



Famiglia
RISTORANTE



Jayn Vlietstra

Executive Chef

Cooking has been my passion since childhood, growing up in Tuscany's Chianti area, where my mother and grandmother, Anna Bini, taught me the secrets of Italian cuisine. I was trained in Florence and worked in Florence, Paris, Rome, and Milano, influenced by Fulvio Pierangelini and Gualtiero Marchesi.

My favorite dishes honor Italy's traditions—tagliatelle alla bolognese, Roman classics like carbonara, amatriciana, and cacio e pepe, as well as seafood specialties. I also love reimagining recipes, such as Spaghetti al pomodoro e basilico, bringing out the tomato's full potential.

I hope to share my passion for authentic Italian flavors with you for an unforgettable experience



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Antipasti

Order a variety of dishes and share your antipasti. Please let us know your allergy.

Bruschetta Classica



20

Tomato, basil and bread with olive oil

Add parmesan (+2)

Add Prosciutto ham (+5)

Bruschetta Capra

27

Goat cheese, nuts and honey

Carpaccio



35

Thinly sliced beef filed served with rucola, parmesan flakes, olive oil and pine nuts.

Add truffle mayo (+5)

Vitello Tonnato



35

Thinly sliced veal served with tuna cream, capers and red onions

Antipasto Mi Familia

69

Our all time favorite; home cured Italian cold cuts paired with cheese, artichoke, olives, honey and served with bruschetta

All prices are in ANG and inclusive of all taxes.
Tipping is at your discretion

Insalate

Grilled vegetables



25

Carrots, bell pepper, green zucchini,
artichoke

Caprese



29

Tomato, mozzarella, basil and extra vergin
olive oil
Also possible with Burrata (+ 10)

Insalata mista



25

Lettuce, tomatoes, red onion and black
olives

Caesar Salad

29

Eggs, parmesan flakes, croutons tossed in
our famous Caesar dressing
Add chicken (+ 8)
Add shrimp (+10)

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Pasta



Choice of gluten free pasta +7ANG, takes 20min

Carbonara 39

Spaghetti, egg yolk, pecorino Romano, guanciale and black pepper.

Alfredo 32

Tagliatelle, cream, parmesan, garlic and Chardonnay

Add chicken (+7.50)

Add shrimps (+12)

Lasagna Tradizionale 39

Mozzarella, bechamel and bolognese sauce

Melanzane alla Parmigiana  39

Fried sliced eggplant layered with mozzarella, tomato sauce and parmigiano.

Ragu alla Bolognese 37 

Tagliatelle and ragu alla bolognese.

Pomodoro e Basilico   35

Spaghetti, cherry tomatoes, basil and extra virgin olive oil

Aglione, Olio e Peperoncino   29


Spaghetti, garlic, olive oil, red chili flakes and parsley

Penne alla Vodka 37

Penne, vodka, pancetta, pink sauce, parmesan cheese and parsley

Spaghetti ai Gamberi 45

Spaghetti, cherry tomato, shrimps, garlic confit, rucola, Chardonnay and lemon zest

Vongole  45

Spaghetti, clams, garlic, Pinot Grigio, chili flakes and parsley

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Pizze

Margherita 27

Tomato sauce and mozzarella

Pepperoni 32

Tomato sauce, mozzarella and pepperoni

Napoletana 35

Tomato sauce, mozzarella, anchovies and capers.

Coppa E Funghi 35

Tomato sauce, mozzarella, home cured coppa ham and mushrooms

Diavola  35

Tomato sauce, mozzarella, chorizo and fresh madame Jeanette chili.

Capricciosa 37

Tomato sauce, mozzarella, ham, artichoke, mushroom and olives

Vegetariana 35

Tomato sauce, mozzarella and grilled vegetables

Tartufata 42

Mushrooms, mozzarella and truffle

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Pizze

Marinara



24



Tomato sauce, garlic and oregano
(first pizza documented in Italy since 1734)

4 Formaggi

42

Tomato sauce, mozzarella, gorgonzola,
parmesan and pecorino.

Hawai

35

Tomato sauce, mozzarella, ham and
pineapple

Pizza Mi Familia

39



Tomato sauce, mozzarella, Parma ham,
cherry tomatoes, parmesan flakes and
arugula

Pizza 4 Carni

45

Tomato sauce, mozzarella, Parma ham,
chorizo, pepperoni and chicken

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Bambini

Pizza margherita and
gelato

29

Tomato sauce, mozzarella and 1 scoop of ice cream

Penne Bolognese /
Alfredo and gelato

29

Penne, bolognese or alfredo sauce and 1 scoop of ice cream

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Dolci

Deconstructed Tiramisú 25

Orange creme brûlée 25
Rich and creamy orange custard base that is topped with a layer of hard caramel

Cioccolato Mousse 25
Rich chocolate mousse spiced with Captain Morgan dark Rum

Special coffee 25
Italian (Amaretto)
Irish (Irish whisky)
French (Grand Marnier or Cointreau)
Spanish (Tia Maria or 43)

Gelato (3 scoops) 25
Authentic Italian ice cream home made in Curacao. By Patty and Mino from Il Gelato
Chocolat | Vanille | Lemon sorbet (Add scoop + 8)

Scroppino 22
Italian cocktail with lemon sorbet, vodka and prosecco

Limoncello 15

Affogato 22
Vanilla ice cream drowned in espresso
Add ANG 12,50 for a shot on the side of:
Kahlua - Bailey's - Shanky's whip

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