



Napolitaanse Pizza

HOUT

antipasti vino birra

English menu





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Lunch

Zuppa

Zuppa di Pomodoro

tomato soup - mascarpone - basil
even more delicious with meatballs + € 1.50
€ 8.50

Insalata*

Formaggio di Capra

goat cheese - pickled onion - olives - walnut
mixed lettuce
€ 15.50

Burrata e Prosciutto

burrata - prosciutto
figs - mixed lettuce
€ 14.50

Salads and soups are served with bread.
*Also available to order in the evening.

Pizza Connects
Let's stay in touch




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Vegetarian 

Vegan 

Gluten-free 

Extra spicy 

Nuts 

Would you like a gluten-free or vegan dish?
Please ask our colleagues for the options.
We have delicious plant-based mozzarella
and gluten-free crusts!

Focaccia

Caprese

mozzarella di bufala - basil - tomato
balsamic vinegar - arugula
€ 11.50

Verdure

grilled tomato - grilled eggplant - red onion
sun-dried tomato
€ 13.50

Tonno

tuna salad - capers - red onion - arugula
€ 12.50

Prosciutto

prosciutto - Pecorino - tomato - arugula
€ 13.50

Carpaccio

beef tenderloin - Parmesan cheese - arugula
truffle cream - olive oil - pine nuts
sun-dried tomato
€ 14.50

Polpette (warm)

meatballs - tomato sauce
Parmesan cheese - basil - chili
€ 14.50

Porchetta

porchetta - pickled onion - gremolata
€ 15.50

Mortadella

mortadella - pistachio cream - mozzarella di bufala
pistachio
€ 15.50





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Dinner

Aperitivo

Mini Panzerotti

deep-fried mini calzones
6 pieces
€ 7.50

Arancini al Ragù

deep-fried risotto balls filled with
slow-cooked meat
8 pieces
€ 8.00

Olive Ascolane

deep-fried olive balls filled with
beef and mortadella
8 pieces
€ 8.50

Suppli

deep-fried risotto croquettes filled with
tomato and mozzarella
8 pieces
€ 7.50

Carne Mista

platter with assorted Italian cold cuts
mortadella, salame Napoli, prosciutto
€ 11.00

Bambini

Kids pizza

Margherita or Salame
€ 7.50 / € 8.50

Kids pasta

pasta - red sauce - Parmesan cheese
€ 8.50

Antipasto

Tagliere Misto

mortadella - prosciutto - salame Napoli
olives - Parmesan cheese - risotto croquettes
pesto - sund-dried tomatoes - focaccia
figs - grapes - walnut
€ 19.50

Tagliere Vegetariano

mini caprese - olives - gorgonzola
Parmesan cheese - sund-dried tomatoes
focaccia - grapes - figs
risotto croquettes - pesto - walnut
€ 17.50

Carpaccio

beef tenderloin - Parmesan cheese - arugula
truffle cream - olive oil - pine nuts
sun-dried tomato
€ 15.50

Caprese

mozzarella di bufala - cœur de bœuf tomato
basil - balsamic vinegar
€ 13.50

Focaccia

focaccia with homemade
roasted garlic butter & nduja butter
€ 9.50

Burrata

burrata - cherry tomato
tomato vinaigrette - basil - bread
€ 15.00

Bruschetta Classica

tomato - garlic - olive oil - basil
per 3 pieces
€ 9.50
even more delicious with anchovies + € 2.50

Gamberi Aglio e Olio

prawns - garlic - parsley
chili - bread
€ 15.50

Melanzane alla Parmigiana

warm eggplant dish
basil - mozzarella - tomato sauce - bread
€ 16.50

Polpette al Sugo

meatballs - tomato sauce
Parmesan cheese - chili - bread
€ 14.50





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Aperitivo

- Crodino (0.0%) - € 3.75
- Sanbitter (0.0%) - € 3.75
- Aperol/Limoncello Spritz - € 8.25
- Martini Bianco/Rosso - € 5.50
- Bombay Gin - Sanpellegrino Citrus Tonic orange - € 9.50
- Gordon Pink Gin - Sanpellegrino Citrus Tonic - € 9.50
- Italian Spritz 0.0% - Sanpellegrino - orange - € 7.25

Bibita

- Chaudfontaine blue - 25 cl - € 2.75
- Still water - 75 cl - € 4.00
- Chaudfontaine red - 25 cl - € 2.75
- Sparkling water - 75 cl - € 4.00
- Sanpellegrino Aranciata Rossa - € 3.75
- Sanpellegrino Citrus Tonic - € 3.75
- Sanpellegrino Aranciata - € 3.75
- Sanpellegrino Limonata - € 3.75
- Ginger beer - € 4.25
- Coca Cola/zero - € 3.25
- Fuzetea Ice Tea sparkling/green - € 3.25
- Fanta / Sprite - € 3.25
- fresh orange juice - € 4.50
- apple juice / Fristi / Chocomel - € 3.25

Birra

- Heineken (draft) - € 3.25 / € 6.00
- Birra Moretti (draft) - € 3.95 / € 7.00
- Birra Moretti Sale di Mare - € 4.50
- Brand Weizen (draft) - € 4.75
- Affligem Blond (draft) - € 4.75
- Thym Schon Blondje - € 5.00
- Thym Meneer de Bruin - € 5.00
- Birra Moretti 0.0% - € 3.75
- Radler Lemon 2.0 & 0.0% - € 3.75

100 Watt

- Wanderlust 0.3% - € 6.00
- Witte Dame - € 6.00
- Oude Haas Dubbel - € 6.00
- Evoluwonder Tripel Weizen - € 6.25
- Orchestra of Angels NEIPA - € 6.75

Dolce

Cannolo Scomposto

a deconstructed Sicilian delicacy made with crispy pastry - ricotta - pistachio - lime - chocolate
€ 8.50

Tiramisù

homemade tiramisù
€ 8.50

Affogato

vanilla ice cream with fresh espresso
€ 5.75

Scroppino

lemon sorbet - limoncello - prosecco
€ 8.75

Bambini Gelato

scoop of ice cream with a cookie
flavors: vanilla - chocolate - lemon sorbet
€ 3.00

Cocktails

Pornstar Martini

vodka - passion fruit - vanilla - prosecco
€ 11.75

Espresso Martini

vodka - espresso - vanilla
€ 11.50

Caffè e tè

- coffee / tea - € 2.95
- espresso - € 2.75
- doppio - € 3.20
- cappuccino / espresso macchiato - € 3.25
- caffè latte / flat white / latte macchiato - € 3.50
- special coffee
- (Italian, French, Irish & Spanish) - € 6.50
- fresh mint tea / fresh ginger tea - € 3.75
- Something sweet with it? Order our lemon, coffee or pistachio cannoli - € 2.50 p.s.

Digestivo

- Zest Limoncello (homemade) - € 5.25
- Salmiacello - € 4.75
- Grappa - € 5.25
- Santa Maria al Monte Sambuca - € 4.50
- Santa Maria al Monte Amaretto - € 4.50
- Vecchio Amaro del Capo - € 4.50
- Frangelico - € 4.50

Pizza Connects
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Pizza rossa

Marinara

cherry tomatoes - garlic - oregano
€ 9.50

Margherita

tomato sauce - fior di latte - basil
€ 12.50

Bufala

tomato sauce - mozzarella di bufala
Parmesan cheese - basil
€ 14.50

Napoli

cherry tomatoes - anchovies - olive - capers
€ 15.50

Salame

tomato sauce - fior di latte
salame Napoli - red onion
€ 15.50

Prosciutto

tomato sauce - fior di latte
prosciutto - arugula - Parmesan cheese
€ 19.50

Diavola

tomato sauce - fior di latte
spianata piccante - caramelized onion
€ 17.50

Tonno

tomato sauce - fior di latte
tuna - olive - red onion
€ 16.50

Verdure

tomato sauce - zucchini - spinach - mushrooms
chili - mozzarella di bufala
€ 16.00

Pizza bianca

Tartufo

ricotta - truffle - fior di latte
mushroom - spring onion - Parmesan cheese
even more delicious with salciccia + € 2.00
€ 17.50

Quattro Formaggi

gorgonzola piccante - Parmesan cheese
fior di latte - mozzarella di bufala
€ 18.00

Radichio & Gorgonzola

ricotta - fior di latte - radichio
gorgonzola - walnut
€ 17.50

Ricotta & Fico

ricotta - fior di latte - balsamic vinegar - fig
goat cheese - thyme
€ 17.50

Burrata & Mortadella

ricotta - fior di latte - mortadella
burrata - pistachio
€ 19.50

Pizza gialla

Ortolana

yellow tomato sauce - zucchini
bell pepper - cherry tomatoes - stracciatella
hazelnut
€ 17.50

Affumicata

yellow tomato sauce - smoked provolone
salciccia - spinach
€ 18.50

Primi piatti

preparation time = at least 15 min.
while supplies last.

Lasagne al Ragù

oven-baked lasagne - slow-cooked meat
tomato sauce - Parmesan cheese
€ 18.50

HOUT Pizza Special

Please ask our team for the special of the month!





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Vino

Vino Spumante

La Tordera Spumante extra dry "Jelmas",
Veneto - € 6.00 / € 33.00
fresh - invigorating - scents of pineapple - ripe apple

De Stefani Prosecco rosé Millesimato - € 38.00
fresh - strawberry - raspberry - scents of violets

Laurent Perrier, La cuvée Brut, Champagne, Frankrijk - € 75.00
fresh - intense mousse - aromas of citrus and white flowers

Vino Bianco

I Versi Bianco, Sicilia - € 5.50 / € 31.00
*straw yellow colour - white fruit aroma - citrus
full-bodied and soft wine*

Farina, pinot grigio, Veneto - € 6.25 / € 36.00
fresh - bouquet of pear and pineapple - dry - soft structure

Ciro Bianco Classico, Calabria - € 7.00 / € 39.00
elegant - floral scent - apricot - white fruit

Verdicchio dei Castelli di Jesi, Marken - € 35.00
fresh - soft - high acidity minerality - ripe fruit

Elena Walch, pinot grigio, Alto Adige - € 40.00
juicy - fruit - vibrant - minerality

Poggio "Le Volpi", DonnaLuce, Lazio - € 42.00
*tropical fruit - floral aromas - full-bodied wine
intense Viognier style*

Roero Arneis "Bricco della Ciliegi", Giovanni Almondo,
Piëmonte - € 44.00
*fresh - aromatic wine - pure - exotic fruit - minerality
Chablis style*

Elena Walch "Cardellino", chardonnay, Alto Adige - € 46.00
exotic fruit - full flavour - juicy - minerality - honey

Vistamare, Gaja, Ca'Marcanda, Toscane - € 89.00
citrus - white flowers - honey - lively acidity - wood-aged

Vino Rosato

Farina, Pinot Grigio delle Venezie Blush,
Verona - € 5.50 / € 31.00
rosé - red fruit aromas - fresh - good balance - pleasant

Vino Rosso

Barbera "Amonte", Cantine Volpi, Piëmonte - € 5.50 / € 31.00
refined wine - red fruit - pure - Pinot Noir style

Negroamaro "Salento", Sammarco, Puglia - € 6.25 / € 36.00
dark red fruit - notes of cherry - soft tannins - elegant wine

Primitivo "Di Manduria", Sammarco, Puglia - € 7.50 / € 42.00
sultry and intoxicating - ripe black fruit - juicy - soft tannins

Valpolicella "Nanfrè", Tenuta Sant'Antonio, Veneto - € 39.00
elegant - smooth - fruity with cherries, red fruit spices - juicy

Bric Amel, Nebbiolo, Langhe - € 40.00
fruity notes of strawberry - ripe soft fruit - nice tannins

Poggio "Le Volpi", Tator Primitivo, Puglia - € 42.00
*ripe red fruit - jam - notes of cinnamon - figs - full flavour
powerful*

Rocce Della Macie "Sasyr", Sangiovese-Syrah,
Toscane - € 42.00
*rich wine - soft and fruity - cherry - blackcurrant - smoothly
elegant*

Barbera D'Alba Superiore, Fenocchio, Piëmonte - € 43.00
red fruit - juicy - vibrant - soft - old grapevines

Valpolicella "Ripasso monti Garbi", Sant'Antonio,
Veneto - € 48.00
full-bodied wine with length - complex - ripe - red fruit - spices

Chianti Classico, Tenuta di Arceno, Toscane - € 54.00
*powerful wine - lots of fruit - notes of ripe berries - vanilla
10 months wood-aged*

Dolcetto D'Alba, Bossèt, Piëmonte - € 49.00
intense - fresh scent - fruity - nice balance - Beaujolais style

Barolo Tradizione, Marchesi di Barolo, Piëmonte - € 75.00
*elegant - spices - vanilla
notes of roasted hazelnut - full flavour*

Promis, Gaja, Ca'Marcanda, Toscane - € 75.00
*ripe fruit - soft tannins - spiciness - full and round
12 months wood-aged*

Amarone della Valpolicella, Tenuta Sant'Antonio,
Veneto - € 75.00
*sultry - ripe wine - notes of liquorice - spices and chocolate
24 months wood-aged*

Brunello di Montalcino, Gaja, Toscane - € 98.00
*elegant - flavours cherry - juniper - soft tannins
24 months wood-aged - 2 years bottle-aged*

