

# CIAO TUTTI!

Welcome to our cosy canal-side cellar in the heart of Utrecht. Our Italian dishes come with a modern twist and are made for sharing, just the way Italians love it: around a long table, with good conversation and a table full of delicious food.

From our favourite burrata with cherries to flavourful pasta dishes, homemade limoncello and an extensive selection of cocktails and Italian wines.

It's not unusual for an evening with us to turn into a late night. After all, the best memories are made not just by what you eat, but by who you share the table with. From sunny afternoons by the water to intimate dinners in our cosy cellar.

Our tip? Start with 2 to 3 dishes per round..  
More Amore Per Favore.

**Buon appetito!**

Scan for the English menu & allergen information.



 = Emilia's favorite

## GLI APERITIVI PREFERITI DI EMILIA

Take a look at our drinks menu too

### PROSECCO

Superiore Brut DOCG Val d'Oca, Veneto, glera **8**

Spumante Brut Rose, Val d'oca **8.25**

### NEGRONI'S

Classica Antica Formula, Campari, Beefeater gin **11**

Sbagliato Antica Formula, Campari, prosecco **11**

Cinnamon Antica Formula, infused Campari, Beefeater gin **11**

Thyme Antica Formula, infused Campari, Beefeater gin **11**

### APERITIVOS

Campari **5.75**

Campari soda **6**

Rosolio di Bergamotto Italicus **5.75**

Antica Formula **5.75**

Martini rosso **5.75**

Martini bianco **5.75**

### SPRITZ 9.5 glass / 37 jug

Aperol spritz

Limoncello spritz

Raspberry spritz

Strawberry spritz

Passionfruit spritz

Elderflower spritz

Campari spritz



# LUNCH

## focaccia

*until 4 PM*

### Prosciutto 15.5

*parma ham, stracciatella, balsamic, rocket, Parmigiano*



### Burrata e ciliegia 15

*cherry compote, pistachio, truffle, rocket*

### Peperoni 14

*spianata piccante, stracciatella, Taggiasca olives, balsamic, rocket*

### Carpaccio di manzo 14

*beef carpaccio, pecorino, balsamic*

### Mortadella 15

*mortadella, stracciatella, pistachio, truffle, rocket*

## antipasti

*all day*

### Focaccia 5.5

*focaccia with Emilia's dip & olive oil*

### Prosciutto di Parma 9.75

*garnish & grissini*

### Mortadella 10.5

*gnocco fritto & stracchino*

### Pecorino piccante 8

*garnish & grissini*

### Parmigiano Reggiano 9

*aged for 24 months, garnish & grissini*



### Bruschetta al pomodoro 6

*toasted ciabatta, tomato, basil*

### Bruschetta Prosciutto 7

*toasted ciabatta, Prosciutto, stracciatella, balsamic, Parmigiano Reggiano*

### Affettati e formaggi 19

*a selection of cured meats and cheeses, focaccia, garnishes*

### Arancini 8.5

*fried risotto balls with pecorino mayonnaise*



### Polpette melanzane 9.5

*aubergine, tomato sauce, Parmigiano Reggiano, pine nuts*

## da condividere

*all day*

### Zucca arrosto 12.5

*roasted pumpkin, smoked ricotta, amaretti*

### Cuore di lattuga arrosto 12.5

*grilled little gem lettuce, Gorgonzola, roasted pear, walnuts*

### Carpaccio di manzo 14.5

*beef carpaccio, salsa verde, sweet and sour vegetables, Parmesan*

### Burrata e ciliegia 13.5

*cherry compote, pistachio, truffle, rocket*

## pasta

*all day*



### Lasagna al ragù 16.5

*ragù, béchamel sauce, Parmesan*

### Tagliatelle ai funghi 17.5

*tagliatelle with porcini cream & roasted oyster mushrooms*

### Garganelli con barbabietola 18.5

*garganelli with beetroot cream, truffle, pine nuts & goat's cheese*

## Every monday EMILIA'S PASTA MONDAY

Pasta of the day 17.5

Pasta of the day & a glass of wine 22

Tiramisu 6.5

*Ask our team about today's pasta*

# pizzette

**Emilia's pizzette - 25 cm**

Pizzette pepperoni 14.5

Pizzette all'anatra 15.5

*confit duck, roasted oyster mushrooms & Gorgonzola*



**Pizzette con ricotta al limone 13.5**

*lemon ricotta, roasted grapes, thyme & walnuts*

## piatti principali da condividere



**Guancia al Lambrusco 22.5**

*beef cheek braised in Lambrusco with mashed potatoes*

**Costine di maiale 23**

*pork ribs with balsamic vinegar & apple compote*

**Calamari in umido 19.5**

*stewed squid with vegetables*

*delicious with focaccia +3*

**Funghi al forno 17**

*mushrooms with Taleggio cream & hazelnuts*

## piatti dell'osteria

**Filetto di cefalo 22**

*fried red mullet fillet with saffron beurre blanc & fennel*

**Cavolfiore e lenticchie 16.5**

*roasted cauliflower with braised lentils*

**Tagliata Di Manzo 28**

*rib-eye, balsamic, Parmigiano Reggiano, rocket*

## TUTTI A TAVOLA

This menu features a selection of our dishes and a dessert.

Our personal favourites.  
Available for a minimum of 2 people,  
41.5 per person.

# dolci

Tiramisù 8.5

*tiramisu, O.O amaretto*



**Pere al Lambrusco 11**

*pears poached in Lambrusco with vanilla mascarpone cream & white chocolate*

**Cannoli (3 pcs) 7.5**

*three crispy cannoli filled with cream*

**Mousse al cioccolato 8**

*chocolate mousse with olive oil & sea salt*

**Affogato 5.5**

*espresso with a scoop of ice cream*

*choice of: vanilla / pistachio*

**Spiked affogato 11**

*espresso with a scoop of ice cream &*

*a liqueur of your choice*

*choice of: vanilla / pistachio*

## espresso martini

**Classica Absolut vodka, Kahlúa, espresso 12**

**Tiramisu Baileys, Kahlúa, Adriatico amaretto, espresso 13**

**Mandorla Kahlúa, Adriatico amaretto, espresso 12.5**

**Nocciola Frangelico, Kahlúa, espresso 12.5**

**Cinnamon Absolut vodka, Kahlúa, cinnamon, espresso 12.5**

**Cioccolato bianco Absolut vodka,**

**Kahlúa, white chocolate, espresso 13**

**Every day from 9:30 PM  
All Espresso Martinis 8.5**

# caffè e tè

Espresso 3.5

Doppio 4.7

Lungo 3.5

Espresso macchiato 3.8

Cappuccino 4.1

Flat white 4.9

Caffè latte 4.5

Latte macchiato 4.5

Sweet iced latte 6.2

**Hot chocolate 5.5**

With whipped cream +0.5

With liqueur +5.5

**Fresh ginger or mint tea 4.5**

**Tea 3.8**

forest fruit, rooibos, Earl Grey,  
green tea

**Italian coffee 9.5**

Adriatico amaretto, unsweetened cream,  
coffee

**French coffee 9.5**

Grand Marnier, unsweetened cream,  
coffee

**Spanish coffee 9.5**

Licor 43, unsweetened cream, coffee

**Irish coffee 9.5**

Jameson, unsweetened cream, coffee

**Shanky's coffee 9.5**

Shanky's Whip, unsweetened cream,  
coffee

## GRAZIE PER LA TUA VISITA

*We're so happy you joined us.*

*We hope you enjoyed the flavours, the atmosphere and the time spent together. That's exactly what Emilia is all about.*

*If you had a lovely experience, we'd really appreciate it if you shared it in a Google review.*

*Your words help others discover us, and they mean more to us than you might think.*

**Grazie mille from everyone at Emilia.**

