

## Welcome to Demetra,

where we pay homage to the ancient goddess of grain. Embracing our motto '**always from scratch**', we invite you to indulge in a culinary journey crafted with passion and dedication. **All of our fresh pasta, bread, pizza dough, sauces and desserts are made in-house from scratch**, utilizing the finest **imported Italian flour**, cheese and cold cuts, as well as **high-quality locally sourced produce and meat**. Our artisanal pizza is crafted using the 'biga' method, an Italian pre-fermentation technique that involves a slow proofing process. This method enhances flavors and ensures optimal digestibility.

Please be aware that **our dishes may contain common allergens, such as dairy, eggs, celery, soybeans, tree nuts, peanuts, fish, shellfish or wheat.**

If you or a member of your party have an allergy or any ingredient-related concern, please reach out to our staff before placing your order so we can assist you



demetrarestaurant.nl

# Our products



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ITALIAN KITCHEN & PIZZA



# Appetizer

**BRUSCHETTA POMODORO & STRACCIATELLA** (4 pieces)   
Grilled homemade bread, marinated tomatoes and stracciatella  
*Huis gemaakt gegrild brood, gemarineerd tomaten en stracciatella kaas*

**TAGLIERE DI SALUMI E FORMAGGI ITALIANI** (serve 2 people)   
Charcuterie board with imported meats and cheeses from Italy, carasau bread, taggiasche olives and compote of the day  
*Italiaanse vleeswaren en kaasplateau, carasau brood, taggiasche olijven en compote van de dag*

**BURRATA SALAD**   
Mixed greens, croutons, strawberries, confit cherry tomatoes, caramelized onions topped with burrata and balsamic pearls  
*Mesclun sla, croutons, aardbeien, kerstomaatjes confit, gekarameliseerde uien, burrata en balsamico pareltjes*

**CARPACCIO DI BRESAOLA AL TARTUFO**  
Italian beef bresaola carpaccio, fresh truffle, shaved Parmigiano, arugula, balsamic glaze and evoo  
*Italiaanse bresaola carpaccio, verse truffel, gevlokte Parmezaanse kaas, rucola, balsamico glazuur en evo*

**CAPESANTE, ASPARAGI, GUANCIALE, ZAFFERANO & ARANCIA**   
Seared scallops, asparagus, crispy guanciale and saffron & orange zest sauce  
*Coquilles, asperges, krokante guanciale en saffraan & sinaasappel zest saus*

**Homemade Bread and Focaccia served with smoked butter**   
*Met huis gerookte boter*



Contains shellfish



Contains pork



Vegetarian



Vegan



# Primi

**GAMBERI, STRACCIATELLA, LIMONE & AGLIO NERO**   
Gnocchi, shrimp bisque, shrimp tartare, stracciatella, black garlic puree and lemon zest  
*Gnocchi, garnalen bisque en tartaar, stracciatella kaas, zwarte knoflook puree en citroen zest*

**STRACOTTO, PROVOLONE DEL MONACO E TARALLO**   
Pappardelle, slowly-braised beef ragout, tarallo crumbles and provolone del monaco DOP fondue  
*Huis gemaakt pappardelle, langzaam gegaarde rundragout, verkrumelde tarallo en fondue van provolone del monaco kaas*

**RAVIOLI DEMETRA AL GRANO ARSO CON TARTUFO FRESCO**   
Burnt-wheat dough ravioli, stuffed with potatoes and burnt leeks, served with Parmigiano fondue and fresh shaved truffle  
*Geroosterde tarwe ravioli gevuld met aardappel en verbrand prei, Parmezaanse crème en italiaanse zwarte truffel*

**RISOTTO ZUCCA, FUNGHI, STRACCHINO & TARTUFO**   
Acquerello rice, oyster mushrooms, pumpkin puree, stracchino cheese and fresh shaved truffle  
*Acquerello rijst, oesterzwammen, pompoen puree, stracchino kaas en italiaanse zwarte truffel*

**AMATRICIANA**   
Tagliolini, guanciale-infused tomatoes sauce topped with pecorino and crispy guanciale  
*Huis gemaakt tagliolini, tomaten saus met infusie van guanciale, pecorino kaas en krokante guanciale*

**BRASATO AL BARBERA**  
Slowly-braised beef cheeks, stewed with Barbera d’Asti red wine served with oven baked veggies  
*Langzaam gegaarde runderwang in Barbera d’Asti wijn geserveerd met groenten uit de oven*

**MEZZO POLLO ARROSTO**  
Marinated and roasted half chicken with our mix of spices served with oven baked veggies  
*Gemarineerde en geroosterde halve kip op smaak gebracht met onze eigen kruidenmix recept geserveerd met groenten uit de oven*

**PESCE DEL GIORNO IN GUAZZETTO**   
Fish of the day stewed in tomato sauce with taggiasche olives and oregano from Sicily served with oven baked veggies  
*Vis van de dag gestoofde met tomaten saus, olijven, oregano van Sicily geserveerd met groenten uit de oven*

# Pizza

**PROVOLA & PEPE**  
BIO San Marzano tomato, smoked provola from Agerola mozzarella, black pepper, basil and evoo  
*BIO San Marzano tomaat, gerookte provola uit Agerola mozzarella, zwarte pepper, basilicum en evo*

**MARGHERITA 2.0**   
Tomato San Marzano BIO, fiordilatte di Agerola, buffalo mozzarella, shaved Parmigiano, basil and evoo  
*BIO San Marzano tomaat, fiordilatte uit Agerola mozzarella, gevlokte Parmezaanse kaas, basilicum en evo*

**ORTOLANA**   
Pumpkin puree, eggplant, oyster mushrooms, cherry tomatoes confit, arugula, basil and evoo  
*Pompoen puree, aubergine, oesterzwammen, kerstomaatjes confit, rucola, basilicum en evo*

**DIAVOLINA**   
Tomato San Marzano BIO, fiordilatte di Agerola, spicy salamino, Nduja cream, basil and evoo  
*BIO San Marzano tomaat, fiordilatte uit Agerola mozzarella, pikante salami, Nduja crème - smeerbaar pittant vlees - basilicum en evo*

**ARICCIAROLA**   
Porchetta from Ariccia, smoked provola di Agerola, potatoes, smoked aioli, basil and evoo  
*Geroosterde porchetta uit Ariccia, gerookte provola uit Agerola, aardappelen, gerookte aioli, basilicum en evo*

**BURRAPIZZA PARMIGIANA**   
Tomato San Marzano BIO, roasted eggplant, Parmigiano, whole burrata, basil and evoo  
*BIO San Marzano tomaat, gegrilde aubergines, Parmezaanse kaas, hele burrata kaas, basilicum en evo*

**MORTADELLA, STRACCIATA E PISTACCHIO**   
Fiordilatte di Agerola, mortadella, stracciatella and roasted pistachios sauce, basil and evoo  
*Fiordilatte uit Agerola mozzarella, mortadella, stracciatella kaas, geroosterd pistache, basilicum en evo*

**CULATELLO, STRACCHINO E FICHI**   
Yellow datterino tomatoes sauce, fiordilatte di Agerola, prosciutto culatello, stracchino, white figs compote, arugula, basil and evoo  
*Gele datterino tamatensaus, fiordilatte uit Agerola mozzarella, culatello rauwe ham, stracchino kaas, witte vijgen, rucola, basilicum en evo*

**NORCINA AL TARTUFO**   
Fiordilatte di Agerola, italian sausage, oyster mushrooms, fresh truffle, caramelized onions, basil and evoo  
*Fiordilatte uit Agerola mozzarella, italiaanse worst, oesterzwammen, verse truffel, gekarameliseerde uien, basilicum en evo*

## ADD ONS

CHEESE 3, BURRATA / STRACCIATELLA 5, FRESH BLACK TRUFFLE 7, SALAMI / SAUSAGE 4