



WE ARE A GROUP OF DUTCH - ITALIAN PEOPLE THAT WANT TO SHARE OUR LOVE FOR THE ITALIAN CUISINE AND CULTURE. WHAT MAKES US PROUD TO FULLFILL OUR PASSION IS THAT ITALIANS PRESERVE THEIR DEEP FAMILY TRADITIONS AND LOVE TO SHARE THEIR FOOD WITH SMILES.

HAVING A RESTAURANT ALLOWS US TO SEE THAT SMILE ON EVERY CUSTOMER WE SERVE.

IT GIVES US GREAT JOY TO BRING OUR FAMILY RECIPES, AND OUR TRADITION OF SHARING TO THE NEIGHBORHOODS OF AMSTERDAM. THIS GIVES US A MOMENT TO CONNECT OUR DIFFERENT COMMUNITIES AND BRING THEM TOGETHER AROUND A TABLE IN AN EASY, FAMILIAR AND UNCONVENTIONAL WAY.

**BENVENUTI AL DAL PAGLIACCIO**





## VINO BIANCO



PINOT GRIGIO CORTE GIARA 5.75 / 24.50

VERMENTINO LA MAREMMA TOSCANA 6.50 / 29.50

CHARDONNAY TRE VENEZIE 47.50

PECORINO MASCIARELLI CASTELLO DI SEMIVICOLI DOC 42.50

LIANO CHARDONNAY SAUVIGNON BLANC RUBICONE 62.50

## VINO ROSSO



SALICE SALENTINO 4.75 / 22.50

NERO D'AVOLA 5.75 / 29.50

PRIMITIVO 6.50 / 37.50

LAURENTO ROMAGNA DOC SANGIOVESE RISERVA 57.50

BAROLO DI GIACOMO GRIMALDI 17 / 85

AMARONE DELLA VALPOLICELLA CLASSICO 105

ANTINORI GUADO AL TASSO SUPER TUSCAN 375

## VINO ROSATO



LE COLLEZIONI BARDOLINO CHIARETTO CLASSICO 5.75 / 29.50

## BOLLICINE / BUBBELS



PROSECCO 6.75 / 35.00

MOET & CHANDON IMPERIAL BRUT 90

MOET & CHANDON 120

DOM PERIGNON 395

## BIRRA



BIRRA MORETTI 3.75





## APERITIVI

PROSECCO 6.75

APEROL SPRITZ 10.00

LIMONCELLO SPRITZ 11.00

CRODINO (ANALCOLICO) 4.75

## COCKTAILS

MOJITO 12.50

BERRY MOJITO 12.50

NEGRONI 12.50

PORNSTAR MARTINI 12.50

ESPRESSO MARTINI 12.50

LONG ISLAND ICETEA 12.50

GIN TONIC 12.50

## SPIRITS

BACARDI 5.50

ERISTOFF VODKA 5.50

GREY GOOSE VODKA 6.50

GIN 5.50

JACK DANIELS 5.50

JAMESON 5.50





## LIQUORS

AMARETTO 5.00

LIMONCELLO 5.00

MELONCELLO 5.00

MONTENEGRO 5.50

AVERNA 5.50

SAMBUCA 5.50

GRAPPA BIANCA DI PRIMITIVO 7.50

GRAPPA JULIA BARRICATA 8.50

GRAPPA BARRICATA LE DICHIOTTO LUNE 15.00

GRAPPA DI AMARONE 17.00

## SODA

WATER SPARKLING 0.5LTR 4.75

WATER STILL 0.5LTR 4.75

COLA 3.50

COLA ZERO 3.50

SISI 3.50

SPRITE 3.50

TONIC 3.50

APPLE JUICE 3.50

## HOT DRINKS

ESPRESSO 2.25

ESPRESSO MACCHIATO 2.50

DOPPIO ESPRESSO 3.75

LUNGO 2.50

AMERICANO 2.50

CAPPUCCINO 3.00

LATTE MACCHIATO 3.50

THEE 2.50

SPECIAL COFFEE (SPANISH, ITALIAN, IRISH) 7.75





## ANTIPASTI



### FOCACCIA ORIGANO E SALE

ITALIAN PIZZA BREAD TOPPED WITH DRIED ORIGANO,  
SALT AND OLIVE OIL  
6,00

### PANE

HOMEMADE HOT OVEN BREAD  
4,50

### FOCACCIA AGLIO E FORMAGGIO

ITALIAN PIZZA BREAD TOPPED WITH GARLIC AND MOZZARELLA CHEESE  
7,75

### VERDURE DEL GIORNO

MIXED ASSORTED VEGGIES  
7,75

### CAPRESE DI BUFALA

FRESH TOMATO, BUFFALO MOZZARELLA AND BASIL  
12,50

### BRUSCHETTA

TOASTED BREAD WITH TOMATO, GARLIC, BASIL AND ORIGANO  
7,75

### BURRATA

BURRATA FROM PUGLIA SERVED WITH FRESH TOMATOES ON  
A BED OF ARUGULA SALAD  
12,50

### TAGLIERE MISTO

MIXED PLATTER WITH A SELECTION OF ITALIAN CHEESES AND CURED MEAT  
15,50

### ANTIPASTO DAL PAGLIACCIO

BIG PLATTER WITH A MIX OF CURED MEATS, CHEESES AND VEGGIES  
25

### CARPACCIO DI MANZO

FRESHLY SLICED BEEF SERVED ON A BED OF ARUGULA TOPPED  
WITH PARMESAN CHEESE  
12,50

### VITELLO TONNATO

THINLY SLICED COOKED VEAL WITH A SAUCE OF MAYONNAISE,  
CAPERS AND TUNA  
12,50

### BUFALA E CRUDO

BUFFALO MOZZARELLA WITH THINLY SLICED PARMA HAM  
13,50

### BOCCONCINI

OVEN BAKED MOZZARELLA IN A JACKET OF COPPA DI PARMA AND FRESH ROSEMARY  
8,75

### POLPETTE FRITTE

FRIED ITALIAN MEATBALLS SERVED WITH MAYO OR HOMEMADE  
FRESH TOMATO SAUCE  
9,75

### SAUTE DI COZZE E VONGOLE

MUSSELS AND CLAMS IN A WHITE WINE SAUCE WITH PARSLEY  
AND BLACK PEPPER  
14,50

### CARPACCIO DI POLPO

THINLY SLICED OCTOPUS, SERVED ON A BED OF ARUGULA AND  
GARNISHED WITH OLIVE OIL AND FRESH LEMON  
15,50

### CALAMARI FRITTI

FRIED CALAMARI RINGS SERVED WITH LEMON AND A HOMEMADE GARLIC SAUCE  
10,50





## PRIMI PIATTI

PENNE ALL' ARRABBIATA  
PENNE PASTA IN A SPICY TOMATO SAUCE

11.5

ORECCHIETTE POMODORO E BURRATA  
ORECCHIETTE "LITTLE EARS" PASTA IN FRESH TOMATO SAUCE, WITH GARLIC  
AND BASIL, TOPPED WITH BURRATA PUGLIESE, PARMESAN CHEESE AND OLIVE OIL

16.5

RAVIOLI AI PORCINI E TARTUFO IN CREMA DI PARMIGIANO  
RAVIOLI FILLE WITH PORCINI MUSHROOM AND BLACK TRUFFLE  
IN A PARMESAN CREAM SAUCE

15.5

TAGLIATELLE AL PESTO  
RIBBON PASTA WITH A BASIL PESTO SAUCE

11.5

TAGLIATELLE AL RAGU  
RIBBON PASTA WITH THE ORIGINAL "BOLOGNESE SAUCE"

12.5

LASAGNE ALLA BOLOGNESE  
OVEN BAKED LAYERS OF LASAGNE WITH MOZZARELLA, PARMESAN,  
BOLOGNESE SAUCE AND BECHAMEL

14.5

SPAGHETTI ALLA CARBONARA  
SPAGHETTI WITH ITALIAN GUANCIALE (PORK CHEEK),  
PECORINO CHEESE AND EGG YOLK

13.5

GNOCCHI CON COPPA DI PARMA E PESTO DI PISTACCHIO  
POTATO PASTA IN A SAUCE OF ONION, COPPA DI PARMA  
AND A CREAM OF PISTACHIO

16.5

ORECCHIETTE ALLE CIME DI RAPA  
SPECIALITY FROM PUGLIA, ORECCHIETTE PASTA "LITTLE EARS"  
WITH GARLIC, ANCHOVY, PEPPERS AND STEAMED WILD BROCCOLI

17.5

TAGLIATELLE AL SALMONE  
RIBBON PASTA WITH SALMON IN A CREAM SAUCE OF FRESH  
TOMATOES AND WHITE WINE

16.5

SPAGHETTI ALLO SCOGLIO  
SPAGHETTI WITH MUSSELS AND CLAMS WITH FRESH TOMATOES

17.5

### EXTRA TOPPING

TARTUFO FRESCO 5  
FRESH BLACK TRUFFEL  
BURRATA 5

MOZZARELLA DI BUFALA 6  
PARMIGIANO 1.75





## PIZZA

MARGHERITA  
THE CLASSIC

8.75

FUNGHI  
TOMATO SAUCE, MOZZARELLA AND MUSHROOMS

10.5

CONTADINA  
TOMATO SAUCE, MOZZARELLA EN MIXED VEGGIES

13.5

QUATRO FORMAGGI  
TOMATO SAUCE, MOZZARELLA, GORGONZOLA, MASCARPONE AND PARMESAN

14.5

SALAMI  
TOMATO SAUCE, MOZZARELLA AND SALAMI

11.5

DIAVOLA  
TOMATO SAUCE, MOZZARELLA AND SPICY SALAMI

11.5

PROSCIUTTO  
TOMATO SAUCE, MOZZARELLA AND HAM

11.5

PROSCIUTTO E FUNGHI  
TOMATO SAUCE, MOZZARELLA, MUSHROOM AND DRY-CURED HAM

13.25

CAPRICIOSA  
TOMATO SAUCE, MOZZARELLA, HAM, SALAMI, MUSHROOM,  
ARTICHOKES AND OLIVES

16.5

BUFALINA  
WHITE PIZZA WITH BUFFALO MOZZARELLA GARNISHED WITH ARUGULA,  
PARMA HAM, FRESH TOMATOES AND PARMESAN

18.5

DAL PAGLIACCIO  
WHITE PIZZA WITH MOZZARELLA, AURICCHIO CHEESE GARNISHED WITH  
MORTADELLA AND A PESTO OF PISTACHIO

18.5

SICILIANA  
TOMATO SAUCE, MOZZARELLA AND ANCHOVY

12.5

TONNO  
TOMATO SAUCE, MOZZARELLA, TUNA, ONIONS AND CAPERS

14.5

## EXTRA TOPPING

TARTUFO FRESCO 5  
FRESH BLACK TRUFFEL  
BURRATA 5

MOZZARELLA DI BUFALA 6  
PARMIGIANO 1.75





## SECONDI DI CARNE



FILETTO AI FERRI  
ROASTED TENDERLOIN SERVED WITH OLIVE OIL AND LEMON

22.5

FILETTO AL PEPE VERDE  
ROASTED TENDERLOIN IN A GREEN PEPPER SAUCE

24.5

FILETTO AL GORGONZOLA  
ROASTED TENDERLOIN IN A BLUE CHEESE SAUCE

24.5

FILETTO AI FUNGHI  
ROASTED TENDERLOIN IN A MUSHROOM SAUCE

24.5

FILETTO AL BAROLO  
ROASTED TENDERLOIN IN A RED WINE SAUCE

27.5

SCALOPPINA ALLA MILANESE  
FRIED BREAD CRUMBED VEAL SCALLOP

17.5

SCALOPPINA AL LIMONE  
VEAL SCALLOP IN A LEMON SAUCE

18.5

SALTIMBOCCA ALLA ROMANA  
VEAL SCALLOP WITH PARMA HAM AND SAGE IN A WHITE WINE SAUCE

19.5

SCALOPPINA ALLA PUTTANESCA  
VEAL SCALLOP IN A SPICY TOMATO SAUCE WITH GARLIC, CAPERS,  
OLIVES AND ORIGANO

19.5

ALL DISHES ABOVE ARE SERVED WITH OVEN BAKED POTATOES  
WITH ROSEMARY AND GARLIC

## SECONDI DI PESCE



ASK OUR STAFF MEMBERS FOR OUR DAILY FISH CHOICES !

### EXTRA TOPPING

TARTUFO FRESCO 5  
FRESH BLACK TRUFFEL  
BURRATA 5

MOZZARELLA DI BUFALA 6  
PARMIGIANO 1.75







## CONTORNI

PATATE AL FORNO  
OVEN BAKED POTATOES WITH ROSEMARY AND GARLIC

5.5

VERDURE DEL GIORNO  
MIXED DAILY VEGGIES

5.5

INSALATA VERDE  
GREEN SALAD WITH BALSAMICO AND OLIVE OIL

5.5

## DOLCI

PROFITEROLES  
CREAM PUFF TOPPED WITH A WHITE CHOCOLATE MOUSE

6.5

TIRAMISU  
HOMEMADE TIRAMISU

6.5

TIRAMISU AL LIMONCELLO E FRAGOLE FRESCHE  
HOMEMADE LIMONCELLO TIRAMISU WITH FRESH STRAWBERRIES

6.5

SCROPPINO AL LIMONE  
LEMON SORBET MIXED WITH SPIRIT AND PROSECCO

7.5





CIAO AMICI!

THANK YOU FOR YOUR VISIT TO DAL PAGLIACCIO.

WE HOPE YOU HAD A LOVELY VISIT

AND WE LOOK FORWARD TO WELCOME YOU AGAIN SOON.

ARRIVEDERCI,  
DAL PAGLIACCIO

YOU CAN LEAVE A REVIEW HERE

AND FOLLOW US ON OUR SOCIAL MEDIA CHANNELS.



TRIADVISOR



INSTAGRAM

