

## STARTERS - APPETIZER

<b>Homemade Focaccia Genovese</b> 	€ 2,8
<i>Piece of focaccia with olive oil and salt</i>	€ 3,8
<i>Piece of focaccia with onion or tomatoes and olives</i>	
<b>Olives</b> 	€ 4
<b>Olives with Focaccia Genovese</b> 	€ 6
<b>Bocconcini fritti al rosmarino</b> 	€ 8,5
<i>(little bites of fried homemade dough seasoned with rosemary, parmesan, salt and pepper)</i>	
<b>Bocconcini fritti con pomodorini</b> 	€ 8,5
<i>(little bites of fried homemade dough seasoned with dried tomatoes and parmesan cheese)</i>	
<b>Gnocco fritto vegan</b> 	€ 9,5
<i>(fried homemade dough with grilled vegetables)</i>	
<b>Gnocco fritto al tonno</b> <i>(fried homemade dough with tuna, dried tomatoes, rocket, olives)</i>	€ 9,5
<b>Gnocco fritto crudo e bufala</b> <i>(fried homemade dough with ham and buffalo mozzarella)</i>	€ 10
<b>Bruschette</b>	€ 10
<i>With tomatoes, basil and garlic</i> 	
<i>Bruschetta of the week (ask us about the flavours of the week)</i>	
<b>Caprese</b> <i>(buffalo mozzarella and tomatoes)</i>	€ 13
<b>Burrata</b> <i>(mozzarella filled with creamy cow's milk cheese and tomatoes)</i>	€ 13
<b>Tagliere di Salumi Slow Food</b> <i>(selection of fine Italian Slow Food cured meats)</i>	€ 15
<b>Tagliere di Formaggi Slow Food</b> <i>(selection of fine Italian Slow Food cheeses)</i>	€ 15
<b>Tagliere Slow Food mix</b> <i>(assortment of fine Italian Slow Food cured meats, cheeses and olives)</i>	€ 22

**"All our dishes are prepared in our kitchen.  
Every day with fresh and real Italian products"**



lafucinamsterdam



La Fucina Bloemenmarkt

# DRINKS

"All our dishes are prepared in our own kitchen; every day with fresh and genuine Italian ingredients"



## SOFT DRINKS

<b>Acqua Panna</b> ( <i>still water   0,5 L</i> )	<b>€ 3</b>
<b>Acqua San Pellegrino</b> ( <i>sparkling water   0,5 L</i> )	<b>€ 3</b>
<b>San Pellegrino Soda</b> ( <i>Lemon   Orange</i> )	<b>€ 3</b>
<b>Tonic water</b>	<b>€ 3</b>
<b>Coca Cola</b>	<b>€ 3</b>
<b>Coca Cola Zero</b>	<b>€ 3</b>
<b>Ginger beer</b> (0%)   <b>Peroni Zero</b> (0%)	<b>€ 3   4</b>
<b>Fresh orange juice</b> ( <i>small 0,2 L   large 0,3 L</i> )	<b>€ 4   6</b>
<b>Home made ice tea</b> (0,3 L)	<b>€ 4</b>

## CAFFÉ - COFFEE BAR (Caffè Penazzi 1926 - 100% arabica)

<b>Espresso</b>	<b>€ 2,8</b>
<b>Caffè macchiato</b> ( <i>espresso &amp; milk</i> )	<b>€ 3</b>
<b>Caffè lungo</b>	<b>€ 2,8</b>
<b>Doppio Espresso</b>	<b>€ 3,8</b>
<b>Cappuccino</b>	<b>€ 3,7</b>
<b>Latte macchiato</b>	<b>€ 3,9</b>
+ <i>Decaf</i>	+ (0,50)
+ <i>Vegan</i>	+ (0,50)
+ <i>Extra shot coffee</i>	+ (0,80)
<b>Biological tea</b>	<b>€ 3</b>
<b>Fresh ginger tea &amp; lemon   Fresh mint tea &amp; lemon</b>	<b>€ 4</b>



lafucinamsterdam



La Fucina Bloemenmarkt

# FOOD

"All our dishes are prepared in our own kitchen; every day with fresh and genuine Italian ingredients"



## PANINI -Sandwiches

### **Prosciutto e Bufala**

*(Parma ham, buffalo mozzarella and rocket)*

€ 7,5

### **Mortadella slow food e peperoncini piccanti**

*(Mortadella and sour spicy peppers)*

€ 7,5

### **Panino Caprese**

*(buffalo mozzarella, tomatoes, pesto and rocket)*

€ 7,5

### **Panino Verdure**

*(grilled vegetables, rocket, vegan pesto)*

€ 7,5

### **Panino Tonno**

*(tuna, dried tomatoes, rocket, olives)*

€ 7,5

### **Squacquerone e rucola**

*(soft Italian fresh cheese and rocket)*

€ 7,5

## TORTE SALATE - ITALIAN SAVOURY TARTS

### **Pasqualina**

*(with spinach, egg and ricotta cheese)*

€ 8

### **Cipollina**

*(with ricotta cheese and caramelized onion: Granny's recipe)*

€ 8

## INSALATE -SALADS

**Parmigiano** *lettuce, parmesan cheese, tomatoes and olives (small | large)*

€7 | 9

**Bufala** *lettuce, buffalo mozzarella, tomatoes and olives (small | large)*

€7 | 9

**Verdure** *lettuce, grilled vegetables, tomatoes and olives (small | large)* 

€7 | 9

**Tonno** *lettuce, tuna, tomatoes and olives (small | large)*

€7 | 9

**Side salad** *lettuce and tomatoes* 

€4

**Optional: Portion of home baked bread**

€2

# DRINKS

"All our dishes are prepared in our own kitchen; every day with fresh and genuine Italian ingredients"



## COCKTAILS

<b>Spritz Aperol / Spritz Campari</b> ( <i>Aperol &amp; Prosecco / Campari &amp; Prosecco</i> )	€ 8
<b>Americano</b> ( <i>Tonic water, Martini Rosso, Campari</i> )	€ 10
<b>Negroni</b> ( <i>Organic Gin from Alto Adige, Martini Rosso, Campari</i> )	€ 10
<b>Gin &amp; Tonic</b> ( <i>Organic Gin from Alto Adige and Tonic</i> )	€ 10
<b>Disaronno Orange</b> ( <i>Amaretto Disaronno, fresh orange juice</i> )	€ 10

## LIQUORI -Liquors

<b>Grappa Nonino</b> ( <i>barricade in cherry barrel</i> )	€ 5
<b>Limoncello</b> ( <i>made of Italian organic lemons</i> )	€ 5
<b>Weekly varying digestives</b> ( <i>ask for available flavours</i> )	€ 5

## BIRRA -Beer

<b>Peroni</b> ( <i>small 0,25 L   large 0,5 L</i> )	€ 3,5   € 7
<b>Groschl Weizen</b> ( <i>small 0,33 L   large 0,5 L</i> )	€ 5,5   € 8
<b>Seasonal craft beer</b> ( <i>0,33 L   ask us all about it</i> )	€ 6

## VINO BIANCO -White Wine

<b>Bianco dei Colli Euganei</b> ( <i>Vino D.O.C. from Euganean hills of Veneto</i> )	€ 5,5   € 22
<b>Grillo</b> ( <i>Vino D.O.C. from Sicily, dry and powerful</i> )	€ 6,5   € 32
<b>Prosecco</b> ( <i>Vino D.O.C. from Veneto, Cantina La Ceriola</i> )	€ 7,5   € 37

## VINO ROSSO -Red Wine

<b>Cabernet dei Colli Euganei</b> ( <i>Vino D.O.C. from Euganean hills of Veneto</i> )	€ 5,5   € 22
<b>Nero d'avola</b> ( <i>Vino D.O.C. from Sicily,spicy,powerful,red fruit</i> )	€ 6,5   € 32
<b>Ripasso della Valpolicella</b> ( <i>Vino D.O.C., Veneto, complex,elements of blueberries,tobacco and vanilla</i> )	€ 6,5   € 32

# FOOD

"All our dishes are prepared in our own kitchen; every day with fresh and genuine Italian ingredients"



## TAGLIERI di PIZZA

**Platter with two pizza slices in four different flavour, selected by our chef**

**Tagliere di pizza carne** *(four different flavours of pizza with meat)* € 16

**Tagliere di pizza vegetariano** *(four different flavours of pizza with vegetables)* € 16

**Tagliere di pizza vegano** *(four different flavours of pizza with vegetables)*  € 16

**Tagliere di pizza mix of the chef** *(four different flavours selected by our chef)* € 16

**Kindermenu** *(piece of Margherita pizza and soft drink)* € 5,5

**Piatto della Fucina** *(combination of savoury tart, focaccia genovese, topped pizza selected by our chef)* € 14

## PIATTI DEL GIORNO -Dishes of the day

**Soup of the day** *(ask us about the flavours of the day)*  € 6,5

**Parmigiana** *(eggplant, parmesan cheese, mozzarella, tomato sauce and basil)* € 14

**Lasagna vegetarian of the day** *(ask us about the flavours of the day)* € 15

**Lasagna meat of the day** *(ask us about the flavours of the day)* € 15

## DOLCE -Sweet

**Dolce del giorno** € 6/7  
*(Daily homemade dessert or pastry, ask us about the flavours of the day)*

**Tagliere formaggi- Cheese platter** € 8  
*(selection of fine italian cheeses)*

**Bocconcini fritti con crema di nocciole**  € 8,5  
*(little bites of homemade fried dough with hazelnut cream)*

**Bocconcini fritti con Amaretto Disaronno**  € 8,5  
*(little bites of homemade fried dough with sugar and almond liqueur)*

# DRINKS

"All our dishes are prepared in our own kitchen; every day with fresh and genuine Italian ingredients"



## PIZZA AL TAGLIO (rectangular pizza loaded with our fresh and flavorful toppings)

Fucina uses wholemeal flour type 2, stone ground flour produced in Italy. Our Pizza is light, airy crispy crust rich in fiber and vitamins.

### VEGETARIANE/VEGANE

**Margherita** (tomato sauce and mozzarella)

**Zucchine** (zucchini, tomato sauce and mozzarella) 

**Melanzane** (eggplant, tomato sauce and mozzarella) 

**Peperoni** (paprika, tomato sauce and mozzarella) 

**Pesto, rucola** (pesto, rocket, tomato sauce and mozzarella) 

**Pesto, pomodori secchi** (pesto, dried tomatoes, tomato sauce and mozzarella) 

**Melanzane, pomodori secchi** (eggplant, dried tomatoes, tomato sauce and mozzarella) 

**4 formaggi** (tomato sauce and 4 different cheeses)

**Verdure** (mix grilled vegetables, tomato sauce and mozzarella) 

€ 8,5

€ 8,5

€ 8,5

€ 8,5

€ 8,5

€ 8,5

€ 8,5

€ 8,5

### CARNE

**Salame, provola** (salami, italian smoked cheese, tomato sauce and mozzarella)

**Salame, gorgonzola** (salami, italian blue cheese, tomato sauce and mozzarella)

**Salame, peperoncini piccanti** (salami, spicy paprika, tomato sauce and mozzarella)

**Salame, pomodori secchi** (salami, dried tomatoes, tomato sauce and mozzarella)

**Pancetta, provola** (pancetta, italian smoked cheese, tomato sauce and mozzarella)

**Pancetta, gorgonzola** (pancetta, italian blue cheese, tomato sauce and mozzarella)

**Pancetta, pomodori secchi** (pancetta, dried tomatoes, tomato sauce and mozzarella)

### PESCE

**Tonno, olive** (tuna, olives, tomato sauce and mozzarella)

**Tonno, cipolle** (tuna, onion, tomato sauce and mozzarella)

**Tonno, pomodori secchi** (tuna, dried tomatoes, tomato sauce and mozzarella)

**Acciughe, olive** (anchovies, olives, tomato sauce and mozzarella)

**Acciughe, pomodori secchi** (anchovies, dried tomatoes, tomato sauce and mozzarella)

**Acciughe e pomodorini** (anchovies, cherry tomatoes, tomato sauce and mozzarella)

### PIZZE SPECIALI

**Prosciutto, grana, rucola** (ham, parmesan cheese, rocket, tomato sauce and mozzarella)

**Mortadella slow food, burrata** (mortadella, soft cow's milk cheese, tomato sauce and mozzarella)

## PIZZA AL TAGLIO (large, rectangular pizza loaded with toppings)

La Fucina uses wholemeal flour type 2, stone ground flour produced in Italy. Our Pizza is light, airy crispy crust rich in fiber, mineral salts and vitamins. Perfect match with our fresh and flavorful toppings.

<b>VEGETARIANE   VEGANE</b> 	<b>€ 6,5</b>
<b>Margherita</b> <i>(tomato sauce and mozzarella)</i>	<b>€ 8,5</b>
<b>Zucchine</b> <i>(zucchini, tomato sauce and mozzarella)</i>	<b>€ 8,5</b>
<b>Melanzane</b> <i>(eggplant, tomato sauce and mozzarella)</i>	<b>€ 8,5</b>
<b>Peperoni</b> <i>(paprika, tomato sauce and mozzarella)</i>	<b>€ 8,5</b>
<b>Pesto, rucola</b> <i>(pesto, rocket, tomato sauce and mozzarella)</i>	<b>€ 8,5</b>
<b>Pesto, pomodori secchi</b> <i>(pesto, dried tomatoes, tomato sauce and mozzarella)</i>	<b>€ 8,5</b>
<b>Melanzane, pomodori secchi</b> <i>(eggplant, dried tomatoes, tomato sauce and mozzarella)</i>	<b>€ 8,5</b>
<b>4 formaggi</b> <i>(tomato sauce and 4 different cheeses)</i>	<b>€ 8,5</b>
<b>Verdure</b> <i>(mix grilled vegetables, tomato sauce and mozzarella)</i>	<b>€ 8,5</b>
<b>CARNE</b>	<b>€ 8,5</b>
<b>Salame, provola</b> <i>(salami, italian smoked cheese, tomato sauce and mozzarella)</i>	
<b>Salame, gorgonzola</b> <i>(salami, italian blue cheese, tomato sauce and mozzarella)</i>	
<b>Salame, peperoncini piccanti</b> <i>(salami, spicy paprika, tomato sauce and mozzarella)</i>	
<b>Salame, pomodori secchi</b> <i>(salami, dried tomatoes, tomato sauce and mozzarella)</i>	
<b>Pancetta, provola</b> <i>(pancetta, italian smoked cheese, tomato sauce and mozzarella)</i>	
<b>Pancetta, gorgonzola</b> <i>(pancetta, italian blue cheese, tomato sauce and mozzarella)</i>	
<b>Pancetta, pomodori secchi</b> <i>(pancetta, dried tomatoes, tomato sauce and mozzarella)</i>	
<b>PESCE</b>	<b>€ 8,5</b>
<b>Tonno, olive</b> <i>(tuna, olives, tomato sauce and mozzarella)</i>	
<b>Tonno, cipolle</b> <i>(tuna, onion, tomato sauce and mozzarella)</i>	
<b>Tonno, pomodori secchi</b> <i>(tuna, dried tomatoes, tomato sauce and mozzarella)</i>	
<b>Acciughe, olive</b> <i>(anchovies, olives, tomato sauce and mozzarella)</i>	
<b>Acciughe, pomodori secchi</b> <i>(anchovies, dried tomatoes, tomato sauce and mozzarella)</i>	
<b>Acciughe e pomodorini</b> <i>(anchovies, cherry tomatoes, tomato sauce and mozzarella)</i>	
<b>PIZZE SPECIALI</b>	<b>€ 10</b>
<b>Prosciutto, grana ,rucola</b> <i>(ham, parmesan cheese, rocket, tomato sauce and mozzarella)</i>	
<b>Mortadella slow food, burrata</b> <i>(mortadella, soft cow's milk cheese, tomato sauce and mozzarella)</i>	
<b>Mozzarella di bufala e pomodorini</b> <i>(buffalo mozzarella, cherry tomatoes and tomato sauce)</i>	