mascarpone, fresh herbs, crispy garlic, shallot & a steamed egg yolk	13
BARBABIETOLE AL FORNO  Roasted beetroot with gorgonzola cream, mustard caviar, walnuts & Turkish delight made with ruby port and red wine vinegar	11
DUO DI TONNO Tramezzini bread with lightly smoked tuna rillettes & tuna tataki with red chilli cream and frisée	14
TARTARE DI MANZO AL TARTUFO Beef tartare with Parmigiano Reggiano D.O.P., egg yolk cream, mustard caviar, chives & fresh truffle	16
VITELLO TONNATO Thinly sliced veal eye of round with tuna mayonnaise, fried caper, sun-dried tomato & a seed mix	16

ANTIPASTI MISTI

A selection of our favourite starters
Available for a minimum of 2 people

€19 P.P.

IL MENÙ DI
CHRISTIANI

4-COURSE MENU

Build your own 4-course menu with your selection of
antipasti, primi, secondi & dolci from our autumn menu.
Only available for parties of up to 8 guests.

€47,50

SEASONAL MENU

A comprehensive 7-course menu featuring various specialties
from our autumn 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

SPAGHETTI ALLA COLATURA DI ALICI Spaghetti with colatura di alici, anchovies, garlic, red chilli & parsley	12 / 16
RISOTTO ALLA ZUCCA  Pumpkin risotto with aged balsamic vinegar, hazelnuts, beurre noisette & crispy sage.	15 / 21
TAGLIATELLE AL RAGÙ DI SELVAGGINA Tagliatelle with slow cooked game ragù, Parmesan & parsley	17 / 24
LASAGNE AL FORNO CHRISTIANI Ragù alla bolognese, bechamel, fior di latte & Parmigiano Reggiano D.O.P.	18 / 25
RAVIOLI AL LERICI Ravioli filled with sea bass, served with a sauce of mussels, white wine, tomato, garlic & red chilli	19 / 26

SECONDI

MELANZANE ALLA PARMIGIANA  Oven baked dish with aubergine, tomato sauce, fior di latte & Parmesan	18
FILETTO DI ORATA Sea bream fillet with pumpkin cream, crispy broad beans & dragonchello	22
FARAONA CONFIT Confit guinea fowl leg with mushroom cream, guinea fowl jus, thyme, rosemary, garlic & red chicory	24
FILETTO D'AGNELLO Lamb fillet with celeriac cream, lamb jus, parsnip & sautéed chanterelles	25
TAGLIATA DI MANZO Ribeye with dragoncello, rocket, cherry tomatoes, Parmigiano Reggiano D.O.P. & Sicilian potato croquettes	29

CONTORNI

CAZZILLI CROCCHÉ Sicilian potato croquettes	6.5
INSALATA MISTA Mixed salad	6.5
INSALATA DI POMODORI Salad with tomato & basil	6.5

 Vegetarian  Also as vegan version available

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