



## the Calabrian bistro

### A taste of Calabria in each bite

Our name takes inspiration from Nduja, a symbol of our region, a product that embodies the passion and strength of Calabrian traditions.

Located in the south of splendid Italy, Calabria is a land full of contrasts, where the crystalline sea laps the golden beaches and the majestic mountains rise towards the sky. With more than 300 days of sunshine a year, Calabria is a riot of colors and scents, and thanks to the variety of the territory it offers varied and tasty culinary products.

From the intense aroma of local chili peppers to the rich flavor of artisanal cheeses, every bite is a tribute to the passion that characterizes our land and that we want you to get to know a little about.

#### OUR SPECIAL WEEK

Thursday - Aperitivo Italiano

Friday & Saturday Dinner

Sunday - Brunch

## PASTA & DELICATESSEN

### Fileja alla Nduja

Calabrian 'nduja, calabrian pecorino cream, extra virgin olive oil, passata of tomatoes

Calabrische 'nduja, calabrische pecorino crème, extra vergine olijfolie, tomaten passata

€10

### Paccheri al Pesto Mediterraneo

Rucola pesto, calabrian cheese, calabrian anchovy

Rucola pesto, calabrische kaas, calabrische ansjovis

€10

### Pasta al forno

Calabrian 'nduja, calabrian guanciale, calabrian cheese, eggplant

Calabrische 'nduja, Calabrische guanciale, Calabrische kaas, aubergine

€12

### Melanzane Ripiene

Calabrian mixed salami, calabrian cheese, eggplant, tomato sauce

Calabrische gemengde salami, Calabrische kaas, aubergine, tomaten saus

€12

### Melanzane Ripiene vegetarian

Dried tomatoes, eggs, bread, capers, pecorino, tomato sauce, extra virgin olive oil

Gedroogde tomaten, eieren, brood, kappertjes, pecorino, tomatensaus, extra vergine olijfolie

€12

### Soup Pasta & fagioli

Pasta with beans, served with side options 'nduja and pecorino cheese

Pasta met bonen, geserveerd met 'nduja en pecorino kaas als bijgerecht

€10

\*Ask our employees for vegan option available

## CROSTONI

Topped thick slice of bread / Belegd met een dikke snee brood

### Crostone Anchovy

Rucola pesto, calabrian cheese, calabrian anchovy

Rucola pesto, calabrische kaas, calabrische ansjovis

€11

### Crostone Vegetarian

Calabrian Pecorino cream, calabrian roasted artichoke, extra virgin olive oil

Calabrische Pecorinocrème, geroosterde calabrische artisjok, extra vergine olijfolie

€10

### Crostone Nduja

Calabrian 'nduja, calabrian guanciale, calabrian cheese, eggplant

Calabrische 'nduja, calabrische guanciale, calabrische kaas, aubergine

€11

### Crostone Tuna

Calabrian nduja, tuna, dried tomatoes, olives, capers, extra virgin olive oil

Calabrische 'nduja, tonijn, gedroogde tomaten, olijven, kappertjes, extra vergine olijfolie

€12

## SALADS

### Pecorino salad

Lettuce, rucola, dried tomatoes, calabrian soft pecorino, picked veggies

Sla, rucola, gedroogde tomaten, zachte calabrische pecorino, ingelegde groenten

€10

### Mixed salad (Vegan)

Lettuce, rucola, picked veggies, olives

Sla, rucola, ingelegde groenten, olijven

€9

### Tuna salad

Lettuce, rucola, tuna, calabrian anchovy

Sla, rucola, tonijn, calabrische ansjovis

€11

### Spicy / pittig

Ask our employees for information about allergens

Vraag onze medewerkers om informatie over allergenen

# nduja

## CUTTING BOARD

SERVES 1/2

### Simply Ndujame

€5/8

Toasted bread and warm nduja served in the typical calabrian "scaldanduja"

Geroosterd brood en warme 'nduja geserveerd in de typische calabrese "scaldanduja"

### Cheese board

€9/15

Selection of calabrian cheeses served with honey/ jam, mini bruschette, sottoli and bread

Selectie van calabrese kazen geserveerd met honing/jam, mini-bruschette, sottoli en brood

### Charcuterie board

€12/19

Selection of calabrian charcuterie served with bread, crushed olives, sottoli and mini bruschette

Selectie van calabrese vleeswaren geserveerd met brood, geplette olijven, sottoli en mini-bruschette

### The full board

€15/22

Mix of calabrian cheeses and charcuteries served with bread, mini bruschette, crushed olives, sottoli, honey and jam

Mix van calabrese kazen en vleeswaren geserveerd met brood, mini-bruschette, geplette olijven, sottoli, honing en jam

## CIABATTA SERVED WITH .....

### Nduja Special

€10

Nduja, calabrian provola, capocollo, pickled veggies, lettuce  
'Nduja, calabrese provola, capocollo, ingelegde groenten, sla

### Calabrian SUB

€12

Capocollo, sopressata, nduja, smoked scamorza, lettuce  
Capocollo, sopressata, 'nduja, gerookte scamorza, sla

### Capocollo & Scamorza

€11

Capocollo, smoked scamorza, artichoke  
Capocollo, gerookte scamorza, artisjok

### Nduja & Caciocavallo

€11

Nduja, salame piccante, caciocavallo, roasted eggplant  
'Nduja, pikante salami, caciocavallo, geroosterde aubergine

### Mediterranean (Vegan)

€8

Calabrian vegetables spread (spicy), almond crumbles, roasted eggplant, lettuce

Calabrese groentespread (pittig), amandelkrumels, geroosterde aubergine, sla

### Olives & Caciocavallo (Veggie)

€11

Calabrian olives cream, fresh calabrian caciocavallo, calabrian dry tomato, rucola

Calabrese olijven crème, verse Calabrese caciocavallo, calabrese gedroogde tomaat, rucola

### Ricotta Salata & tomatoes (Veggie)

€11

Calabrian Ricotta salata, Calabrian dry tomatoes, hazelnut crumbles

Calabrese Ricotta salata, Calabrese gedroogde tomaten, hazelnootkrumels

### Pecorino & honey

€11

Schiacciata salami, pecorino, honey, rucola

Schiacciata salami, pecorino, honing, rucola

### Tuna and onion

€11

Calabrian olive cream, tuna, red onion and rucola

Calabrese olijven crème, tonijn, rode ui en rucola

### Spicy / pittig

Ask our employees for information about allergens

Vraag onze medewerkers om informatie over allergenen

\*Take Away + 0.5€

ndujame Utrecht

## DRINKS

Aperoll Spritz (Served with small free bites)

Prosecco



10



6 26

## RED WINE

Melissa Rosso DOC Calabria

Ciro' Rosso Classico

Chianti Classico Brolio "Ricasoli"

5.5 24

5.5 24

48

## WHITE WINE

Melissa Biando DOC Calabria

Ciro' Bianco Classico

Chardonnay Da Maggio

5.5 24

5.5 24

6 26

## BEER

Moretti Zero Alcohol

Moretti

3.5

3

## SOFTDRINKS

Still Water - Acqua Panna

Small 0,25

Big 0,75

Sparkling Water - San Pellegrino

Small 0,25

Big 0,75

Crodino (San Pellegrino)

Chinotto (San Pellegrino)

Aranciata (San Pellegrino)

Limonata (San Pellegrino)

Tonica

3

6

3

6

3

3

3

3

3

## HOT DRINKS

Espresso Coffee

Capuccino

Tea

2.50

3.50

3

# ndujajame



## TAKE AWAY

### SPARKLING WINE

Prosecco 20

### RED WINE

Melissa Rosso DOC Calabria 18

Ciro' Rosso Classico 18

Chianti Classico Brolio "Ricasoli" 34

### WHITE WINE

Melissa Bianco DOC Calabria 18

Ciro' Bianco Classico 18

Chardonnay Da Maggio 20

### BEER

Moretti Zero Alcohol 3.5

Moretti 3

### SOFTDRINKS

#### Still Water - Acqua Panna

Small 0,25 3

Big 0,75 6

#### Sparkling Water - San Pellegrino

Small 0,25 3

Big 0,75 6

Crodino (San Pellegrino) 3

Chinotto (San Pellegrino) 3

Aranciata (San Pellegrino) 3

Limonata (San Pellegrino) 3

Tonica 3

### HOT DRINKS

Espresso Coffee 2.50

Capuccino 3.50

Tea 3

# ndujame

The logo for 'nduja me' is a dark red circle containing the text 'nduja' in a white, lowercase, sans-serif font, with 'me' in a smaller, white, lowercase, sans-serif font positioned below and to the right of 'nduja'.

nduja  
me

## Shop our products

### CHEESE

### Price per kg

Farmer's cheese / Boerenkaas	€22
Country cheese / Landkaas	€24
Fresh Pecorino cheese / Verse Pecorino kaas	€28
Pecorino cheese aged in grape pomace / Pecorino kaas gerijpt in druivenmost	€38

### CHARCUTERIE

### Price per kg

Spicy soppressata / Pittige soppressata	€30
Sweet or spicy sausage / Zoete of pittige worst	€28
Sweet or spicy capocollo / Zoete of pittige capocollo	€30
Sweet or spicy guanciale / Zoete of pittige guanciale	€22

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Nduja in sac a poche 500 gr	€12
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Nduja 90/180 gr	€6/9
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