



Napolitaanse Pizza

HOUT

antipasti vino birra





HOUT



Focaccia

Only available during lunch

Caprese

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

Verdure

artichoke - grilled zucchini - tomato - red onion
pine nuts - balsamic vinegar - arugula
13.50

Diavola

spianata piccante - anchovies - burrata - chives
lemon - arugula
15.50

Tonno

tuna salad - capers - red onion - arugula
12.50

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

Mortadella

mortadella - pistachio cream - mozzarella di bufala
pistachio - arugula
15.50

Pizza Connects
Let's stay in touch



@houteindhoven

Insalata

Burrata e Verdure Grigliate

mixed lettuce - burrata - grilled zucchini
grilled green asparagus - confit cherry tomatoes
pistachio pesto
extra delicious with prosciutto + 3.50
15.50

Finocchio e Formaggio di Capra

fennel - orange - goat cheese - black olive
pine nuts
14.50

Our salads are served with bread.

Kids

Kids pizza

Margherita or Salame
7.50 / 8.50

Kids spaghetti

spaghetti - red sauce - Parmesan cheese
8.50

Contains alcohol 

Vegetarian 

Vegan 

Gluten-free 

Extra spicy 

Nuts 

We have delicious plant-based mozzarella
and a glutenfree* pizza base!

*Additional cost 4.50

We use only pasteurized products and ingredients.
Please note: gluten is processed in our kitchen,
therefore, we cannot guarantee the absence of
cross-contamination.





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Antipasto

Tagliere Misto 🍷

mortadella - prosciutto - salame Napoli
olives - Parmesan cheese - Fontina cheese
risotto croquettes - pesto - sun-dried tomato
focaccia - grapes - taralli
22.00

Carpaccio 🍷

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

Focaccia

focaccia with charcoal butter - 'nduja butter
9.50

Burrata 🍷

burrata - confit cherry tomatoes - arugula
aceto - focaccia
14.50

Bruschetta Classica 🍷

tomato - garlic - olive oil - basil
per 3 pieces: 9.50
4 pieces: 12.50
even more delicious with anchovies + 2.50

Gamberi Aglio e Olio

prawns - garlic - parsley
red chili pepper - lemon - focaccia
15.50

Polpette al Sugo

meatballs - tomato sauce
Parmesan cheese - chili - ciabatta
14.50

HOUT Specials

Please ask our team for the specials
of the month!



Aperitivo

Arancini al Ragù

deep-fried risotto balls filled with
slow-cooked meat | 8 pieces
9.00

Olive Ascolane 🍷

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

Supplì 🍷

deep-fried risotto croquettes filled with
tomato and mozzarella | 8 pieces
8.50

Fritti Misti 🍷

Italian mix of the above aperitivo | 12 pieces
12.50

Prosciutto

12-month-aged prosciutto crudo - taralli - olives
60 grams
10.00

Pasta

Available to order from 5 p.m.

Tortellini Barolo 🍷

tortellini - slow-cooked beef in Barolo
Parmesan cheese - shallot compote
red wine gravy - chives
19.50

Spaghetti Aglio e Olio 🍷

spaghetti - garlic - chili
Parmesan cheese - parsley
even more delicious with prawns + 5.00
14.50

Sedanini Pistacchio 🍷🍷

sedanini - grilled green asparagus - grilled zucchini
stracciatella - pistachio crumble - pistachio pesto
17.50

Pappardelle al Ragù

pappardelle - traditional slow-cooked meat
Parmesan cheese - parsley
19.00





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Aperitivo

Crodino (0.0%) - 5.50
Martini Bianco/Rosso - 5.50
Bombay Gin - Royal Bliss Tonic - lemon - 9.50
Gordon Pink Gin - Royal Bliss Tonic - 9.50
negroni - gin - vermouth - bitters - 10.50

Spritzers

Aperol Spritz - 8.25
Limoncello Spritz - 8.25
Clementino Spritz - 8.25
Capo Spritz - 8.25
Italian Spritz 0.0% - 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 - 4.25
Sanpellegrino Aranciata - 4.25
Sanpellegrino Limonata - 4.25
Royal Bliss Bitter Lemon - 3.75
Royal Bliss Tonic Water - 3.75
Royal Bliss Ginger Beer - 3.75
Coca-Cola - 3.25
Coca-Cola Zero - 3.25
Fuze Tea Ice Tea Sparkling - 3.25
Fuze Tea Green - 3.25
Fanta Orange - 3.25
Fanta Cassis - 3.25
Sprite Zero - 3.25
apple juice / Fristi / Chocomel - 3.25

Birra

Heineken (draft) - 3.25 / 6.00
Birra Moretti (draft) - 3.95 / 7.00
Brand Weizen (draft) - 5.00
Texels Blond (draft) - 5.00
Schon Blondje - 5.00
Birra Moretti 0.0% - 3.75
Radler Citroen 2.0% & 0.0% - 3.75
Brouwerij 't IJ Vrijwit 0.5% - 6.00
Brouwerij 't IJ Free IPA 0.5% - 6.00

Van Moll

Wanderlust IPA 0.3% - 6.00
Triple Double - 6.50
Dreamcatcher Hazy IPA - 6.50
Langharig Tuig Blond Weizen - 6.50



Dolce

Tiramisù

Il favorito di HOUT:
homemade tiramisù*
9.50

Limoncello Crème Brûlée ☹️ ☹️
crème brûlée made with our
own Zest limoncello
9.50

Affogato ☹️
vanilla ice cream with fresh espresso
6.25

Scroppino ☹️ ☹️
lemon sorbet - Zest limoncello - prosecco
8.75

Bambini Gelato
scoop of ice cream with a cookie
flavors: vanilla - chocolate - lemon sorbet
3.50

Caffè e tè

coffee / tea - 3.25
espresso - 2.95
espresso macchiato - 3.25
cappuccino / caffè latte - 3.75
flat white / latte macchiato / doppio - 4.00
fresh mint tea / fresh ginger tea - 3.75
lemon, coffee or pistachio cannoli - 2.95 p.s.

Digestivo

Santa Maria al Monte Sambuca / Amaretto - 4.50
Zest Limoncello (homemade) - 5.50
Vecchio Amaro del Capo - 4.50
Grappa - 5.25
Frangelico - 4.50

Our tiramisù contains no raw eggs or alcohol





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Pizza rossa

Marinara

tomato sauce - garlic - oregano - basil
9.50

Margherita

tomato sauce - fior di latte - basil
13.50

Bufala

tomato sauce - mozzarella di bufala
Parmesan cheese - basil
15.50

Napoli

tomato sauce - fior di latte - anchovy
olive - capers
16.50

Salame

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

Prosciutto

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

Diavola

tomato sauce - fior di latte
spicy salami - red onion - honey
17.50

Tonno & Peperoncino

tomato sauce - fior di latte
tuna - olive - red onion - red chili salsa
17.50

Ortolana

tomato sauce - mozzarella di bufala - grilled zucchini
grilled bell pepper - red onion
olive - pesto
16.50

Capricciosa

tomato sauce - fior di latte - prosciutto cotto
mushroom - olive - artichoke
17.50

Burrata & 'Nduja

tomato sauce - fior di latte - 'nduja
grilled bell pepper - burrata - basil
home-made spicy oil
19.50



Pizza bianca

Tartufo

truffle - fior di latte - mushroom
chives - Parmesan cheese
even more delicious with prosciutto cotto + 2.00
17.50

Quattro Formaggi

fior di latte - gorgonzola piccante
Parmesan cheese - Fontina cheese
18.00

Ricotta & Fico

ricotta - fior di latte - fig compote - goat cheese
fresh figs - arugula - aceto
18.00

Burrata & Mortadella

ricotta - fior di latte - mortadella
burrata - pistachio
19.50

Burrata e Verdure Grigliate

burrata - fior di latte - grilled asparagus
grilled zucchini - anchovies - gremolata
19.50

We also offer our pizzas with a
gluten-free base
Additional cost 4.50

Please note: gluten is processed in our kitchen,
therefore, we cannot guarantee the absence of
cross-contamination.

We work with a special dough. A good dough
is the foundation of a good pizza.

We are only using the best tipo 00 flour, water,
fresh yeast, salt and a bunch of patience, love
and time to make the tasteful bottom.





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Vino

Vino Spumante

Terre Di Rai Icone Spumante Extra Dry,
Veneto - 6.00 / 35.00
fresh - uplifting - elegant - ripe apple - lime

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

Vino Bianco

Saverio Faro Grillo, Sicilië - 5.50 / 31.00
fresh and fruity - stone fruits - subtle spicy aromas

Terre di Rai Pinot Grigio, Veneto - 6.25 / 36.00
fresh-soft - juicy - green apple - citrus - ripe pear

Noater Chardonnay, Piëmonte - 7.50 / 41.00
wood - elegant - vanilla - exotic fruit

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

Elena Walch, Pinot Grigio, Alto Adige - 44.00
juicy - fruit - vibrant - minerality - ripe fruit

Roero Arneis "Bricco della Ciliegi", Giovanni Almondo,
Piëmonte - 47.00
*fresh - aromatic wine - pure - exotic fruit - minerality
Chablis style*

Elena Walch "Cardellino", Chardonnay,
Alto Adige - 50.00
exotic fruit - full flavour - juicy - minerality - honey

Lieti Conversari Manzoni Bianco,
Societa Agricola Pratello - 54.00
full - rich - deep - fresh - complexity

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

Vino Rosato

Terre di Rai Pinot Grigio Blush,
Veneto - 5.50 / 31.00
salmon-pink rosé - strawberry - raspberry - crispy

Vino Rosso

Birgi Tre Venti Nero D'avola, Sicilië - 5.50 / 31.00
creamy - soft and pure - red fruit - licorice

Casa Vinironia Edizione Oro Appassimento,
Puglia - 6.25 / 36.00
full - ripe black fruit - spicy - balanced tannins

Classica Primitivo Salento Sammarco,
Puglia - 7.50 / 41.00
*sultry and heady - ripe black fruit - juicy
soft tannins*

Valpolicella "Nanfrè", Tenuta Sant 'Antonio,
Veneto - 42.00
*elegant - smooth - fruity with cherry and red fruit
spices - juicy*

Valpolicella "Ripasso monti Garbi", Sant'Antonio,
Veneto - 53.00
full-bodied - complex - ripe - red fruit - spices

Santarita Rosso di Valtellina, Nebbiolo,
Mamete Prevostini - 54.00
fruity notes of strawberry and raspberry - spicy - dry

Ceraso IGP Aglianico Paestrum,
Azienda Agricola San Salvatore, Campania - 54.00
notes of dark fruit - blackberries - spicy

Barbera D'Alba Superiore, Fenocchio, Piëmonte - 55.00
red fruit - juicy - lively - soft - old grapevines

Amarone della Valpolicella, Tenuta Sant'Antonio,
Veneto - 79.00
*sultry - ripe wine - notes of licorice
spices and chocolate - 24 months oak*

Promis, Gaja, Ca'Marcanda, Toscane - 90.00
*ripe fruit - soft tannins - spiciness
full and round - 12 months oak*

