

TANTE COSE



Welcome to Tante Cose, a conceptual Italian restaurant.

We aspire to introduce Italian cuisine that differs: traditional recipes are reinvented by our Chef in a modern manner.

You are welcome to choose one of several Set Menus – 3, 4, or 5 courses.
Each one is a journey! Please, select based on how intensive your experience should be.

As a fine dining restaurant, we offer laconic and elegant food inspired by the chef's personality, talent, experience and made of the highest quality products.



A contemporary and traditional kitchen at the same time

TANTE COSE



*A contemporary and traditional kitchen at the same time
This tasting menu changes according to our latest kitchen research*

— TASTING MENU —

Create a personalised course from a selection
of dishes to your preference

All courses include:

AMUSE-BOUCHE
ITALIAN BREAD BASKET
WITH FRESHLY WHIPPED BUTTER

*Gluten free with additional charge of 5 EUR

*On Fridays, Saturdays, and holidays, we only offer a tasting
menu of 4 or 5 courses. Thank you for your understanding*

3 COURSES TASTING MENU

Starter / First Course / Dessert - 58

4 COURSES TASTING MENU

Starter / First Course / Main Course / Dessert - 75

5 COURSES TASTING MENU

Starter / 2 First Courses / Main Course / Dessert - 85

ANY ADJUSTMENTS OR CHANGES TO OUR MENU
ARE POSSIBLE WITH A SUPPLEMENT OF €10

— TASTING MENU —



ANTIPASTI / STARTERS

When ordered à la carte: €27

UOVO POCHE CON FUNGHI DI BOSCO E TARTUFO D'UMBRIA

Poached egg on creamy potato purée with
tomato powder, wild mushrooms, and
seasonal black truffle from Umbria

Or

SALMONE CHINOOK AFFUMICATO CON GAMBERETTI

Smoked Chinook salmon with baby
shrimps, octopus mayonnaise, Ricotta
di Bufala, herring caviar, mango



**Not all ingredients are listed in the menu descriptions,
so please do inform us of any dietary requirements*

— TASTING MENU —



PRIMI / FIRST COURSE

When ordered à la carte: €29

LINGUINE AL LIMONE DI SORRENTO
CON ESTRATTO DI BARBABIETOLA,
COZZE ED ALGA SICILIANA MAURU

Linguine with a subtle hint of Sorrento
lemon and beet extract, served with
mussels and Sicilian Mauru

Or

RAVIOLONI DI WAGYU CON BURRO
CHIARIFICATO E SALVIA

Wagyu Ravioloni with clarified butter,
sage, Piemonte IGP hazelnut crumble, and
120-month aged Parmigiano Reggiano DOP



**Gluten free pasta available with additional charge of 8 EUR*

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— TASTING MENU —



SECONDI / MAIN COURSE

When ordered à la carte: €38

TRE SAPORI DEL MARE MEDITERRANEO: LANGOSTINA, GAMBERI, POLPO

Three Mediterranean flavors on a bed of aged fava bean purée, zucchini, and new potatoes. (Langoustine, prawns, octopus)

Or

BRASATO DI MANZO AL NEBBIOLO

Slow-braised beef in Nebbiolo wine,
served with potato purée and
fermented chanterelles

VEGETARISCH MENU ENKEL BESCHIKBAAR
OP VOORAFGAANDE RESERVATIE



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— TASTING MENU —



DESSERT

When ordered à la carte: €14

TIRAMISU TANTE COSE

Our signature Tiramisu

TORTA AI FRUTTI DI BOSCO CON GELATO AL BERGAMOTTO

Wild berry tart with bergamot ice cream

PROFITEROLES CON CREMA CHANTILLY GLASSATI AL CIOCCOLATO

Profiteroles with Chantilly cream, glazed with chocolate

QUATTRO FORMAGGI - 18

Degustation Plate of 4 types of Italian Cheeses

YOU MAY ORDER OUR CHEESE PLATTER AS AN ALTERNATIVE
TO DESSERTS WITH ADDITIONAL CHARGE OF 8 EUR

EXTRA CIOTOLA DI PANE - 8

Italian freshly baked bread basket
with freshly whipped butter

WINE PAIRING

3 COURSES (2 GLASSES) - 23

4 COURSES (3 GLASSES) - 31

5 COURSES (4 GLASSES) - 40

**Dear guests, for tables of 4 or more, we kindly request that you choose a maximum of two different dishes per course from our tasting menu. This helps us provide you with smooth and efficient service. Thank you for your understanding*