

LA MASCHERA del LILLOTATINI

La Maschera' was born the 17th February 2016.

Our products (oil, wines, cheeses, meats and truffle) are imported from our regions, Umbria and Tuscany, since we use the same suppliers of our awarded italian restaurant 'Lillotatini'.

We also sell these products to our customers (if you are interested ask our staff for price and availability)

Pasta, bread and desserts are homemade every day by our chef.

The menu changes monthly.

ANTIPASTI/STARTERS

Crostini al patè di fegatini di pollo 10

- *Crostini met toskaanse kippenleverpaté*
- *Chicken liver patè on toasted bread*

Panzanella (pane bagnato, cetrioli, cipolle e pomodori) e mozzarella di Bufala 12

- *Nat brood gemengd met komkommer, ui, tomaten bekrond door buffalo mozzarella*
- *Wet bread mixed with cucumbers, onions and tomatoes topped by buffalo mozzarella*

Tagliere di salumi e formaggi umbri con marmellata fatta in casa di zucca e cardamomo 18

- *Plankje met geïmporteerde charcuterie, kazen en huisgemaakte confiture*
- *Selection of imported umbrian meats and cheeses with homemade jams*

PASTE FATTE A MANO/HAND MADE PASTA

Tagliolini con ragu di vitellone e maiale 16

- *Tagliolini met bolognese saus (van rund en varkensvlees)*
- *Tagliolini with beef and pork ragu*

Ravioli ripieni di pappa al pomodoro con pesto di basilico e ricotta salata 18

- *Ravioli met mousse van brood en tomaat , pesto sauce en ricotta salata*
- *Ravioli filled up with a mousse of tomato sauce and bread with pesto sauce and ricotta salata*

Tagliolini con ragu 'di persico, alici e olive taggiasche 18

- *Tagliolini met snoekbaars , ansjovisen olijven ragu'*
- *Tagliolini with perch fish , anchovies and olives ragu'*

SECONDI/MAINS

Peposo al Sangiovese con contorno del giorno 23

- *Runderstoofvlees gesmoord in rode wijn, rosmarijn, knoflook, salie en peper geserveerd met bijgerecht van de dag*
- *Stewed beef, cooked for 4 hours into Sangiovese red wine, black pepper, garlic, rosemary and sage with side of the day*

Baccalà con uvetta e cipolla su crema di ceci 23

- *Kabeljauw met ui en rozijnen geserveerd op een bedje van kikkererwtenroom*
- *Codfish cooked with onions and raisins on top of chickpeas cream*

Agnello 'al Buglione' con contorno del giorno 25

- *Lam gesmoord in tomatensaus, knoflook, rosmarijn en salie geserveerd met bijgerecht van de dag*
- *Lamb cooked in tomato sauce, garlic, rosemary and sage with side of the day*

