

CUCINA & BAR
DONNA

· PASTA FROM THE OVEN ·

LASAGNA CLASSICA	16
PARMIGIANA DI MELANZANE (V)	16
CREPPELLE AL SALMONE	17
CANNELLONI RICOTTA & SPINACI (V)	15

· SIDE DISHES ·

BREAD WITH TAPENADE & OLIVE OIL (V)	5.75
ROASTED VEGETABLES (V)	5.75
GREEN SALAD (V)	5.75
BRUSCHETTA POMODORO	2.5
BRUSCHETTA TAPENADE	2.5

- DESSERTS -

DELIZIA AL LIMONE	8.5
CHEESECAKE	8
GELATO MISTO <small>(Ask our staff for the current flavours)</small>	7.5

Order and pick it up?
Call 070 239 0120
or send an email to:
info@cucinabardonna.nl

ALLERGIES? LET US KNOW!
ONE TABLE = ONE RECEIPT, PIN ONLY



An authentic recipe straight from the kitchen of a real Nonna in Italy. Our pizzaiolo has lovingly and passionately adapted this traditional recipe to perfectly suit the tastes of our guests. The dough is freshly made on-site every day for the ultimate flavour experience. Enjoy the delicious tastes and the feeling of an Italian meal, just as it should be.

PIZZA

MARGHERITA (V)	12
Tomato, mozzarella & basil	
SALAME	14.5
Tomato, mozzarella & salame	
FUNGHI (V)	14
Tomato, mozzarella & mushrooms	
SALSICCIA	16.5
Mozzarella, sausage, onion & bell pepper	
NAPOLETANA	14.5
Tomato, mozzarella, anchovies, capers, olives & oregano	
ORTOLANA (V)	15
Tomato, mozzarella, grilled vegetables & arugula	
ETNA	15
Tomato, mozzarella, spicy salame & roasted bell peppers	
BIANCANEVE (V)	14.5
Mozzarella, gorgonzola, provolone & parmigiano	
SAN DANIELE	19.5
Tomato, mozzarella, prosciutto San Daniele, arugula, cherry tomatoes & parmigiano	
TARTUFO (V)	17.5
Mozzarella, truffle, mushrooms, parmigiano & arugula	
TONNO	15.75
Tomato, mozzarella, tuna, olives, capers & red onion	
QUATTRO STAGIONI	17
Tomato, mozzarella, salami, cooked ham, peppers & mushrooms	
INFERNO	19.25
Tomato, mozzarella, spicy salame, gorgonzola, red onion & 'nduja	
DELIZIOSA	17
Mozzarella, pancetta, red onion, gorgonzola & taralli	
*GLUTEN FREE PIZZA	+5

The tomatoes used for our pizzas are San Marzano D.O.P., the mozzarella is a delicate Fior di Latte, and most of the products come directly from Italy to ensure the true taste of Made in Italy.