

8.50€

# Starters & Salads



### Startors

1.	Pane con buro aromatizzato Bread with garlic butter	3,50€
2.	Focaccia + cheese	5,00€ 6,00€
3.	<b>Bruschetta classica</b> Garlic bread with mozzarella cheese, olive oil, basil & tomato	6,00€
4.	<b>Ali di pollo</b> Chicken wings (6 pieces)	7,00€
5.	<b>Funghi Trifolati</b> Mushrooms with garlic, herbs and white wine	9,00€
6.	Carpaccio di filetto di manzo	12,50€

	Thin sliced tenderloin with pine nuts, olive oil and rocket salad	12,000
<b>7.</b>	<b>Antipasto della casa</b> Variety of ham, salami, cheese	13,50€

8. Gamberi al forno	12,50€
Shrimps from the oven with	,
garlic, tomato and white wine	

and olives

9.	<b>Prosciutto</b>	di	parma	12,00€
	Parma ham	wit	th cheese	,

### Salads

10. Insalata mista

Mixed Salad	0,50€
<b>11. Insalata Caprese</b> With tomatoes, mozzarella and fresh basil	9,50€
<b>12. Insalata Greca</b> Mixed salad with feta cheese	10,00€
<b>13. Insalata di tonno</b> Mixed salad with tuna fish	11,00€
<b>14. Insalata di pollo</b> Mixed salad with strips of grilled chicken fillet	11,00€

## Soup

15. of the (	day	7,00€

\* If you have a food intolerance please ask your waiter



## Burgers



## Pungens 100% BEEF

#### **ALL BURGERS WITH FRIES AND SALAD**

<b>16. Beef burger</b> (200gr) Black Angus burger	14,00€
<b>17. Cheese beef burger</b> (200 gr) Black Angus burger with cheddar cheese	15,00€
<b>18. Dutch burger</b> (200gr)  Black Angus burger with Old Amsterdam cheese	15,00€
<b>19. American burger</b> (200gr)  Black Angus burger with cheddar cheese, bacon and BBQ sauce	16,00€

20.	<b>Italian burger</b> (200gr) Black Angus burger with parma ham, mozzarella cheese and pesto sauce	16,00€
21.	<b>Chicken burger</b> Breaded chicken	14,00€
22.	<b>Mexican burger</b> (200gr) Black Angus with jalapeños and guacamole	16,00€
23.	<b>Vega burger</b> Plant based vegetarian burger	14,50€
24. I	<b>Hawaiian burger</b> (200gr) Black Angus with ham and pineapple	15,00€

#### **25. Add toppings** 1,50€

- + Old Amsterdam cheese
- + Cheddar cheese
- + Parma Ham
- + Bacon
- + Basil Pesto
- + Guacamole
- + jalapeños
- + Fried egg
- + Mozzarella
- + Pineapple







## Chicken & Fish



### Chicken dishes

<b>26. Medio pollo</b> Grilled 1/2 chicken	14,00€	<b>29. Salmon grillado</b> (200 gr) Grilled salmon	19,00€
<b>27. Pollo milaneze</b> Chicken Schnitzel	15,00€	<b>30. Calamares fritos</b> Fried squid	15,00€
<b>28. Pollo grillado</b> Grilled chickenbreast grilled chicken fillet	14,00€	<b>31. Filete de pescado</b> Fried fish fillet	15,00€

Fish dishes

### Sauces

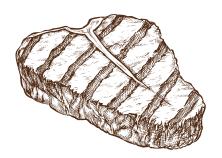
32. Creamy mushroom sauce	3,00€
33. Creamy pepper sauce	3,00€
34. Smokey BBQ sauce	2,00€
35. Creamy garlic sauce	2,00€



## Steaks & Sides

<b>C</b> + 1	
Steaks	200gr
<b>36. Churrasco de Cuadril</b> Lean and flavourful rump steak	14,00€
<b>37. Entrecote</b> Sirloin steak with a bit of fat	19,00€
<b>38. Rib Eye</b> Tender & tasteful steak marbled with fat	22,00€
<b>39. Filete de Lomo</b> Tenderloin filet steak	24,00€
<b>40. Spare Ribs</b> Our famous spare ribs "homemade marinade"	18,00€
<b>41. Chuletas de Cordero</b> Lamb chops with rosemary	22,00€
<b>42. Chuleta (500gm)</b> T-bone steak	39,00€





**43. Mixed Grill - Parilla mixta** 30,50€ (1pers) 56,00€ (2pers)

Rumb steak, Sirloin steak, lamb chops, chicken fillet, spare-ribs, corn on the top

### Sides

<b>44. Steakhouse Fries</b> with mayo & ketchup	4,50€	<b>47. Vegetables Mix</b> Vegetables of the day	6,00€
<b>45. Baked Potato</b> with sour cream	5,00€	<b>48. Corn on the Cob</b> with garlic butter	4,00€
<b>46. Onion Rings</b> with sweet chilli sauce	5,00€		

300gr

19,00€

25,00€

29,00€

33,00€



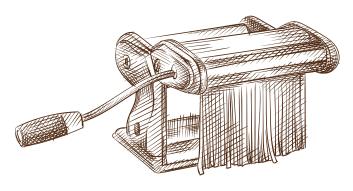
## Pasta

49.	<b>Spaghetti aglio olio e peperoncino</b> Spaghetti with garlic, oil and spanish peppers	8,50€
50.	<b>Spaghetti al pomodoro e basilico</b> Spaghetti with tomato sauce and basil	10,50€
51.	<b>Spaghetti alla bolognese</b> Spaghetti with tomato and meat sauce	12,50€
<b>52</b> .	<b>Spaghetti alla carbonara</b> Spaghetti with cream sauce, bacon and parmesan cheese	13,50€
<b>53</b> .	Spaghetti alla amatriciana	13,50€
	Spaghetti with tomato sauce, bacon, onions, garlic and spanish peppers	,
	bacon, onions, garlic and	11,50€
54.	bacon, onions, garlic and spanish peppers  Penne alla arrabiata Penne with tomato sauce,	·

57. Tagliatelle Fabian

13,50€

Tagliatelle with salmon in cream sauce



<b>58. Tagliatelle al pesto genovese</b> Tagliatelle with fine leaves of basil and olive oil	13,50€
<b>59. Tagliatelle al quattro formaggi</b> Tagliatelle with four kinds of italian cheese in cream sauce	14,50€
<b>60. Tagliatelle steak house</b> Tagliatelle with steak and mushrooms in cream sauce	15,50€
<b>61. Lasagna bolognese</b> Lasagna sheets with meat sauce and cheese from the oven.	14,50€
<b>62. Cannelloni ricota e spinaci</b> Pasta pipes filled with spinach and ricotta cheese from the oven	13,50€
<b>63. Pasta con gamberi</b> Shrimps with garlic, tomato sauce and white wine	16,50€
<b>64. Tagliatelle al pollo</b> Tagliatelle with chicken and	14,50€

#### mushrooms in cream sauce 65. Tortellini con parma prosciutto 15,00€ Pasta sheets with minced meat with ham in a cream sauce

66. Penne al tonno	13,50€
Penne with tuna fish, garlic and	
onions in tomato wine sauce	

#### 13,50€ 67. Spaghetti al funghi Spaghetti with mushrooms in cream sauce



## Italian Pizza

Tomato sauce, cheese and various kinds of vegetables



Pizza		<b>78. Tonno e cipolla</b> Tomato sauce, cheese, tuna and onion	14,00€
68. Margherita	8,00€		
Tomato sauce and cheese  69. Salami  Tomato sauce, cheese and salami	11,00€	<b>79. Quattro staggioni</b> Tomato sauce, cheese, ham, salami, mushrooms, onions and bell peppers	14,00€
<b>70. Prosciutto</b> Tomato sauce, cheese and ham	11,00€	<b>80. Frutti di mare</b> Tomato sauce, cheese and various kinds of fish	15,00€
<b>71. Funghi</b> Tomato sauce, cheese and mushrooms	11,00€	<b>81. Al pollo</b> Tomato sauce, cheese, chicken, onion and bell peppers	14,00€
<b>72. Pepperoni americana</b> Tomato sauce, cheese and spicy salami	12,50€	<b>82. Special</b> Tomato sauce, cheese, meat, onions and bell peppers	15,50€
<b>73. Hawaiiana</b> Tomato sauce, cheese, ham and pineapple	13,50€	<b>83. Quattro formaggi</b> Tomato sauce and various kinds of italian cheese	14,00€
<b>74. Rusticana</b> Tomato sauce, cheese, cubes of bacon and eggs	13,50€	84. Prosciutto di parma Tomato sauce, cheese, parma ham, rocket salad and parmesan cheese	15,00€
<b>75. Capricciosa</b> Tomato sauce, cheese, ham and mushrooms	13,50€	<b>85. Gamberetti</b> Tomato sauce, cheese and shrimps	16,00€
<b>76. Calzone "Folded"</b> Cheese, mushroom, bell peppers, onion, salami, ham and meat sauce	15,00€	Ok Fahian anasial	00
77. Vegetariana  Tomato sauce, cheese and various kinds of vegetables	13,00€	86. Fabian special 15, Tomato saus, cheese, bacon, ham, salami, mushrooms and	,00€

peperoni

### Soft drinks

Soft at trace	Small   Large
Pepsi Cola	3,50€   5,50€
Pepsi Max	3,50€   5,50€
Sisi Orange	3,50€   5,50€
7 up	3,50€   5,50€
Ice Tea Peach	3,50€   5,50€
Tonic water	3,50€   5,50€
Orange Juice	3,50€   5,50€
Apple juice	3,50€   5,50€
Still water	3,50€   6,00€
Sparkling water	3,50€   6,00€
Bitter Lemon	3,50€   5,50€
Red Bull	5,50€

## Spirits

<b>Aperol Spritz</b> Aperol, Prosecco and sparkling water	7,50 €
Captain Morgan Rum	5,50 €
Vodka	5,50 €
Bacardi Rum	5,50 €
Tequila	5,50 €
Jenever	5,50 €
Gin / Pink Gin	5,50 €
Red Port	5,50 €
Martini white / Red	5,50 €
Red Label Johnnie Walker	6,50 €
Jack Daniel	6,50 €
Jameson	6,50 €
Black Label Johnnie Walker	7,50 €
Remy Martin V.S.O.P	8,50 €

Peers	S	m	all   Larg	<b>e   Pitcher</b> (1,5l)
Heineken Affligem	•	٠.	6,50€   7,50€	18,00€ 21,00€

### Pottle boors

Desperados	6,50 €
Appel Bandit Cider	6,50 €
Guinnes Dark	6,50 €
Corona (Mexico)	6,50 €
Heineken 0.0 Non alcoholic	5,00 €
Brouwerij 't IJ Amsterdam white	6,50 €
Brouwerij 't IJ Amsterdam IPA	6,50 €
Peroni Nastro Azzuro Italy	6,50 €
Peroni chill lemon Radler	6,50 €

## Liqueurs

Sambuca Molinari	6,00 €
Amaretto Disaronno	6,00 €
Limoncello	6,00 €
Bailey's Irish Cream	6,00 €
Jagermeister	6,00 €
Southern Comfort Whisky Liqueur	6,00 €
Tia Maria	6,00 €
Licor 43	6,00 €
Cointreau	6,00 €
Malibu Coconut Rum	6,00 €

### Hot drinks

Coffee	3,50 €
Tea	3,00 €
Espresso	3,00 €
Double espresso	4,50 €
Cafe latte	4,00 €
Cappuccino	3,50 €
Hot chocolate	4,00 €
Irish / Spanish coffee	7,50 €
Italian / French / 43 coffee	7,50 €



## House wine

Glass	<b>Bottle</b>
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 Red / Sweet Red
 4,50€ | 23,50€

 White / Sweet White
 4,50€ | 23,50€

 Rose
 4,50€ | 23,50€



## White wines

Chardonnay 27,50 € Argentina

Completely consisting of the Chardonnay grape. An intense, fruity and flowers scent with tropical fruits. Goes well with light appetizers, salads and dishes based on fish and chicken.

Pinot Grigio D.O.C. 32,50 €

Completely consisting of the Pinot Grigio grape. Refined bouquet with exotic fruits and toasted almonds, which is distinguished by it's pleasant and elegant character. Goes well with light appetizers, pasta and meat dishes.

**GAVI di GAVI D.O.C.G.** 34,50 €

Completely consisting of the Gavi grape. An elegant and fresh wine, with notes of white fruit and lemon. Delicious with fish and meat dishes or as an aperitif.

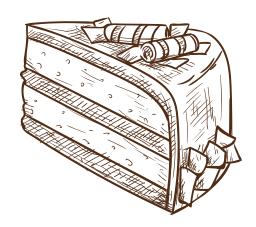


## Red wines

Cabernet Sauvignon Argentina Balanced soft tannies, average acids, full body with a long finish and a lot of taste. Delicious with roasted meat.	27,50€
Malbec Reserve Argentina Velvety soft wine of the king grape of Argentina. Ripe aromas of plums and cherries. Delicious with grilled steak.	32,50€
Valpolicella Superioire D.O.C. Consisting of Corvina Veronese and Rondinella graps. A intense red wine, fruity bouquet, spicy notes with a full body. Delicious with meat dishes and ripened cheese.	34,50€
Chianti Classico D.O.C.G.  Completely consisting of the Sangiovese grape. This wine is characterized by its intense and persistent aroma with hints of cherries and raspberries. Its taste is dry, full bodied. Delicious with appetizers, main courses and red meat.	44,50€
Amarona della Vapolicella D.O.C.G.  Consisting of Corvina and Corvinone, Rondinella and Oseleta grapes. A wine with a fruity aroma with hints of cherries, black cherries and berries. Delicious with red meat, game and aged cheese.	74,50€
Barolo D.O.C.G  Completely consisting of the Nebbiolo grape. An aristocratic wine with an intense aroma of dried fruit and good wood nuances. The finish is long and complex. An amazing wine that goes well with hearty dishes of Italian cuisine, roasted meat and old truffle cheese.	79,50€
Brunello di Montalino D.O.C.G.  Completely consisting of the Brunello grape. A wine with a characteristic and intense aroma of ripe berries, with hints of tobacco, leather, rosemary and blackberry jam, while the taste is silky smooth, with a fruity aftertaste. Delicious with grilled meats, game and sheep cheese.	99,50€



## Dossorts



### Desserts

87. Tiramisu Classico The italian classic	6,50€
88. New York Cheesecake with chocolate sauce and whipped cream	6,00€
89. Sicilian Cassata with fruits and fresh flavours of ice cream	6,00€
90. Tartufo Nero  Truffle with a zabaione heart and vanilla icre cream covered in chocolate	6,00€

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