Satriale's Pizzabar

SURPRISING • AUTHENTIC

AGE-OLD TRADITIONS
TODAY'S BEST PIZZA

Menu in Italiano?
Scan il QR code.

COLD DRINKS

Fritz-kola | Fritz-kola superzero 3,95
Fritz-limo orange 3,95
Fritz-limo lemon 3,95
Fritz-spritz organic rhubarb 3,95
ChariTea Green 330 mL 4,75
Green tea, notes of ginger and a drizzle of honey. Organic.
Jarr Kombucha 6,00
Peach & yuzu.
Bundaberg Ginger Beer 375 mL 5,75
Straight from Down Under. A refreshing drink with a spicy finish.
Appelaere 100% natural apple juice 3,50
Acqua Panne *still* 3,50 | 7,50
San Pellegrino Acqua Minerale *sparkling* 3,30 | 7,50
Soof lemonade 100% natural fruit, vegetables & herbs. 0% nonsense 4,50
Ask our staff about the alternating flavours.

DRAUGHT BEER

Pilsner Urquell 4,4% 300 mL 5,50 | 500 mL 8,50
Plzeňský Prazdroj (Czech name) is a beer brand from the Czech city of Pilsen. Having been brewed since 1842, it is considered the first-ever pilsner.

Grolsch Puur Weizen 5,5 % 6,25
Fresh weizen taste with the characteristic aromas of fruit and clove.

VandeStreek - craft beer from Utrecht - alternating tap from 6,25
Quality beers, brewed with taste, to enjoy at any moment.

BOTTLED BEER

Grimbergen Blond 6,7% 6,00
Lightly fruity with a full, round flavour.

Grimbergen Tripel 8,5% 6,75
Bittersweet. A classic among abbey beers.

Guilty Monkey IPA Aap 6,6 % 6,00
The taste of pure fruitiness with a hint of bitterness.

WHITE WINE

Epicuro Pinot Grigio, Sicilia, Italy 6,50 | 32,50
Ripe fruit, peach and pear. Easily drinkable.

Preciso Grillo, Sicilia, Italy 5,75 | 28,75
Lemon, lime, peach and exotic fruits. Accessible with a smooth mouthfeel.

Valentino Pecorino, Abruzzo, Italy 7,25 | 36,50
Balanced wine with a little bit of everything (except for wood). Mineral, tropical fruits, fresh acidity, some light salinity, well-textured.

RED WINE

Epicuro Primitivo, Sicilia, Italy 6,50 | 32,50
Full-bodied, rich and sultry. Dark overripe and sweet fruit.

Preciso Nero d'Avola, Sicilia, Italy 5,75 | 28,50
Black cherries, blackberries and spice notes. Gentle and accessible.

Valentino Montepulciano, Abruzzo, Italy 7,25 | 36,25
The quintessential pizza wine! A full-bodied, round, fruity and balanced ruby red wine with spice notes in its finish, without any hard tannins.

ROSÉ

Sacchetto Pinot Grigio Blush, Veneto, Italy 6,50 | 32,50
Fresh red fruits, raspberries and strawberries with that subtle grigio spice. It gets it colour from the skins of the pink-tinted Pinot Grigio grapes.

SPARKLING WINE

Rosanti Prosecco Frizzante, Verona, Italy 6,50
Fruity and floral. Elegant with freshly crystallised fruit.

Bolla Prosecco D.O.C. Extra Dry, Veneto, Italy 38,50
Apple, pear and flowers. Slightly sparkling with fresh, gentle acidity.

APERITIF

Aperol Spritz 9,00
Aperol | Prosecco | sparkling water

Gin della vita 9,50
Walcher La vita è bella gin | Fritz-limo lemon | fresh mint | lemon
This organic Italian gin has a mild, botanical flavour.

Limoncello Frizzo 9,50
Homemade Limoncello | Prosecco | fresh mint

Homemade Scroppino 8,50
Lime sorbet | Prosecco | vodka

LOW-ALCOHOL & NON-ALCOHOLIC

Crodino 0.0% 5,50
Non-alcoholic, spiced, citrusy, bittersweet and sparkling.

Torres Natureo Muscat 0.0% 7,25
Rich, exuberant and floral (roses), fresh and lively on the palate.
The mild residual sweetness is well balanced by a fresh acidity.

vandeStreek Playground IPA <0,5% 6,50
This IPA is brewed with five types of American hops. Smell and taste the flavours of citrus, tropical fruits and a pleasant bitterness.

Grolsch 0.0% 3,95

Affligem Blond 0.0% 5,50
Alcohol-free Belgian blond specialty beer with a smooth and rich taste, crowned with a firm foam head.

ABOUT OUR PIZZA...

While centuries ago, the Italians considered pizza a healthy meal, modern pizzas are mostly carbohydrates. At Satriale's we want to serve pizza that is both tasty and healthy, so we use the decades-old 'Pinsa Romana' mother dough and the best of the Neapolitan and Roman pizza styles.

Our pizzaiolos shape the dough ball into the pizza base entirely by hand. Rolling pins and dough sheeters are strictly forbidden in our kitchen! It's the dough and the preparation that set our pizzas apart, and you can taste that...

ANTIPASTI TO SHARE, OR... TO NOT SHARE

FOCACCIA 8,75
Freshly baked pizza bread | fresh rosemary | sea salt | extra virgin olive oil | our legendary homemade bruschetta dip

FOCACCIA SATRIALE'S 9,75
Freshly baked pizza bread | cherry tomatoes | Taggiasca olives | extra virgin olive oil | our legendary homemade bruschetta dip
Topping tip: some buffalo mozzarella after baking
Option: some vegan mozzarella and vegan pesto

BRUSCHETTA STRACCIATELLA 9,75
Bruschetta | marinated tomatoes | fresh Stracciatella | pistachio
Topping tip: Prosciutto crudo

POLPETTE AL POMODORO 9,75
Grilled meatballs | San Marzano tomatoes | garlic | oregano | basil

BURRATA 10,50
Buffalo burrata | rocket | cherry tomatoes | balsamic truffle crumble | extra virgin olive oil | toast
Topping tip: Prosciutto crudo

APPETISER PLATTER (FOR TWO PEOPLE) 12,50 p.p.
Spianata piccante | Prosciutto crudo | entire buffalo burrata | Taleggio | spicy honey | 3 baked meatballs | marinated green olives | cherry tomatoes | toast

SURPRISING PIZZAS

FUNGHI 18,25
Truffle 'cream' | vegan feta cheese | cremini mushrooms | roasted oyster mushroom | balsamic truffle crumble
Topping tip: vegan bacon
Recommended pairing: Preciso Grillo, Sicilia, Italy

VEGETARIAN TUNA 19,25
San Marzano tomatoes | buffalo mozzarella | vegetarian tuna | red onion | capers | fresh garlic oil | oregano
Option: with vegan mozzarella
Recommended pairing: Valentino Pecorino, Abruzzo, Italy

DIRTY MARGHERITA 17,50
San Marzano tomatoes | buffalo mozzarella | Gorgonzola | 'Nduja | chili flakes | basil | extra virgin olive oil
Topping tip: rocket
Recommended pairing: VandeStreek Playground IPA

DIP TRIP
For those who don't want (or can't) leave the crust behind... Dip for with your pizza: our legendary homemade bruschetta dip. + 3,00

DRIED HAM & TRUFFLE 18,75
San Marzano tomatoes | truffle ricotta | Prosciutto crudo | Parmigiano Reggiano D.O.P. | rocket | extra virgin olive oil
Recommended pairing: Valentino Montepulciano, Abruzzo, Italy

GOAT & ZUCCHINI 17,75
Basil pesto | goat cheese | zucchini | red beet ketchup | rocket | pine nuts
Topping tip: crispy bacon / vegan bacon
Recommended pairing: Sacchetto Pinot Grigio Blush, Veneto, Italy

SATRIALE'S 19,75
San Marzano tomatoes | cherry tomatoes | Prosciutto crudo | buffalo burrata | pistachio | rocket | Noord-Holland aged cheese | extra virgin olive oil
Recommended pairing: Rosanti Prosecco Frizzante

PESTO & STRACCIATELLA 18,25
Basil pesto | cherry tomatoes | Stracciatella | rocket | pine nuts | basil | extra virgin olive oil
Recommended pairing: Valentino Pecorino, Abruzzo, Italy

BBG 18,50
San Marzano tomatoes | buffalo mozzarella | grilled meatballs | crispy bacon | Gorgonzola | roasted red onion | spicy honey | sesame
Recommended pairing: Guilty Monkey IPA Aap

Ask about our pizza special
Rotating pizza with seasonal ingredients

GLUTEN-FREE PIZZA
After a long quest, we found the right party offering a gluten-free pizza base that actually tastes good. The combination of rice flour, soy flour and corn flour and a natural sugar-leavening process has this gluten-free pizza tasting like a party, As if you were eating regular pizza.

Unfortunately, we cannot guarantee an entirely gluten-free environment because of our preparation method. When in doubt, please consult with one of our staff members.
+ 3,50

= vegan
= vegetarian
= tip

Do you have any allergies? Please let us know.

SALADS

ROCKET & AGED CHEESE 6,75
Rocket | Noord-Holland aged cheese | basil vinaigrette

PANZANELLA 12,25
Rocket | buffalo mozzarella | aubergine | zucchini | cherry tomatoes | basil pesto | Parmigiano Reggiano D.O.P. | pine nuts | toast

EXTRA TOPPINGS

Rocket | San Marzano tomato sauce 1,50 per topping

Mushrooms | red onion | Taggiasca olives 2,00 per topping

Marinated anchovies 2,50 per topping

Gorgonzola | Parmigiano Reggiano D.O.P | Crispy bacon | 'Nduja | Prosciutto crudo | Vegan bacon 3,00 per topping

Entire burrata 5,25 per topping

AUTHENTIC PIZZAS

MARINARA 12,50
San Marzano tomatoes | fresh garlic oil | basil | oregano | extra virgin olive oil
Topping tip: marinated anchovies
Recommended pairing: Preciso Nero d'Avola, Italy

MARGHERITA DI BUFALA 14,50
San Marzano tomatoes | buffalo mozzarella | basil | extra virgin olive oil
Topping tip: Prosciutto crudo
Option: with vegan mozzarella
Recommended pairing: Epicuro Primitivo, Sicilia, Italy

SALAME NAPOLI 16,50
San Marzano tomatoes | buffalo mozzarella | Neapolitan salami
Recommended pairing: Pilsner Urquell

QUATTRO FORMAGGI 17,50
Buffalo mozzarella | Taleggio | Gorgonzola | Parmigiano Reggiano D.O.P. | basil
Topping tip: San Marzano tomato sauce
Recommended pairing: Valentino Montepulciano, Abruzzo, Italy

VEGETARIANA 18,50
San Marzano tomatoes | buffalo mozzarella | aubergine | zucchini | marinated artichoke | Taggiasca olives | Parmigiano Reggiano D.O.P. | wild oregano | extra virgin olive oil
with vegan mozzarella
Dranksuggestie: Epicuro Pinot Grigio, Sicilië, Italië

MELANZANE PICCANTI 18,00
San Marzano tomatoes | spicy aubergine | Pecorino | Gorgonzola | Taggiasca olives
Recommended pairing: Grimbergen Tripel

DIAVOLA 18,50
San Marzano tomatoes | buffalo mozzarella | 'Nduja | Spianata piccante | Taggiasca olives | red onion
Recommended pairing: Grimbergen Blond

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DESSERTS

HOMEMADE TIRAMISU 8,00
Savoiardi biscuits | creamy mascarpone | Bagels & Beans espresso | cocao

MANGO CHEESECAKE BY HOLTKAMP 6,50
Vanilla ice cream | mango coulis
Option: with vegan vanilla ice cream

AFFOGATO 6,50
Vanilla ice cream | shot espresso
Topping tip: whipped cream + 0,50
Option: with vegan vanilla ice cream

CALIMERO 8,00
Scoop of vanilla ice cream | Bombardino (egg liqueur) | shot espresso | whipped cream

HOMEMADE SCROPPINO 8,50
Lime sorbet | Prosecco | vodka

KID'S ICE CREAM 4,50
Scoop of vanilla ice cream | chocolate sauce | rainbow sprinkles

CANNOLI
Craving a moment of indulgence? Be seduced and taste Sicily's romance...
Flavours: Chocolate | Pistachio | Limoncello | Alternating flavour

One piece 2,95 | Two pieces 5,50

COFFEE & TEA

We serve Manetti: organically grown espresso coffee, artisanally roasted in the Netherlands and inspired by the refined Northern Italian coffee culture.

Coffee 3,00
Espresso single 2,75 | double 3,75
Espresso Macchiato single 2,85 | double 3,85
Cappuccino 3,75
Latte Macchiato 4,25
Clipper Tea 3,50
Made with pure, natural ingrediënts and a clear conscience.
Fresh mint tea 4,00
Fresh ginger tea 4,00

LIQUEURS

Homemade Limoncello 5,50
Our homemade organic lemon liqueur.

Our other liqueurs are made by Destilleria Walcher, a family distillery in northern Italy.
Walcher distils using traditional methods, creating surprising flavours. Pure tastes, pure enjoyment!

Grappa d'Oro Riserva 5,50
Perfect harmony of precious wood, vanilla and nuances of fresh fruit.

Bombardino · liquore all'uovo classico 5,50
A classic for the chilly months, made with fresh mountain air milk, Caribbean rum and fresh egg yolks.

Amaretto biologico · liquore artigianale 5,50
The finest organic bourbon vanilla from Madagascar, real bitter almonds and the best Peruvian cocoa beans.

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Open 7 days a week from 16:00 until 22:00
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