

CAFFE

Tea	€ 1,70
Coffee	1,85
Espresso.....	1,75
Cappucino	2,00
White coffee	2,00
Coffee with whipped cream.....	2,20
Chocolat milk with whipped cream.....	2,20
Correto	4,00
Irish Coffee	5,80
Italian Coffee.....	5,80
DOM Coffee	5,80
French Coffee	5,80
Spanish Coffee.....	5,80

LIKEUREN

Amaretto	€ 4,50
Sambuca	4,50
Frangelico	4,50
Limoncello.....	4,50
Cointreau.....	4,50
Grand Marnier.....	4,50
Drambuie	4,50
DOM Benedictine	4,50
Baileys.....	4,50
Tia Maria	4,50
Southern Comfort	4,50

COGNAC

Veccia Romagna	€ 5,50
Martell VSOP.....	6,00
Courvasier VSOP	6,00
Hennessy VSOP	6,50
Remy Martin VSOP	6, =
Hennessy XO	15,50
Armagnac	5,50
Calvados	5,50

WHISKY S

Ballantine's	€ 3,60
White Horse	3,60
Four Roses.....	3,60
J&B.....	4,00
J. Walker Red.....	4,00
Jameson.....	4,25
Tullamore Dew	4,00
Jack Daniels	5,00
Glenfiddich.....	5,40
Chivas Regal.....	5,40
J. Walker Black.....	5,95

SOFT DRINKS

Cola	1,90
Cola-light	1,90
Fanta	1,90
7-up.....	1,90
Cassis	1,90
Fristi.....	1,95
Chocolat milk	1,95
Lipton Ice	1,95
Red Bull.....	3,00
Fles San Pellegrino	5,00
Apple juice	1,90
Tomato juice.....	1,90
Orange juice	1,90
Freshly squeezed orange juice	2,50

BIER

Warsteiner	2,50
Warsteiner malt	2,50
Warsteiner witbier	3,00
Palm Special	3,00
Corona.....	3,50
Ritterbock.....	3,00
Duvel	4,00
Nastro Azzuro	3,50
Leffe	3,25

APERITIEF

Pernod.....	€ 4,00
Campari	4,00
Vodka.....	4,00
Rode Vodka	3,50
Sherry	3,50
Martini.....	3,50
Dry Martini.....	4,00
White or red port.....	3,50
Jenever.....	from 3,25
Grappa	from 4,00
Mark	from 4,00

LONGDRINKS

Jenever and coke	€ 4,50
Martini bitter lemon.....	5,00
Whisky and coke	5,50
Gin and tonic	5,50
Bacardi and coke	5,50
Campari and soda.....	5,50
Vodka and orange	6,00
Vodka and Red Bull.....	6,00

For reservations please contact us at +31(0)70.3468030

Mauritskade 95, 2514 HH The Hague

The Netherlands

restaurant@montenapoleone.nl

www.montenapoleone.nl



DAS EINZIG WAHRE



WARSTEINER®

PRINTED IN THE NETHERLANDS

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MEDITERRANEAN RESTAURANT



DINER



COLD APETIZERS

INSALAT DI SCAMPI E ALCHECHENGI Scampi and physalisberry salad <i>Soave, pinot grigio, Picpoul de Pinet</i>	€	13, =
INSALATA VERDE Luxury selection of different lettuces and pine tree nuts <i>Cruz de Piedra, Montravel, '234 Chardonnay</i>	-	11,25
VITELLO TONNATO Thinly sliced veal dressed with fresh tuna <i>Cetamura Bianco, Picpoul de Pinet, Mâcon Chardonnay</i>	-	13, =
INSALATA CAPRESE Mozzarella, tomato and basil salad <i>Mourgues du Grès Rosé, '234' Chardonnay</i>	-	11,25
CARPACCIO CON CAPRINO FORMAGE Thinly sliced beef carpaccio with goat's cheese and Rucicola lettuce <i>Chardonnay Cuvée Lafon, Montravel, Abadia de san Campio</i>	-	13, =
PARMA, MELONE & PARMIGIANO Parmaham served with melon <i>Vernaccia di s.Gimignano, Picpoul de Pinet</i>	-	13,50
MONTE NAPOLEONE A festive selection of antipasti <i>Pinot Grigio Alto Adige, Esperanza Verdejo-Viura</i>	-	14, =
OSTRICA Half a dozen oysters <i>Picpoul de Pinet</i>	-	15, =

HOT APETIZERS

CAPELANTE COQUILLE SAINT-JACQUES <i>Vernaccia di s.Gimignano, Mourgues du Grès rosé</i>	€	13,50
PARMIGIANA Aubegine au gratin <i>Mâcon-Chardonnay, Abadia de s. Campio</i>	-	12,50
SPIEDINI ALL'ANANAS Pineapple, prosciutto, onion and sweet red pepper kebab <i>Vernaccia di s.Gimignano, Picpoul de Pinet</i>	-	13,50
FUNGHI DIE BOSCO Sauteéd bunch mushrooms <i>Valpolicella, Abadia de s. Campio</i>	-	13, =
SPIEDINI DI GAMBERETTI CON FILETTO DIE MANZO Shrimp and beef cube kebabs <i>Cetamura Bianco, Merlot Alto Adige</i>	-	13,75
RISOTTO ALLA MILANESE Saffron and bunch mushroom risotto <i>Cetamura Bianco, Merlot Alto Adige</i>	-	14, =
RISOTTO ALLA SALSIA DI SALMONE E PROSECCO Salmon risotto served with a sparkling white wine sauce <i>Txakolina (spreek uit Tsjakolina) Pinot Grigio Alto Adige</i>	-	14, =
SCAMPI ALLA MONTE NAPOLEONE Sauteéd prawns in tomato and garlic sauce <i>Soave 'La Rocca', Picpoul de Pinet</i>	-	13,75
ZUPPA DEL GIORNO Daily soup (Cheff's choice)	-	6,50

PASTA DISHES

SPAGHETTI AGLIO & OLIO with garlic and virgin olive oil <i>Vernaccia di s. Gimignano, Cancelli Rosso di Toscana</i>	€	10, =
TORTELLINI MISTI A mix of different stuffed pastas with Parmaham, Gorgonzola and truffels <i>Enate Crianza, Rose Care</i>	-	15, =
SPAGHETTI ALLE VONGOLE With fresh cockles <i>Txakolina Pinot Grigio Alto Adige</i>	-	13,50
TAGLIATELLE AI FUNGHI With chives and bunch mushrooms <i>Rosé Care, Valpolicella</i>	-	15, =
TAGLIOLINI AL GRANCHIO With crab meat and tomato sauce <i>Soave La Rocca, Picpoul de Pinet</i>	-	15, =
TAGLIATELLE CON GAMBRETTI With prawns, olive oil, Rucicola lettuce and tomato sauce <i>Vernaccia di San Gimignano, Enate Cabernet sauvion rosado</i>	-	14,50

MEAT DISHES (MAIN COURSE)

FILETTO MONTE CARLO Beef sirloin with bunch mushrooms, served with a whiskey and cream sauce <i>Chianti Classico Roberto Stucchi, Barbera d'alba</i>	€	23, =
SCALOPPINA CON FUNGHI PORCINI Tender veal with boletus and a creamy white wine or Marsala sauce <i>Albada, Barbera</i>	-	22, =
SCALOPPINA FINANZIERA Tender veal with buffalo Mozzarella served with a tomato and white wine sauce <i>Chianti 'Il Garulo', Barbera</i>	-	21,50
SCOTTADITO DI FILETTO DI MANZO Beef sirloin with Aceto Balsamico <i>Château Rocher-Corbin, Château La Tour Béraud</i>	-	23, =
FILETTO DI MANZO AL BARBARESCO Grilled siloin steak, marinated in Roman pesto, served with a Barbaresco wine sauce <i>Corbières, Barbera</i>	-	24,50
AGNELLO AL FORNO Roast lamb's rack perfumed with Rosemary and pomodori <i>Enate Crianza, Chianti 'Il Garulo'</i>	-	22,50
SALTIMBOCCA Tender veal wrapped in Parmaham and sage accompanied by a white wine sauce <i>Rosé Enate, Barbera</i>	-	20,75
COTTOLETTE DI AGNELLO AL PESTO Lamb cutlets with pesto and a white wine sauce <i>Merlot Alto Adige, Rioja Glorioso Crianza.</i>	-	22,50

FISH DISHES (MAIN COURSE)

SALMONE ALLA GRIGLIA Grilled salmon with a lemon and cream sauce <i>Montravel, Picpoul de Pinet</i>	€	22, =
SPIEDINO DI SOGLIOLA E CAPELANTE Sole and cockle kebabs <i>Enate Chardonnay '234', Pinot Grigio Alto Adige</i>	-	26, =
SCALOPPA DI TONNO ALLA GRIGLIA Grilled tuna served with spinach and red pesto <i>Cetamura Rosé, Abadia de s. Campio</i>	-	23, =
FILETTO DI SOGLIOLA ALLA MUGNANA Filet of sole wrapped in breadcrumbs served with a white wine and lemon sauce <i>Enate Rosé, Chardonnay Cuvée Lafon</i>	-	24, =
PESCE SPADA ALLA GRIGLIA Grilled swordfish with a vinaigrette sauce <i>Txakolina, Care Rosé</i>	-	22,75
GAMBERONI ALLA GRIGLIA Grilled kingprawns <i>Vernaccia di s. Gimignano, Mâcon-Chardonnay</i>	-	22,25
GAMBERONI DELLA CASA Sauteéd kingprawns in white wine sauce with garlic and pomodori <i>Mâcon-Chardonnay, Pinot Grigio Alto Adige</i>	-	23, =
ARAGOSTA Half or whole lobster choice of diferent ways of preperation <i>Chardonnay Cuvée Lafon, Abadia di s. Campio</i>	-	25, =/45, =

DESSERTS

ZABAGLIONE (For two)	p.p. €	8, =
SCOPINO a taste explosion for your mouth	-	8, =
HOMEMADE TIRAMISU	-	7, =
HOMEMADE CRÈME-BRULÉE	-	6,75
TARTUFO NERO	-	6,25
TARTUFO BIANCO	-	6,25
HOMEMADE LIME PANNACOTTA	-	6,50
GRAND DESSERT	-	12, =
FORMAGGIO MISTO a selection of Mediteranian cheeses	-	8,50