

LUNCH MENU

FOCACCIA SANDWICH

All focaccias are freshly prepared to ensure an authentic Italian taste. | +3,50 with side salad

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|  | NAPOLI | 9.00 |
| | Salami Napoli, truffle sauce, provola (smoked cheese) and arugula | |
|  | ETNA | 8.50 |
| | Mortadella (Italian sausage), provola (smoked cheese) and pistachio pesto | |
|  | VESUVIO | 8.50 |
| | Sun-dried tomatoes, parmesan cheese and arugula | |
|  | Dolce Vita | 8.50 |
| | Brie, honey, walnuts and sla | |
|  | CAPRESE | 8.00 |
| | Buffalo mozzarella, tomato and basil pesto | |

PINSA

Roman-style pinsa is made with a unique flour blend. Crispy on the outside, soft inside, and topped with carefully selected Italian ingredients.

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|  | Salame | 9.00 |
| | Salami Napoli, provola (smoked cheese) and arugula | |
|  | Provola | 9.00 |
| | Provola (smoked cheese), tomato and basil pesto | |
|  | Mortadella | 9.00 |
| | Mortadella (Italian sausage), provola (smoked cheese) and pistachio pesto | |

PASTA | HOUSE SPECIAL

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|  | LASAGNA BOLOGNESE | 14.00 |
| | Layers of fresh pasta with slow-cooked Bolognese sauce, creamy béchamel and mozzarella, baked until golden and rich in flavour. | |
|  | PARMIGIANA MELANZANE | 10.50 |
| | Classic Sicilian casserole of sliced aubergine, mozzarella, tomato sauce and parmesan cheese served with bread | |
|  | BRUSCHETTA ITALIANA | 9.00 |
| | 6 bruschette with tomato, garlic and extra virgin olive oil | |
|  | BRUSCHETTA MISTA | 11.00 |
| | 6 mixed flavor bruschette | |

ARANCINO SICILIANO

Handmade, timeless Sicilian speciality, with saffron rice, generous filling, and a light, crispy crust. Offered in a selection of traditional and gourmet flavours.

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|  | RAGU' | 7.00 |
| | Minced meat (Beef), peas and melted mozzarella | |
|  | PISTACCHIO E MORTADELLA | 7.00 |
| | Pistachio pesto, Italian sausage and soft cheese | |
|  | TARTUFO E PARMIGIANO | 7.00 |
| | Truffle cream and Parmesan cheese | |

For extra ingredients/topping + 1.50

Allergens: Ask the staff for information

info@vulcanosmaak.nl

Reservations are appreciated 010 2004584



BREAKFAST

SNACKS

UNTIL 11.30AM

 Fried Eggs 9.90	3 eggs with smoked cheese, arugula, tomatoes, cucumbers and bread. (with Mortadella +1.50)
 Toast Caprese 6.50	Buffalo mozzarella, tomato and basil pesto
 Toast Napoli 6.50	Salami Napoli, basil pesto, provola (smoked cheese)

APERITIVO \ BORREL

 Fries 5.00	With parmesan cheese or a sauce of your choice
 Bitterballen (also vegan) 7.00	6 pieces
 Kaasstengels 7.50	6 pieces
 Borrelplank for 2 persons* 24.00	4 bruschette, 4 bitterballen (also vegan), 4 cheese sticks, Italian cheese, mortadella, focaccia bread, fries with parmesan cheese or sauces *From 4:00 PM

ABOUT VULCANO

Two friends, both with volcanic roots: Naples and Catania.
One shared dream: bring the pure flavours of Italy to our guests.

That's how Vulcano was born.

OUR SERVICES INCLUDE:

Catering for corporate and private events
Italian aperitifs on-site or at external locations
Made-to-order & pick-up options for private dinners at home
Tailor-made solutions, always prepared with love and passion
From the warmth of a shared table to the elegance of a business event,
Vulcano is all about enjoying life, the Italian way.

 Ask us for more information or a personalised proposal.

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DRINKS MENU

COFFEE | HOT DRINKS

Lungo	3.00
Lungo Deca	3.00
Ristretto Intenso	3.00
Espresso	3.00
Espresso Macchiato	3.00
Cappuccino	3.50
Latte	4.80
Latte Macchiato	4.80
Chai Latte	5.50
Flat White	4.95
Hot Chocolate Milk	4.95
Syrup	0.60
Whipped Cream	0.75

SWEETS

Tiramisu' (Also to go)	5.50
Cannoli	2.50
Cakes (from our assortment)	4.50
Affogato	5.50
Vanilla gelato drowned in a hot Italian espresso, a pure Italian classic	
Cornetto Italiano	2.50
Italian croissants, freshly baked every morning. Available with a selection of jams	

TEA

Premium Powdered Tea	3.00
Earl grey, green, smooth chai, forest fruits	
Fresh Tea	3.70
Choose from ginger, mint, lemon, orange, cinnamon, or a mix	

COLD DRINKS

Still mineral water (330ml)	3.50
Sparkling mineral water (330ml)	3.50
Fresh orange juice	4.50

ITALIAN SOFT DRINK

Cola	3.50
Orange lemonade	3.50
Chinotto	3.50
From chinotto citrus. Lightly bitter, refreshing, and uniquely aromatic	
Lemonade and ginger	3.50
Ginger beer	3.50
Blood orange lemonade	3.50
Orange and ginger	3.50
Mandarin and lime	3.50
Lemon tonic	3.50
Tonic	3.50
Tea Pomegranate	3.50
Tea Roos en citroen	3.50

TAP BEER

Moretti 0.25	3.80
Moretti 0.50	7.00

BOTTLED BEERS

Moretti	3.50
Moretti 0%	3.50

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DRINKS MENU

RED WINES

Class Bottle

Nero D'Avola	5.50	25.00
Sangiovese Bio	6.80	32.00
Without Sulfités		

WHITE WINES

Class Bottle

Pinot Grigio	5.50	25.00
Grillo	6.50	30.00

ROSE WINE

Class Bottle

Etna Rose'	7.00	33.00
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BUBBLES

Class Bottle

Prosecco Rubicone	7.00	33.00
Without Sulfités		

SPECIAL

Italian coffee	7.00	
Italian coffee with Amaretto and whipped cream		

COCKTAILS

Negroni	10.00
Gin, red vermouth and campari	
Gin Tonic	9.00
Aperol Spritz	9.00
Aperol, prosecco and tonic	
Campari Spritz	9.00
Campari, prosecco and tonic	
Limoncello Spritz	9.00
Limoncello, prosecco and tonic	

COCKTAILS ALCOHOL FREE

Orange and Pomegranate	4.90
Lime and Coconut	4.90
Crodino	4.90
Italian Bittersweet Aperitif	

SPIRITS

Limoncello	5.50
Gin	5.95
Red Vermouth	5.95

Homemade Lasagna for Private Dinners

Available on request:
Full tray (serving up to 8 people) of our homemade lasagna.
Choose from different flavours and enjoy at home.
Oven-ready in 10 minutes.

 Ask us for more information or a personalised proposal.

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