



Snickari

Terra & Mare
menu



STARTERS

OYSTER

Fin de Claire oyster 4,50

add a shot of Vodka or Mojito 3,00 (2 cl)

*enjoy fresh with lemon or
roasted with melted Pecorino cheese
and crispy Prosciutto*

CUTS & PICKLES 15,00

Snickari's selection of cured meat cold cuts,
pickled vegetables, cheese and pizza bread

CRUSTY BREAD & 'NDUJA 12,00

Spicy salami spread served
with Naples buffalo mozzarella

VITELLO TONNATO 11,00

Thin sliced veal (USA) with capris,
fresh rocket and rosemary bread sticks

FROGS 13,00

Pan fried in lemon & garlic butter
served with parsley and country bread

SCALLOP & GAMBERO ROSSO OF SICILY 16,00

Roasted skewer of delicious prime shellfish served with
centrifuged green apple and fresh fennel

CHOPPED TUNA TARTARE SAFFRON CONES 15,00

Served with lime spiced lettuce,
avocado and chives

ASPARAGUS & POACHED EGG 11,00

Served with black truffle oil and crispy kale

ARTICHOKES & GRANA PADANO 13,00

Fresh chopped artichoke hearts with
lemon vinaigrette and Parmesan flakes

MAIN

TASTY OCTOPUS 19,00

Roasted garlic cherry tomato, chili and mint

KING CRAB 32,00

Baked with garlic butter,
served with grilled vegetables
and lemony mayonnaise

SHRIMP & CHORIZO 24,00

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

SALMON POLPETTE 22,00

Hand made fresh salmon balls fried
and served with dill butter,
new potatoes and aioli

SEA BASS FILLET 27,00

Pan fried sea bass served with sautéed spinach,
delicate grissini bread sauce and roasted pine nuts

BEEF FILETTO & SMOKED HERBS 32,00

Snickari's classic beef fillet (Brazil) served with
pepper sauce or blue cheese sauce

LAMB SCOTTADITO & SALSA VERDE 21,00

Tender lamb chops (New Zealand) served with
fresh herbs, chili and lemon

GOURMET FASSONA BURGER 24,00

170g steak (Italy) served with 10 months aged
Beemster cheese, crispy truffle fries,
greens and tomato

SIDES

Rosemary potato wedges **5,00**

Crispy truffle fries **5,00**

Sweet potato and melted butter **5,00**

Herb salad **5,00**

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

DESSERTS

Artisan Italian Gelato:

CRUSHED AFTER EIGHT 12,00

Mint ice cream and crushed chocolate

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

TIRAMISU 8,00

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

SELECTION OF SWEET SEDUCTIONS 8,00

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

