



@BOOTHUIS.
AMSTERDAM



BOOTHUIS

NIEUW-WEST



BREAKFAST

(10.00 — 16.00)

BREAKFAST BOWL 9,50
Granola with coconut yoghurt and fresh fruit (vegan)
TOSTI 7,50 cheese / ham & cheese
CROISSANT 4,- with jam and butter
HAM & CHEESE CROISSANT 4,-
FEMKE'S APPLE PIE 6,- with cream + 0,50
CHEESECAKE 8,50 with cream + 0,50
MUFFIN 3,75
BANANA BREAD 5,50 vegan
GEVULDE KOEK 3,50

TO SHARE

(12.00 — 21.00)

- ✦ Arancini (v) 8,50
- ✦ Bitterballen 8,50
- ✦ Vegan Bitterballen 8,50
- ✦ Focaccia with olive oil (vegan) 6,-
- ✦ Crostone ai Funghi (v) 9,50 (vegan optional)
Crispy bread, roasted mixed mushrooms & smoked scamorza
- ✦ Tagliere Salumi e Formaggi 16,75
Selection of Italian cold cuts and cheeses (2 people)
- ✦ Tagliere Solo Formaggi 16,-
Selection of Italian cheeses (2 people) (v)

LUNCH

(12.00 — 16.00)

FOCACCIE:

FOCACCIA SALMONE 13,50
Smoked salmon, Philadelphia, arugula & lemon zest
FOCACCIA PORCHETTA 13,-
Slow-roasted pork belly, stracchino & sun-dried tomatoes
FOCACCIA VEGETARIANA 12,-
Roasted pumpkin & mushrooms, fresh goat cheese & toasted hazelnuts
FOCACCIA MORTADELLA 12,50
Italian mortadella, pistachio & burrata
FOCACCIA PROSCIUTTO COTTO 12,50
Roasted mushrooms, gorgonzola cream & ham

STARTERS:

INSALATINA 6,-
Red cabbage, shaved pecorino & hazelnuts
BURRATA 12,75
With artichoke cream & olive powder

MAIN:

INSALATA DI STAGIONE 12,50
Seasonal salad
PORCHETTA 23,-
Slow-roasted pork belly with herbs, roast potatoes & seasonal vegetables

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TO SHARE (12.00 — 21.00)

ARANCINI (v) 8,50

BITTERBALLEN 8,50 (vegan optional)

FOCACCIA with olive oil (vegan) 6,-

CROSTONE AI FUNGHI (v) 9,50 (vegan optional)
Crispy bread, roasted mixed mushrooms & smoked scamorza

TAGLIERE SALUMI E FORMAGGI 16,75
Selection of Italian cold cuts and cheeses (2 people)

TAGLIERE SOLO FORMAGGI 16,-
Selection of Italian cheeses (2 people) (v)

PIZZA Mon — Thu (17.00 — 21.00) Fri — Sun (12.00 — 21.00)

MARINARA 11,50

Tomato sauce, garlic oil & oregano

MARGHERITA 15,50

Tomato sauce & mozzarella

BUFALINA 16,75

Tomato sauce, buffalo mozzarella & basil

DIAVOLA 18,50

Tomato sauce, spicy salami & mozzarella

NAPOLETANA 16,75

Tomato sauce, capers, mozzarella, olives, anchovies & oregano

TONNO E CIPOLLA 18,-

Tomato sauce, tuna, red onion & mozzarella

'NDUJA E SCAMORZA 16,50

Tomato sauce, 'nduja & scamorza (smoked cheese)

CAPRICCIOSA 18,50

Tomato sauce, ham, mozzarella, artichokes, olives, mushrooms & oregano

4 FORMAGGI 18,50

Mozzarella, gorgonzola, fontina & provola

VERDURE 16,75

Seasonal vegetables with Italian cheeses (may contain nuts)

Ask our staff about the pizza of the month!

STARTERS (17.00 — 21.00)

✦ Burrata 12,75

With artichoke cream & olive powder

✦ Polpette al Sugo e Basilico 13,75

Italian meatballs, tomato sauce & Parmesan

✦ Insalatina 6,- red cabbage, shaved pecorino & hazelnuts

MAIN (17.00 — 21.00)

● Ravioli alla Zucca 18,-

Homemade ravioli, smoked pumpkin cream & Parmesan

● Gnocchi al Ragù 17,50

Fresh gnocchi with ragù alla Bolognese & Parmesan

● Lasagna 19,50

Classic lasagna alla Bolognese

● Lasagna Vegetariana 19,-

Lasagna with seasonal vegetables

● Mezzemaniche all'Amatriciana 18,-

Fresh short pasta with tomato, guanciale & pecorino

● Parmigiana di Melanzane 17,50

Fried aubergine, tomato sauce, Parmesan & mozzarella

● Insalata di Stagione 12,50

Seasonal salad

● Porchetta 23,-

Slow-roasted pork belly with herbs, roast potatoes & seasonal vegetables

DESSERT (12.00 — 21.00)

TIRAMISÙ TRADIZIONALE 8,50

BUDINO DI RISO 8,50

Rice pudding with vanilla, caramel cream & nuts

CHEESECAKE 8,50

Homemade cheesecake with seasonal jam

GELATO 3,50

Vanilla / Lemon / Strawberry / Chocolate

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WHITE

PINOT GRIGIO 5,50 / 26,50

Danese — Veneto (IT)

This 100% Pinot Grigio has bright yellow colours with lightly golden tones. Subtle wine with a long finish and therefore our choice as housewine.

VERDEJO 6,50 / 34,50

Palacio Morante — La Mancha (ES)

A fresh and elegant Verdejo with a beautiful light-yellow colour and green reflections. Floral and tropical aromas combine with refreshing notes of citrus and gooseberry. Harvested at night to preserve its freshness. A lovely, crisp white wine!

CHARDONNAY 6,- / 33,-

Domaine Belle Mare — Languedoc (FR)

This Chardonnay is round and soft. Classic chardonnay influenced by the sea, with a nice fruitiness.

VELENOSI, PECORINO 42,50

Pecorino — Marche (IT)

Founded in 1984, this innovative winery blends tradition with modern craftsmanship. Their Pecorino is fresh and elegant, showing aromas of pear, wild herbs, and a touch of thyme. Round, expressive, and beautifully balanced.

ROSÉ

PINOT GRIGIO BLUSH 5,50 / 26,50

Veneto (IT)

Delicate salmon-pink rosé made from Pinot Grigio. By macerating the grape juice with the grey skins of the Pinot Grigio, this wine begins to 'blush' and acquires its color.

FLEUR ROSE 6,50 / 35,-

Grenache, Cinsault — Côtes de Provence (FR)

With its pale, delicate pink color and crisp, light character, this wine is both refined and approachable. It offers subtle aromas of red berries, citrus, and a hint of Mediterranean herbs, balanced by a clean, mineral finish.

RED

MONTEPULCIANO 5,50 / 26,50

d'Abruzzo (IT)

Montepulciano d'Abruzzo. It doesn't just sound magical, it tastes magical too! This grape from the heart of Italy produces rich wines with silky tannins. Ideal as an accompaniment to authentic Italian tomato sauce.

MONASTRELL 7,- / 37,50

Jumilla (SP)

In the warm climate of Jumilla, Maria crafts such a refreshing red wine by harvesting her grapes just before they're fully ripe. A rebellious Spanish creation from an adventurous winemaker, soft and earthy with bursts of fresh red fruit.

PRIMA PIETRA APPASSIMENTO 6,50 / 35,-

Corvina, Merlot — Veneto (IT)

Just like the famous Amarone, winemaker Alessandro allows his grapes to dry for 5 weeks before pressing. This process gives this wine its intense concentration and beautiful soft structure.

CASTELLO DI MONSANTO

CHIANTI MONROSSO D.O.C. 45,-

Sangiovese, Canaiolo, Merlot — Tuscany (IT)

From the iconic Castello di Monsanto estate in Chianti Classico, this elegant red combines tradition and innovation. Aged six months in Slovenian oak, it shows vibrant cherry fruit, earthy depth, and refined tannins with a fresh finish.

SPARKLING

CUVEE SPUMANTE 5,50 / 26,50

Veneto (IT)

A rich and fresh sparkling wine with fine, persistent bubbles. Intense and well-balanced bouquet with notes of green apples, peach, and acacia flowers. Presented in a fine, exclusive bottle.

CHAMPAGNE BLANC DE BLANCS

EXTRA BRUT 1ER CRU 125,00

Veuve Fourny & Fils — Vertus, Champagne (FR)

A refined Blanc de Blancs made from 100% Chardonnay. Fresh Granny Smith apples, delicate white peach and zesty citrus combine with elegant minerality and fine bubbles. Crisp, complex and beautifully balanced, with a long, elegant finish.