

VINO e CUCINA

Dal 2014

Ristorante / Enoteca

BREAKFAST daily from 8:00 to 16:00

Family breakfast La Famiglia (for two):

Benedict's egg with Dutch sauce, scrambled 2 eggs, smoked salmon, cream cheese, fresh tomatoes, arugula, avocado, Italian meat specialties, set of 3 cheeses, jams to choose, homemade pastries, croissant with chocolate sauce, homemade yogurt with granola.

Drinks: Two glasses of Prosecco La Famiglia Private label (Extra Dry), Fresh, Mint Water, Coffee or Tea to choose from..... **1250,00**

	<i>g/uah</i>	<i>g/uah</i>
Italian breakfast* <i>(mortadella, egg, avocado, cherry tomatoes with arugula, croissant, cream cheese)*</i> <i>* With mortadella or salmon on your choice.....</i>	240/60/287,00	
Milk oatmeal with quinoa.....	250/98,00	
Oatmeal with mortadella and truffle sauce.....	210/137,00	
Porridge from three kinds of grains with vegetable tartare and pumpkin seed oil.....	160/127,00	
Bruschetta with smoked salmon, fresh spinach and a poached egg.....	170/197,00	
Lettuce with quinoa, cherry tomatoes, egg and cilantro.....	200/198,00	
Beefsteak with truffle and fried egg.....	40/110/100/229,00	
Frittata with goat cheese.....	180/118,00	
Frittata with fresh artichokes and ricotta.....	240/218,00	
Fried eggs in spicy tomato sauce.....	230/50/129,00	
Benedict eggs with dutch sauce.....	160/165,00	
Tramezzini with tuna and capers (venice sandwich).....	140/147,00	
Cottage cheese balls with homemade jam and sour cream.....	200/50/149,00	
Pancakes with sour cream and maple syrup.....	180/30/136,00	
Chia seeds with homemade granola and fresh berries.....	200/108,00	
Homemade yogurt with fresh mango and homemade granola.....	250/198,00	
Croissant with chocolate.....	70/90/97,00	

Dear guests, if You are allergic to any of the ingredients of our dish, please warn your waiter

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MOZZARELLA BAR

Enjoy fresh mozzarella to your taste.

We buy all mozzarella from the best Italian manufacturers and get it twice a week

	g/uah		g/uah
Lactose free Burrata.....	 125/189,00	Tasting for two.....	300/125/498,00
Mozzarella from cow's milk.....	125/175,00	<i>Mozzarella di Bufalo, mozzarella burrata, mortadella, coppa, bresaola, baked bell peppers, marinated zucchini, basil</i>	
Mozzarella di Bufala.....	100/189,00		
Mozzarella Burrata.....	125/189,00	Tasting for four.....	300/125/499,00
Mozzarella Stracciatella.....	100/189,00	<i>Mozzarella made from cow's milk, mozzarella burrata, mozzarella strachatella, baked bell peppers, tomatoes, arugula</i>	
Mozzarella Affumicata.....	125/189,00		

OFFER TO ADD

	g/uah		g/uah
Homemade sauce Pesto.....	30/79,00	Mortadella.....	50/99,00
Sun-dried tomatoes.....	50/85,00	Bresaola.....	50/149,00
Sicilian-style vegetables.....	100/112,00	Venison salami.....	50/156,00
<i>Baked bell peppers, marinated zucchini</i>		Truffle Salami.....	50/156,00
Ligurian olives.....	100/98,00	San Daniele.....	50/188,00
Fresh tomatoes with arugula.....	100/119,00	Grilled artichokes marinated in oil.....	100/197,00
Meat platte.....	60/129,00		
<i>Mortadella, prosciutto, salami</i>			

You can order any dish of our menu with black truffle: 3/149,00



BREAD FROM OUR BAKERY * ON LIVE LEAVEN

Bread with truffle • Ciabatta light, ciabatta malted dark
Ciabatta with dried tomatoes and basil • Sicilian dark bread Castelvetro

*Il pane della nostra pasticceria è possibile ordinare da portare via

	g/uah		g/uah
Grissini with parmesan and onions.....	50/35,00	Focaccia with spinach and mozzarella cheese.....	420/187,00
Focaccia with rosemary.....	90/99,00	Homemade cakes with two types of butter.....	120/25/25/67,00
Focaccia with Pesto.....	130/117,00	Sicilian bread Castelvetro.....	100/25/79,00
		<i>with salsa from olives, tomatoes, anchovies and Agrestis olive oil</i>	

BAKING WITHOUT GLUTEN

	g/uah		g/uah
Gluten-free bread basket.....	 80/127,00	Gluten-free grissini.....	 50/127,00

SPECIALITIES

	g/uah		g/uah
Veal tartare.....	300/100/90/560,00	Carpaccio Grande.....	420/1297,00
Risotto in cheese wheel.....	550/425,00	<i>is cooked with American beef Tenderloin</i>	
<i>Dish is recommended for 2 persons</i>		<i>Dish is recommended for 2-3 persons</i>	

When we preparing our dishes and sauces, only natural olive oil is used

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SALADS

<i>g/uah</i>	<i>g/uah</i>
Salad of grilled vegetables and veal..... 200/297,00	Salad with quinoa, green asparagus, cherry tomatoes and avocado160/274,00
Panzanella – five tupes of tomatoes with anchovy and homemade bread.....280/215,00	Salad with arugula, cherry tomatoes and parmesan..... 140/197,00
Green salad with shrimp and avocado..... 250/357,00	Beetroot carpaccio with salad..... 170/129,00
Salad with seafood.....230/298,00	

OYSTERS

<i>g/uah</i>	<i>g/uah</i>
Sentinelle 1 p./142,00	Fine de Claire 1 p./114,00
Tia Maraa..... 1 p./142,00	Gillardeau.....1 p./197,00

BRUSCHETTA

<i>g/uah</i>	<i>g/uah</i>
Bruschetta with fresh tomatoes and basil..... 150/99,00	Bruschetta with baked pepper and goat cheese150/138,00
Bruschetta with zucchini and goat cheese with herbs.....130/128,00	Bruschetta-bar 340/297,00
Bruschetta with salmon and Philadelphia cheese110/179,00	<i>Assorted bruschetta with tomatoes and basil, salmon and Philadelphia cheese, baked peppers with zucchini and goat cheese</i>

APPETIZERS

<i>g/uah</i>	<i>g/uah</i>
Grilled zucchini with goat cheese 170/197,00	Tenderloin carpaccio with crispy quinoa and arugula100/378,00 <i>(American beef)</i>
Caponata.....220/20/167,00	Vitello Tonnato 100/70/275,00
Artichoke puree with buckwheat croutons 80/35/197,00	Octopus carpaccio with potatoes and capers..... 80/110/374,00
Burrata with crispy artichokes125/45/437,00	Label Rouge scottish salmon tartare with avocado240/50/50/427,00
Baked pepper with salad of cherry tomatoes and avocado.....250/276,00	Antipasti mix for two.....240/354,00 <i>Ligurian olives, bresaola, coppa, sun-dried tomatoes, baked bell peppers, marinated zucchini</i>
Label Rouge scottish salmon carpaccio.....100/30/30/357,00	

HOT APPETIZERS

<i>g/uah</i>	<i>g/uah</i>
Deep fried fresh artichokes.....100/20/25/447,00	Mussels in wine broth..... 650/50/30/487,00
Baked eggplants Melanzane alla Parmegiana..... 150/50/279,00	Baked eggplants with stew of lamb with yogurt sauce 260/217,00

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SOUPS

	g/uah		g/uah
Vegetable minestrone soup	300/128,00	Tuscan soup with seafood	250/30/295,00
Strachatella with chicken polpette	300/132,00	Pumpkin cream soup with goat cheese	300/132,00

HOMEMADE PASTA AND RISOTTO

We are cooking without the addition of cream

	g/uah		g/uah
Penne Arrabbiata	200/149,00	Spaghetti alla puttanesca with tuna	330/369,00
Spaghetti with Pecorino cheese and pepper	300/179,00	Spicy spaghetti with octopus, fresh tomatoes and capers	300/365,00
<i>The traditional Roman pasta with sauce based on Pecorino Romano cheese</i>		Blackwheat flour spaghetti with porcini	200/256,00
Spaghetti Carbonara	260/217,00	Lasagna Bolognese	250/239,00
Pappardelle Bolognese with chianina	300/312,00	Ravioli with rabbit	160/197,00
Spaghetti all'Amatriciana	270/197,00	Ravioli with ricotta, spinach and truffle flavor	150/60/197,00
Pappardelle with mushrooms and mozzarella	260/265,00	Ravioli with veal cheek with black truffle	170/312,00
Spaghetti with cuttlefish ink and seafood	500/397,00	Risotto with porcini	300/345,00
Cannelloni with crab meat	180/785,00	Risotto with cuttlefish ink and seafood	360/30/397,00
Homemade spiral pasta with artichoke puree	180/347,00	Risotto with bottarga	330/328,00
Piedmont Tagliolini with creamy white sauce and black truffle	250/335,00	Risotto with black truffle	280/349,00



Any pasta can be gluten-free on your request

PIZZA

	g/uah		g/uah
Margherita	380/149,00	Pizza Four cheeses	470/278,00
Carbonara	260/197,00	Pizza with seafood	440/337,00
Pepperoni	480/217,00	White pizza with black truffle	280/317,00
Prosciutto cotto with mushrooms and truffle flavor	470/227,00	Kids pizza with ham and cheery tomatoes	260/129,00
Pizza with pears and gorgonzola	480/244,00	Kids pizza with chocolate and berries	275/197,00



Any pizza can be gluten-free on your request, at pre-order

VEGETABLES

	g/uah		g/uah
Potatoes baked with Tuscan herbs	180/97,00	Grilled asparagus	100/319,00
Grilled vegetables with garlic sauce	200/50/175,00	Polenta with porcini mushrooms	350/237,00
Fresh spinach with egg alla fiorentine	200/178,00	Fried celery	150/99,00

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FISH AND SEAFOOD

	g/uah		g/uah
Scottish salmon Label Rouge with mashed potatoes	140/100/50/527,00	Flounder turbot baked with vegetables	200/795,00
Sea bass baked with potatoes, tomatoes and rosemary	260/120/397,00	Fillet of wild perch with fennel puree	200/497,00
Dorado or Sea bass in salt or grilled	1 p./397,00	Tagliata with tuna and mashed smoked pepper..	160/460,00
Flounder turbot baked with sauce with olives and cherry tomatoes *	100/245,00	Venere Rice with grilled octopus and garlic sauce	110/100/60/745,00
<small>* Dish is recommended for the company, 2-4 persons</small>		Octopus in red spicy sauce alla Luciana	300/785,00
Wild Sea bass with zucchini and two types of cherry tomatoes*	100/250,00	<small>(IL polpo alla Luciana)</small>	
<small>* Dish is recommended for the company, 2-4 persons</small>		Assorted Grilled seafood Frutti di Mare	500/1000/2235,00/4280,00
		<small>Octopus, tiger prawns, squid, scallops</small>	

MEAT

	g/uah		g/uah
Veal tongue with porcini mushrooms	210/387,00	Beef steak with truffle and spicy cherry tomatoes	200/130/717,00
Cotoletta Milanese with saffron risotto	160/100/262,00	<small>(American beef)</small>	
Roman style saltimbocca with celery puree	100/100/298,00	Grilled lamb chops	400/1935,00
Chicken with sun dried tomatoes	230/325,00	Ribeye steak	350/1875,00
Beef tagliata with smoked mashed potato	120/100/50/364,00	Ribeye steak bone in*	100/410,00
Steak with zucchini with sauce Marsala	220/437,00	<small>*Weight steak indicated per raw form and can be varied within 5%, depending on the degree of roasting what you ordered. Price is indicated per 100 gr. Middle weight of portion 1000-1200 gr. Dish is recommended for 2 persons</small>	
		Steak fillet-mignon	250/1160,00

DESSERTS

	g/uah		g/uah
Apple tart with homemade ice cream	250/178,00	Sicilian cannoli	110/50/178,00
Frolla with lemon cream and meringue	140/112,00	Passion fruit creme brulee with homemade vanilla ice cream	110/50/148,00
Panna Cotta with strawberry jam and berries ..	120/127,00	Homemade marshmallows with passion fruit	150/169,00
Tiramisu with amaretto	150/143,00	Pistachio fondant with mango ice cream (or yogurt)	70/50/232,00
Cheesecake with gorgonzola and caramelized pear	120/80/139,00	Rum Baba with berries and nuts	250/50/199,00
Tasting of desserts	380/387,00		
<small>Rum Baba with yogurt ice cream, Frolla with lemon cream, panna cotta, homemade lemon sorbet, berries and nuts</small>			

ICE CREAM

	g/uah		g/uah
Family ice cream in fruits	350/100/247,00	Homemade ice cream	50/59,00
		<small>Stracciatella, Yougurt, Vanilla, Chocolate, Pistachio, Walnut, Lavender</small>	

SORBETS

	g/uah		g/uah
Lemon	50/59,00	Passion fruit	50/79,00
Mango	50/59,00		

ICE ROLL ICE CREAM

*La Famiglia's unique offer – a machine for making ICE ROLL ice cream!
Ice cream and sorbet made by us with natural ingredients for 3-5 minutes. (Optional masterclass)*

	g/uah
Yoghurt with fresh berries, Smoothie Ice Roll, Strawberry basil	100/79,00
Bellini	100/127,00

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