

Antipasti

Panuzzo (V) Vers gebakken pizzabrood uit de oven met olijfolie, zeezout en oregano	€5
Bruschette Originale (V) Bruschetta met tomaat, olijfolie, knoflook en basilicum	€5
Bruschetta Gorgonzola e Fichi Bruschetta met gorgonzola, vijgen en Parmaham	€7
Polpette Italiaanse gehaktballen, langzaam gegaard in tomatensaus	€8
Calamari Fritti Gefrituurde inktvisringen met huisgemaakte zwarte knoflooksaus	€12
Carpaccio di Manzo Kogelbiefstukcarpaccio, truffelmayonaise, rucola en Parmigiano Reggiano	€14
Insalata CIRO 1939 (V) Gegrilde aubergine, paprika, courgette, tomaat, stracciatella en Parmigiano Reggiano	€15
Tartara di Tonno Gemarineerde verse tonijntartaar met avocado en citroen	€15
Vitello Tonnato Kalfshaas rosé gegaard, tonijnsaus en kappers	€16
Saute di Vongole Vongole Veraci, witte wijn, knoflook, rode peper en peterselie	€19
Carpaccio Salmone Dungesneden gerookte zalm met rode ui, kappers en citroen	€19
Capesante al Spumante Met olijfolie gebakken coquilles in een saus met kerstomaten, koriander en Spumante.	€19
Bresaola Dungesneden bresaola (langdurig gepekeld en gerookt rundvlees) met rucola, Parmigiano Reggiano, olijfolie, peper en balsamico	€19

Pasta

Crema di Bologna Rigatoni in langzaam gegaarde Bolognese saus	€17
Carbo Classico Spaghetti in een saus van ei, Pancetta, Pecorino Romano en Parmigiano Reggiano	€19
Spaghetti alle Vongole Vongele Veraci in een saus van witte wijn, knoflook, rode peper en peterselie	€22

Penne al Tonno	€22
Penne in tomatensaus met gebakken verse tonijn cubes, kalamata olijven en kappers	
Tagliatelle al Tartufo	€22
Tagliatelle in truffelroomsaus met witte truffelboter en funghi porcini	
Tagliatelle al Salmone affumicato	€22
Tagliatelle met gebakken wilde spinazie en gerookte zalm in een pittige tomatensaus	
Parmigiana di Melanzane	€22
Aubergine lasagna met tomatensaus, mozzarella en Parmigiano Reggiano	
Ravioli Limone e Fichi (V)	€23
Ravioli gevuld met ricotta, citroen en vijgen in een boter salie saus	
Gambero Rosso e Zucchini	€23
Rigatoni met in olijfolie, knoflook en rode peper gebakken black tiger garnalen en courgettes in een rode pesto roomsaus	
La Tigre	€23
Spaghetti met black tiger garnalen in een Prosecco-roomsaus	
Spezzatino di Vitello	€25
Penne met gesneden kalfsmedaillon en kastanje champignons in een romige tomatensaus	
Pasta al Parmigiano (V)	€25
Spaghetti in tomatensaus, room en champignons, geflambeerd met whisky in een grote Parmezaanse kaaswiel	

Secondi

Tagliata di Manzo	€32
Entrecote van de grill, rucola, kerstomaten, Parmigiano Reggiano geserveerd met aardappels uit de oven en groenten van de dag	
Ribeye	€32
Ribeye van de grill met zwarte knoflook mayonaise, geserveerd met aardappels uit de oven en groenten van de dag	
Gamberoni	€30
Grote Garnalen in gebakken in olijfolie, rode peper en knoflook-roomsaus, geserveerd met aardappels uit de oven en groenten van de dag	
Pollo alla Diavola	€22
Kipfilet met knoflook, rode pepers, champignon en paprika in tomatensaus	
Salmone all'arancia	€27
Zalmmoot in sinaasappelsaus, geserveerd met aardappels uit de oven en groenten van de dag	

Pizza

Super Bianco Tomaat, mozzarella, basilicum	€13
Il Sentimento Tomaat, mozzarella, rode peper, knoflook-olijfolie	€15
Solo Salume Tomaat, mozzarella, salami Milano	€16
Sapore di Sale Tomaat, mozzarella, ansjovis, kapper, peterselie	€16
Napoli in Rosso Tomaat, mozzarella, salami Napoli piccante, rode ui	€19
Equilibrio Tomaat, mozzarella, ham, champignons	€19
Blu Scuro Tomaat, mozzarella, Tonijn, kalamata, kapper, ui	€20
Mondo Verde Tomaat, mozzarella, champignons, aubergine, courgette, paprika	€20
Giardino del Sole Tomaat, mozzarella, gemarineerde artisjok, aubergine, courgette, Parmigiano Reggiano	€20
Monte Bianco Tomaat, mozzarella, mascarpone, Gorgonzola dolce, Parmigiano Reggiano	€20
Storia Antica Tomaat, mozzarella, Salami Napoli piccante, gorgonzola dolce	€21
Monte Rosa Tomaat, mozzarella, mascarpone, salami Milano, salami Napoli piccante	€21
Pesto Pazzo Tomaat, mozzarella, zongedroogde tomatenpesto, basilicumpesto, rucola, pijnboompitten	€22
Tartufo Delicato Tomaat, mozzarella, Spianata, Truffelmayonaise, rucola, Parmigiano Reggiano	€22
Mistero di Parma Tomaat, mozzarella, Prosciutto di Parma, rucola en Parmigiano Reggiano	€22
Nduja Tomaat, mozzarella, Nduja, stracciatella (burrata), mascarpone	€22
Salami Speciali Tomaat, mozzarella, Spianata Piccante, Spianata Romana, Salami Napoli piccante, Salami finocchiona	€23

Dolci

Tiramisu Classico Mascarpone, koffie, Sambuca, Strega	€7
Tiramisu Nutella Mascarpone, chocomel, Nutella	€7
Sgroppino Citroenijs, wodka, Spumante	€10
Affogato Vanille-ijs, espresso	€5
Bolletjes ijs, variërende smaken (p.b.)	€2,50

Koffie	€3,00	Limoncello	€5,00
Espresso	€3,00	Amaro	€5,00
Thee	€3,00	Grappa	€7,00
Munt Thee	€3,50	Grappa barricato	€9,00
Gember Thee	€3,50	Sambuca	€7,00
Cappuccino	€4,00	Amaretto	€7,00
Latte macchiato	€4,00	Vecchia Romagna	€8,00
		Overige distillaten vanaf	€7,00

Heb je genoten van je avond bij CIRO?
Deel je ervaring via deze QR-code
Toon je review en ontvang een limoncello van het
huis

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Antipasti

Panuzzo (V) €5

Freshly baked pizza bread from the oven with olive oil, sea salt, and oregano

Bruschette Originale (V) €5

Bruschetta with tomato, olive oil, garlic, and basil

Bruschetta Gorgonzola e Fichi €7

Bruschetta with gorgonzola, figs, and Parma ham

Polpette €8

Italian meatballs, slowly cooked in tomato sauce

Calamari Fritti €12

Fried calamari rings with homemade black garlic sauce

Carpaccio di Manzo €14

Beef tenderloin carpaccio, truffle mayonnaise, arugula, and Parmigiano Reggiano

Insalata CIRO 1939 (V) €15

Grilled eggplant, bell pepper, zucchini, tomato, stracciatella, and Parmigiano Reggiano

Tartara di Tonno €15

Marinated fresh tuna tartare with avocado and lemon

Vitello Tonnato €16

Rosé-cooked veal tenderloin, tuna sauce, and capers

Saute di Vongole €19

Vongole Veraci, white wine, garlic, red chili, and parsley

Carpaccio Salmone €19

Thinly sliced smoked salmon with red onion, capers, and lemon

Capesante al Spumante €19

Seared scallops in a sauce with cherry tomatoes, coriander, and Spumante

Bresaola €19

Thinly sliced bresaola (long-cured and smoked beef) with arugula, Parmigiano Reggiano, olive oil, pepper, and balsamic

Pasta

Crema di Bologna €17

Rigatoni in slowly cooked Bolognese sauce

Carbo Classico €19

Spaghetti in a sauce of egg, pancetta, Pecorino Romano, and Parmigiano Reggiano

Spaghetti alle Vongole €22

Vongole Veraci in a sauce of white wine, garlic, red chili, and parsley

Penne al Tonno €22

Penne in tomato sauce with seared fresh tuna cubes, kalamata olives, and capers

Tagliatelle al Tartufo	€22
Tagliatelle in truffle cream sauce with white truffle butter and porcini mushrooms	
Tagliatelle al Salmone affumicato	€22
Tagliatelle with sautéed wild spinach and smoked salmon in a spicy tomato sauce	
Parmigiana di Melanzane	€22
Eggplant lasagna with tomato sauce, mozzarella, and Parmigiano Reggiano	
Ravioli Limone e Fichi (V)	€23
Ravioli filled with ricotta, lemon, and figs in a butter sage sauce	
Gambero Rosso e Zucchine	€23
Rigatoni with black tiger prawns and zucchini sautéed in olive oil, garlic, and red chili in a red pesto cream sauce	
La Tigre	€23
Spaghetti with black tiger prawns in a Prosecco cream sauce	
Spezzatino di Vitello	€25
Penne with sliced veal medallions and chestnut mushrooms in a creamy tomato sauce	
Pasta al Parmigiano (V)	€25
Spaghetti in tomato sauce, cream, and mushrooms, flambéed with whisky in a large wheel of Parmesan	
<u>Secondi</u>	
Tagliata di Manzo	€32
Grilled entrecôte, arugula, cherry tomatoes, Parmigiano Reggiano, served with oven-baked potatoes and vegetables of the day	
Ribeye	€32
Grilled ribeye with black garlic mayonnaise, served with oven-baked potatoes and vegetables of the day	
Gamberoni	€30
Large prawns sautéed in olive oil, red chili, and garlic cream sauce, served with oven-baked potatoes and vegetables of the day	
Pollo alla Diavola	€22
Chicken fillet with garlic, red chili, mushrooms, and bell peppers in tomato sauce	
Salmone all'arancia	€27
Salmon fillet in orange sauce, served with oven-baked potatoes and vegetables of the day	



Pizza

Super Bianco	€13
Tomato, mozzarella, basil	
Il Sentimento	€15
Tomato, mozzarella, red chili, garlic olive oil	
Solo Salume	€16
Tomato, mozzarella, Milano salami	
Sapore di Sale	€16
Tomato, mozzarella, anchovies, capers, parsley	
Napoli in Rosso	€19
Tomato, mozzarella, spicy Napoli salami, red onion	
Equilibrio	€19
Tomato, mozzarella, ham, mushrooms	
Blu Scuro	€20
Tomato, mozzarella, tuna, kalamata olives, capers, onion	
Mondo Verde	€20
Tomato, mozzarella, mushrooms, eggplant, zucchini, bell pepper	
Giardino del Sole	€20
Tomato, mozzarella, marinated artichoke, eggplant, zucchini, Parmigiano Reggiano	
Monte Bianco	€20
Tomato, mozzarella, mascarpone, Gorgonzola dolce, Parmigiano Reggiano	
Storia Antica	€21
Tomato, mozzarella, spicy Napoli salami, Gorgonzola dolce	
Monte Rosa	€21
Tomato, mozzarella, mascarpone, Milano salami, spicy Napoli salami	
Pesto Pazzo	€22
Tomato, mozzarella, sun-dried tomato pesto, basil pesto, arugula, pine nuts	
Tartufo Delicato	€22
Tomato, mozzarella, Spianata, truffle mayonnaise, arugula, Parmigiano Reggiano	
Mistero di Parma	€22
Tomato, mozzarella, Prosciutto di Parma, arugula, and Parmigiano Reggiano	
Nduja	€22
Tomato, mozzarella, Nduja, stracciatella (burrata), mascarpone	
Salami Speciali	€23
Tomato, mozzarella, Spianata Piccante, Spianata Romana, spicy Napoli salami, finocchiona salami	

Dolci

Tiramisu Classico €7

Mascarpone, egg, coffee, Sambuca, Strega

Tiramisu Nutella €7

Mascarpone, egg, chocolate milk, Nutella

Sgroppino €10

Lemon sorbet, vodka, Spumante

Affogato €5

Vanilla ice cream, espresso

Ice cream scoops, assorted flavors (p.b.) €2,50

Coffee & Tea

Coffee €3,00

Espresso €3,00

Tea €3,00

Mint Tea €3,50

Ginger Tea €3,50

Cappuccino €4,00

Latte Macchiato €4,00

Digestivi / Spirits

Limoncello €5,00

Amaro €5,00

Grappa €7,00

Grappa Barricato €9,00

Sambuca €7,00

Amaretto €7,00

Vecchia Romagna €8,00

Other spirits from €7,00



Did you enjoy your stay at CIRO 1939?

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