



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 sla rucola
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ETNA 9,00

Mortadella (Italian sausage), provola, pistachio pesto and sla rucola
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VESUVIO 8.50

Sun-dried tomatoes, parmesan cheese, basil pesto and sla rucola
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DOLCE VITA 8.50


Brie, honey, walnuts and sla rucola
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CAPRESE 8.50


Mozzarella, tomato, basil pesto and rucola

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 sla rucola
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PROVOLA 9.00

Provola (smoked cheese), tomato and basil pesto
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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.

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GNOCCHI ALLA SORRENTINA 12.00

Amalfi coast style gnocchi, with tomato sauce, mozzarella parmesan cheese and basilico pesto.

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PARMIGIANA MELANZANE 11.00

Classic Sicilian casserole of sliced aubergine, mozzarella, tomato sauce and parmesan cheese served with bread

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INSALATA CAPRESE 12.00

Sliced mozzarella, tomato, basil pesto and balsamic vinegar served with bread

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COTOLETTA DI POLLO 14.00

Kipschnitzel with side rucola salad +3,50 for fries.

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. +3,50 with side salad

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RAGU' 7.00

Minced meat (Beef), peas and melted mozzarella

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PISTACCHIO E BACON 7.00

Pistachio pesto, smoky provola cheese and bacon

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TARTUFO E PARMIGIANO 7.00

Truffle cream and Parmesan cheese

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SPINACI E MOZZARELLA 7.00

Spinach and mozzarella



APERITIVO \ BORREL



APERITIVO BORRELPLANK* 24.00
 4 bruschette, 4 bitterballen (also vegan), 4 cheese sticks, Parmesan cheese, salame napoli, mortadella and bread | *From 16.00



FRIES 5.00
 With parmesan cheese or a sauce of your choice



BITTERBALLEN (ALSO VEGAN) 7.00
 6 pieces



ITALIAN BITTERBALLEN 7.00
 Beef and melted mozzarella (4 pieces)



CRISPY CHICKEN WINGS 9.00
 Served with Sweet Chili + 3,50 side salad or fries



BRUSCHETTA ITALIANA 9.00
 Bruschette with tomato, garlic, oregano and extra virgin olive oil

Extra ingredients/toppings

- Extra Bread +1.50
- Mortadella +1.50
- Salame Napoli +1.50
- Mozzarella +1.50
- Coppa +2.00
- Parmesan +1.00
- Sauces +0.25

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.

WIFI: O&M Gast - PASSW: Cypresbaan3

Allergens: Ask the staff for information

info@vulcanosmaak.nl

Reservations are appreciated 010 2004584

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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

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
5.50	25.00
6.80	32.00

Nero D'Avola
Sangiovese Bio
Without Sulfites

WHITE WINES

Class	Bottle
5.50	25.00
6.50	30.00

Pinot Grigio
Grillo

ROSE WINE

Class	Bottle
7.00	33.00

Etna Rose'

BUBBLES

Class	Bottle
7.00	33.00

Prosecco Rubicone
Without Sulfites

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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