





STARTERS - APPETIZER

Homemade Focaccia Genovese 	€ 2,3
<i>Piece of focaccia with olive oil and salt</i>	€ 3,5
<i>Piece of focaccia with onion or tomatoes and olives</i>	
Olives 	€ 4
Olives with Focaccia Genovese 	€ 6
Bruschette	
<i>Tomatoes from Sicily, basil, garlic</i> 	€ 8
<i>Squacquerone (soft italian fresh cheese from Romagna) and Pesto Genovese</i>	€ 8
<i>Bruschetta of the week (ask us for the flavour of the week)</i>	€ 10
Caprese (<i>buffalo mozzarella, tomatoes, basil. Delivered weekly from Italy</i>)	€ 13
Burrata (<i>mozzarella filled with creamy cow's milk cheese, tomatoes and basil</i>)	€ 13
Tagliere di Salumi Slow Food (<i>selection of fine Italian Slow Food cured meats</i>)	
<i>Small</i>	€ 12,5
<i>Large</i>	€ 18,5
Tagliere di Formaggi Slow Food (<i>selection of fine Italian Slow Food cheeses</i>)	
<i>Small</i>	€ 12,5
<i>Large</i>	€ 18,5
Tagliere Slow Food mix (<i>assortment of fine Italian Slow Food meats, cheeses and olives</i>)	
<i>Small</i>	€ 12,5
<i>Large</i>	€ 18,5

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



DRINKS

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



SOFT DRINKS

Acqua Panna San Pellegrino (<i>still water sparkling water 0,5 L</i>)	€ 3
San Pellegrino Soda Bio (<i>Lemon Orange Red Orange</i>)	€ 3
Tonic water	€ 3
Coca Cola Cola Zero	€ 3
Ginger beer (0%) Peroni Zero (0%)	€ 3 4
Apple juice Orange juice Apple-elderberries juice (<i>100% biological fruit</i>)	€ 3
Homemade ice tea	€ 3,5
Baladin Drinks (<i>natural drinks</i>) <i>Cola, Cedrata, Ginger, Spuma</i>	€ 3,6

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

Espresso	€ 2,6
Caffè macchiato (<i>espresso & milk</i>)	€ 2,8
Caffè lungo	€ 2,6
Doppio Espresso	€ 3
Cappuccino	€ 3,5
Latte macchiato	€ 3,5
+ <i>Decaf</i>	+ (0,50)
+ <i>Vegan</i>	+ (0,50)
+ <i>Extra shot coffee</i>	+ (0,50)
Biological tea	€ 2,6
Fresh ginger tea & lemon Fresh mint tea & lemon	€ 3,6



lafucinamsterdam



La Fucina Bloemenmarkt

PANINI -Sandwiches

Prosciutto e Bufala

(Parma ham, buffalo mozzarella, rocket)

€ 6

Mortadella slow food e peperoncini piccanti

(Mortadella and sour spicy peppers)

€ 6

Panino Caprese

(buffalo mozzarella, tomatoes, pesto and rocket)

€ 6

Panino Verdure

(grilled vegetables, rocket and vegan pesto)

€ 6

Squacquerone e rucola

(soft Italian fresh cheese and rocket)

€ 6

Panino Tonno

(tuna, dried tomatoes, rocket, olives)

€ 6

TORTE SALATE -Italian savoury tart

Pasqualina

(with spinach, egg and ricotta cheese)

€ 7

Cipollina

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

€ 7

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

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BIRRA -Beer

Moretti from Friuli <i>0.33L</i>	€ 3,2
Peroni Zero <i>(0%) 0.33L</i>	€ 4
Baladin Craft beer from Piemonte	€ 5,5
<i>Isaac -Bianca (white beer) 0.33L</i>	
Nora -Egyptian ale <i>0.33L</i>	
Nazionale -100% Italian <i>0.33L</i>	
L'ippa -Italian India pale ale <i>0.33L</i>	
Super Bitter -Amber ale <i>0.33L</i>	
Open Rock'n Roll -American pale ale <i>0.33L</i>	
Zucca -Pumpkin ale <i>(with cinnamon twist) 0.33L</i>	

COCKTAILS

Spritz Aperol <i>(Aperol & Prosecco)</i>	€ 8
Spritz Campari <i>(Campari & Prosecco)</i>	€ 8
Spritz Cynar <i>(Cynar & Prosecco)</i>	€ 8
Americano <i>(tonic, Martini Rosso, Campari)</i>	€ 8
Negroni <i>(Organic Gin from Alto Adige, Martini Rosso, Campari)</i>	€ 8
Gin & Tonic <i>(Organic Gin from Alto Adige and tonic)</i>	€ 8
Disaronno Orange <i>(almond liqueur, orange juice)</i>	€ 8

LIQUORI -Liquors

Grappa Nonino <i>(ripened in the barrel)</i>	€ 5
Limoncello <i>(of Italian biological lemons)</i>	€ 5
Mirto <i>(of Sardinian berries)</i>	€ 5
Weekly varying digestives <i>(ask for available flavours)</i>	€ 5

FOOD

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



TAGLIERI di PIZZA

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

Tagliere di pizza carne *(three different flavours of pizza with meat)* € 11,8

Tagliere di pizza vegetariano *(three different flavours of pizza with vegetables)* € 11,8

Tagliere di pizza vegano *(three different flavours of pizza with vegetables)* € 11,8

Tagliere di pizza mix of the chef *(three different flavours of pizza selected by our chef)* € 11,8

Kindermenu *(piece of Margherita pizza and soft drink)* € 5,8

Piatto Fucina *(combination of savoury tart, focaccia genovese, topped pizza selected by our chef)* € 13

PIATTI DEL GIORNO -Dishes of the day

Soep of the day *(ask us about the flavours of the day)* € 7

Parmigiana *(eggplant, parmesan cheese, mozzarella, tomato sauce and basil)* € 12

Lasagna of the day *(ask us about the flavours of the day)* € 12
Meat | Vegetarian

Pasta of the day *(ask us about the flavours of the day)* € 12 | 13
Meat | Vegetarian

DOLCE -Sweet

Crostata di ganache al cioccolato *(chocolate ganache tart with sauce)* € 6

Dolce del giorno *(daily homemade dessert, ask us the flavours of the day)* € 7

Tagliere formaggi -Cheese platter *(selection of fine Italian cheese)* € 8

DRINKS








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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)	€ 6,5
Zucchine (zucchini, tomato sauce and mozzarella )	€ 8,5
Melanzane (eggplant, tomato sauce and mozzarella )	€ 8,5
Peperoni (paprika, tomato sauce and mozzarella )	€ 8,5
Pesto, rucola (pesto, rocket, tomato sauce and mozzarella )	€ 8,5
Pesto, pomodori secchi (pesto, dried tomatoes, tomato sauce and mozzarella )	€ 8,5
Melanzane, pomodori secchi (eggplant, dried tomatoes, tomato sauce and mozzarella )	€ 8,5
4 formaggi (tomato sauce and 4 different cheeses)	€ 8,5
Verdure (mix grilled vegetables, tomato sauce and mozzarella )	

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 (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.

VEGETARIANE | VEGANE

Margherita (<i>tomato sauce and mozzarella</i>)	€ 3
Zucchine (<i>zucchini, tomato sauce and mozzarella</i>)	€ 4
Melanzane (<i>eggplant, tomato sauce and mozzarella</i>)	€ 4
Peperoni (<i>paprika, tomato sauce and mozzarella</i>)	€ 4
Pesto, rucola (<i>pesto, rocket, tomato sauce and mozzarella</i>)	€ 4
Pesto, pomodori secchi (<i>pesto, dried tomatoes, tomato sauce and mozzarella</i>)	€ 4
Melanzane, pomodori secchi (<i>eggplant, dried tomatoes, tomato sauce and mozzarella</i>)	€ 4
4 formaggi (<i>tomato sauce and 4 different cheeses</i>)	€ 4
Verdure (<i>mix grilled vegetables, tomato sauce and mozzarella</i>)	€ 4

CARNE | MEAT

Salame, provola (<i>salami, italian smoked cheese, tomato sauce and mozzarella</i>)	€ 4
Salame, gorgonzola (<i>salami, italian blue cheese, tomato sauce and mozzarella</i>)	
Salame, peperoncini piccanti (<i>salami, spicy paprika, tomato sauce and mozzarella</i>)	
Salame, pomodori secchi (<i>salami, dried tomatoes, tomato sauce and mozzarella</i>)	
Pancetta, provola (<i>pancetta, italian smoked cheese, tomato sauce and mozzarella</i>)	
Pancetta, gorgonzola (<i>pancetta, italian blue cheese, tomato sauce and mozzarella</i>)	
Pancetta, pomodori secchi (<i>pancetta, dried tomatoes, tomato sauce and mozzarella</i>)	

PESCE | FISH

Tonno, olive (<i>tuna, olives, tomato sauce and mozzarella</i>)	€ 4
Tonno, cipolle (<i>tuna, onion, tomato sauce and mozzarella</i>)	
Tonno, pomodori secchi (<i>tuna, dried tomatoes, tomato sauce and mozzarella</i>)	
Acciughe, olive (<i>anchovies, olives, tomato sauce and mozzarella</i>)	
Acciughe, pomodori secchi (<i>anchovies, dried tomatoes, tomato sauce and mozzarella</i>)	
Acciughe e pomodorini (<i>anchovies, cherry tomatoes, tomato sauce and mozzarella</i>)	

SPECIALI

Prosciutto, grana ,rucola (<i>ham, parmesan cheese, rocket, tomato sauce and mozzarella</i>)	€ 6
Mortadella slow food, burrata (<i>mortadella, soft cow's milk cheese, tomato sauce and mozzarella</i>)	
Mozzarella di bufala e pomodorini (<i>buffalo mozzarella, cherry tomatoes and tomato sauce</i>)	

DRINKS

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VINO BIANCO -White Wine

Bianco dei Colli Euganei

(Vino D.O.C. from Euganean hills of Veneto)

€ 4,5 | € 18

Grillo

(Vino D.O.C. from Sicily, dry and powerful)

€ 5,5 | € 25

Verdicchio

(Vino D.O.C. from the Marche area, unripe fruits with mineral elements)

€ 5,5 | € 25

Pinot Grigio

(Vino D.O.C. from Zuid Tirol, fruity and juvenile)

€ 6,5 | € 32

Prosecco

(Prosecco D.O.C. from Veneto, Cantina La Geriola)

€ 7 | € 35

VINO ROSSO -Red Wine

Cabernet dei Colli Euganei

(Vino D.O.C. from Euganean hills of Veneto)

€ 4,5 | € 18

Nero d'avola

(Vino D.O.C. from Sicily, spicy, powerful, red fruit)

€ 5,5 | € 25

Ripasso della Valpolicella

(Vino D.O.C., from Veneto, complex, elements of blueberries, tobacco and vanilla)

€ 6,5 | € 32

Lagrein

(Vino D.O.C. from Zuid Tirol, powerful, berries and plum)

€ 6,5 | € 32

VINO NATURALE -Natural Wine

Zi bi bo'

(Vino I.G.P. Terre Siciliane/organic agriculture, notes of muscat, citrus and flowers)

€ 6,5 | € 32

Agape

(Vino I.G.P. terre Siciliane/organic agriculture, notes of violet, cherry and candied fruit)

€ 6,5 | € 32