



Snickari

Summer Menu



MOCKTAILS

VIRGIN BASIL 8,00

BLUEBERRY BREEZE 8,00

PUREMA OMENALIMONADI 0% ALK 4,50

APERITIVES

SNICKARI APEROL SPRITZ DOC 11,00

NEGRONI SBAGLIATO 11,00

GIN & TONIC 11,00

NEITO APPLE CIDER 6% 0,33l 8,70

KRAKEN GIN SPRIZER 4.5% 0.33l 7,90

PROSECCO DOC TREVISO - ITALY 0,75l 29,00

STARTERS

GARLIC BREAD (L,M) 9,00

Homemade garlic bread drizzled with garlic basil oil, served with chive aioli

BUFFALO MOZZARELLA & 'NDUJA 12,00

Spicy salami spread served with crusty country bread (available with gluten free bread)

CHOPPED TUNA TARTARE SAFFRON CONES (L,M) 15,00

Served with lime spiced lettuce, avocado and chives

ASPARAGUS & POACHED EGG (G) 12,00

Served with black truffle oil, crispy kale and grated goat cheese

SNICKARI SALAD (L,M,V) small 9,00 / big 16,00

Mix of salads, spinach and rocket, cucumber, roasted garlic bell peppers and celery served with handmade rosemary bread stick and balsamic cream. Gluten free available.

ADD

BUFFALO MOZZARELLA & BASIL (G) 5,00

GOAT CHEESE & PINE NUTS (G) 5,00

150 G OF SALMON & FENNEL (G,M) 7,00

KIDS' MENU 11,00

WATER MELON

TODAY'S SPECIAL OR KIDS' PIZZA

ICE CREAM

MAIN COURSES

TASTY OCTOPUS (G,L,M) 21,00

Roasted garlic cherry tomatoes, chili, mint and a side of grilled vegetables

ARCHIPELAGO ROASTED WHITE FISH (G,L) 27,00

Pan-fried white fish with lemon spiced, crushed new potatoes, chives, fennel carpaccio served with white wine sauce

SHRIMP & CHORIZO (G,L) 24,00

Braised in casserole, served with corn, asparagus and yellow potatoes

SALMON POLPETTE (L) 22,00

Handmade fresh salmon balls fried and served with dill butter, new potatoes, aioli, pea pods and chili flakes

VITELLO TONNATO (L,G available) 19,00

Thin sliced veal with capers, fresh rocket and homemade rosemary bread sticks

BEEF BURGER 24,00

170g steak served with 10 months aged Beemster cheese, crispy truffle fries, greens, tomato and aioli dip

LAMB SCOTTADITO & SALSA VERDE 27,00

Tender lamb chops served with rosemary potatoes, fresh herbs, chili and lemon

DUCK LEG (G,L,M) 27,00

Oven-roasted duck, pea pod cream and a side of sweet potato

SIDES

(G,L,M,V)

Rosemary potatoes 5,00

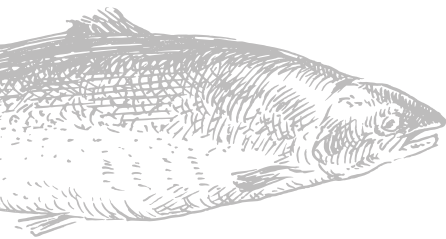
Crispy truffle fries & aioli 5,00

Sweet potato and melted butter 5,00

Tiny mix of seasonal salads 5,00

* Country of origin of meat: Finland

** Country of origin of meat: New Zealand



VEGETARIAN FAVOURITES 18,00

EGGPLANT STEAK PARMIGIANA (G, vegan available)

Tasty eggplant roasted with melting mozzarella and parmesan cheese, tomatoes and fresh basil

GRILLED CANTALOUPE & CAPRESE SALAD (G, vegan available)

Summery dish served with balsamic cream, Buffalo Mozzarella and roasted garlic cherry tomatoes

ROASTED BEET & CRISPY GOAT CHEESE (G)

Served with a mix of greens and grilled nectarine glazed with honey



ITALIAN GOURMET PIZZA 17,00

*Handmade pizza dough,
naturally risen for 48 hours*

PARMA

Parma ham, rocket salad
and fresh Parmesan cheese

PICCANTE

Spicy 'nduja, roasted garlic bell peppers,
ricotta cheese and chili spiced olive oil

BLANCA TRUFFLE

Camembert cheese, spinach leaves,
roasted pine nuts, grated ricotta
and truffle oil

BLACK & WHITE

Creamy Gorgonzola blue cheese,
walnuts and balsamic cream

VALLE GRATIA

Archipelago cold smoked salmon, dill,
lemon, seaweed caviar and creme fraiche

CUBANA

Tomato sauce, ham, pineapple
and Aura blue cheese

FANTASY

Tomato sauce and three toppings of your choice
from the pizzas above

*EXTRA TOPPINGS 1,50
SPLITTING IN HALF 2,00*

DESSERTS

Artisan Italian Gelato:

BLACK FOREST CUP 9,00

1 scoop of chocolate, 1 scoop of stracciatella,
whipped cream, chocolate candy
and chocolate syrup

GRANPA'S CUP 11,00

1 scoop of Rocher, 2 scoops of vanilla,
whipped cream, toffee syrup and Amaretto cookies

ARTISAN GELATO TASTING 12,00

4 small cones filled with Italian gelato -
pick your favorite flavors

LIMONCELLO SORBET 9,00

Served with a splash of prosecco and berries
Cantucci biscuit

CAFFE AFFOGATO 9,50

Italian semifreddo with hazelnuts,
drown in a double espresso

AMARETTO CLAFOUTIS 9,50

Served with Fior di Latte gelato,
cherries and Amaretto crumble

CHOCOLATE CAKE & POPPING CANDY 9,00

Served with whipped cream

SELECTION OF SWEET SEDUCTIONS 8,00

*Choose your favorite sin of the day
from our varied selection - ask your waiter*