

# 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>
<b>Italian breakfast*</b> <i>(mortadella, egg, avocado, cherry tomatoes with arugula, croissant, cream cheese)*</i> <i>* With mortadella or salmon on your choice.....</i>	<b>240/60/287,00</b>	<b>Frittata with fresh artichokes and ricotta.....</b> 240/ <b>218,00</b>
<b>Milk oatmeal with quinoa.....</b>	<b>250/98,00</b>	<b>Fried eggs in spicy tomato sauce.....</b> 230/50/ <b>129,00</b>
<b>Oatmeal with mortadella and truffle sauce.....</b>	<b>210/137,00</b>	<b>Benedict eggs with dutch sauce.....</b> 160/ <b>165,00</b>
<b>Porridge from three kinds of grains with vegetable tartare and pumpkin seed oil.....</b>	<b>160/127,00</b>	<b>Tramezzini with tuna and capers (venice sandwich).....</b> 140/ <b>147,00</b>
<b>Bruschetta with smoked salmon, fresh spinach and a poached egg.....</b>	<b>170/197,00</b>	<b>Cottage cheese balls with homemade jam and sour cream.....</b> 200/50/ <b>149,00</b>
<b>Lettuce with quinoa, cherry tomatoes, egg and cilantro.....</b>	<b>200/198,00</b>	<b>Pancakes with sour cream and maple syrup.....</b> 180/30/ <b>136,00</b>
<b>Beefsteak with truffle and fried egg.....</b>	<b>40/110/100/229,00</b>	<b>Chia seeds with homemade granola and fresh berries.....</b> 200/ <b>128,00</b>
<b>Frittata with goat cheese.....</b>	<b>180/118,00</b>	<b>Homemade yogurt with fresh mango and homemade granola.....</b> 250/ <b>198,00</b>
		<b>Croissant with chocolate.....</b> 70/90/ <b>97,00</b>

*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	Mozzarella di Bufalo, mozzarella burrata, mortadella, coppa, bresaola, baked bell peppers, marinated zucchini, basil	
Mozzarella di Bufala	100/189,00		
Mozzarella Burrata	125/189,00	Tasting for four	300/125/499,00
Mozzarella Stracciatella	100/189,00	Mozzarella made from cow's milk, mozzarella burrata, mozzarella strachatella, baked bell peppers, tomatoes, arugula	
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 <i>Baked bell peppers, marinated zucchini</i>	100/112,00	Venison salami	50/156,00
Ligurian olives	100/98,00	Truffle Salami	50/156,00
Fresh tomatoes with arugula	100/119,00	San Daniele	50/188,00
Meat platte <i>Mortadella, prosciutto, salami</i>	60/129,00	Grilled artichokes marinated in oil	100/197,00

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

## BREAD FROM OUR BAKERY \* ON LIVE LEAVEN



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 <i>with salsa from olives, tomatoes, anchovies and Agrestis olive oil</i>	100/25/79,00

## 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
Risotto in cheese wheel <i>Dish is recommended for 2 persons</i>	550/425,00	Veal tartare	300/100/90/560,00
Baked quinoa with three kinds of cheese and tomatoes	200/247,00	Carpaccio Grande <i>is cooked with American beef Tenderloin</i>	420/1297,00
		<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 avocado ..... 160/274,00
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./149,00	Fine de Claire ..... 1 p./114,00
Tia Maraa..... 1 p./149,00	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 cheese ..... 150/138,00
Bruschetta with zucchini and goat cheese with herbs ..... 130/128,00	Bruschetta-bar .....340/297,00
Bruschetta with salmon and Philadelphia cheese ..... 110/179,00	<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>
Roman style artichokes .....160/395,00	Tenderloin carpaccio with crispy quinoa and arugula ..... 100/378,00
Grilled zucchini with goat cheese .....170/197,00	<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 artichokes ..... 125/45/437,00	Label Rouge scottish salmon tartare with avocado ..... 240/50/50/427,00
Baked pepper with salad of cherry tomatoes and avocado..... 250/276,00	Antipasti mix for two.....240/354,00
Label Rouge scottish salmon carpaccio..... 100/30/30/357,00	<i>Ligurian olives, bresaola, coppa, sun-dried tomatoes, baked bell peppers, marinated zucchini</i>

## HOT APPETIZERS

<i>g/uah</i>	<i>g/uah</i>
Jerusalem style artichokes ..... 100/20/25/447,00	Mussels in wine broth..... 650/50/30/487,00
Baked eggplants Melanzane alla Parmegiana..... 150/50/279,00	Zucchini with mazzarella and tomato salsa..... 170/264,00

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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	Piedmont Tagliolini with creamy white sauce and black truffle .....	250/335,00
Spaghetti with Pecorino cheese and pepper .....	300/179,00	Spaghetti alla puttanesca with tuna.....	330/369,00
<i>The traditional Roman pasta with sauce based on Pecorino Romano cheese</i>		Spicy spaghetti with octopus, fresh tomatoes and capers .....	300/365,00
Spaghetti Carbonara.....	260/217,00	Blackwheat flour spaghetti with porcini.....	200/256,00
Pappardelle Bolognese with chianina.....	300/312,00	Lasagna Bolognese.....	250/239,00
Spaghetti all'Amatriciana.....	270/197,00	Ravioli with rabbit.....	160/197,00
Pappardelle with mushrooms and mozzarella .....	260/265,00	Ravioli with ricotta, spinach and truffle flavor .....	150/60/197,00
Spaghetti with cuttlefish ink and seafood .....	500/397,00	Ravioli with veal cheek with black truffle.....	170/312,00
Tagliolini with prawns and lemon .....	300/290,00	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		



Any pasta can be gluten-free on your request

## PIZZA

	g/uah		g/uah
Risotto with black truffle .....	280/349,00	Prosciutto cotto with mushrooms and truffle flavor .....	470/227,00
Margherita.....	380/149,00	Pizza with pears and gorgonzola.....	480/244,00
Carbonara .....	260/197,00	Pizza Four cheeses .....	470/278,00
Pepperoni .....	480/217,00	Pizza with seafood .....	440/337,00
Pizza with prosciutto, arugula and cherry tomatoes.....	380/349,00	White pizza with black truffle .....	280/317,00
Pizza with speck.....	310/199,00	Kids pizza with ham and cheery tomatoes .....	260/129,00
Pizza with Contadino Salami and Gorgonzola .....	400/199,00	Kids pizza with chocolate and berries .....	275/197,00
Capricciosa .....	420/237,00		



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	Fresh spinach with egg alla fiorentine .....	200/178,00
Grilled vegetables with garlic sauce .....	200/50/175,00	Grilled asparagus.....	100/319,00
		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	Wild Sea bass with zucchini and two types of cherry tomatoes*.....	100/250,00
Sea bass baked with potatoes, tomatoes and rosemary.....	260/120/397,00	<small>* Dish is recommended for the company, 2-4 persons</small>	
Dorado or Sea bass in salt or grilled .....	1 p./397,00	Flounder turbot baked with vegetables .....	200/795,00
Fish polpette in tomato sauce.....	300/270,00	Octopus in red spicy sauce alla Luciana.....	300/785,00
Flounder turbot baked with sauce with olives and cherry tomatoes * .....	100/245,00	<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	Steak with zucchini with sauce Marsala .....	220/437,00
Cotoletta Milanese with saffron risotto .....	160/100/262,00	Beef steak with truffle and spicy cherry tomatoes.....	200/130/717,00
Roman style saltimbocca with celery puree .....	100/100/298,00	<small>(American beef)</small>	
Chicken with sun dried tomatoes .....	230/352,00	Grilled lamb chops .....	400/1935,00
Beef tagliata with smoked mashed potato .....	120/100/50/364,00	Ribeye steak .....	350/1875,00
Lamb baked with anchovies, garlic and rosemary .....	350/100/537,00	Ribeye steak bone in*.....	100/410,00
		<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
Profiterole with sheep ricotta .....	100/50/159,00	Sicilian cannoli .....	110/50/178,00
Apple tart with homemade ice cream.....	250/178,00	Passion fruit creme brulee with homemade vanilla ice cream.....	110/50/148,00
Frolla with lemon cream and meringue .....	140/112,00	Homemade marshmallows with passion fruit .....	150/169,00
Panna Cotta with strawberry jam and berries ..	120/127,00	Pistachio fondant with mango ice cream (or yogurt) .....	70/50/232,00
Tiramisu with amaretto .....	150/143,00	Rum Baba with berries and nuts .....	250/50/199,00
Cheesecake with gorgonzola and caramelized pear.....	120/80/139,00	Tasting of desserts.....	380/387,00
Tasting of desserts.....		<small>Rum Baba with yogurt ice cream, Frola with lemon cream, panna cotta, homemade lemon sorbet, berries and nuts</small>	

## ICE CREAM

	g/uah		g/uah
Family ice cream in fruits.....	350/100/257,00	Coconut ice cream with mango tartar .....	70/30/127,00
Homemade ice cream .....	50/59,00	Salt caramel with cuttlefish ink.....	115/97,00
<small>Stracciatella, Yougurt, Vanilla, Chocolate, Pistachio, Walnut, Lavender</small>		Whiskey with black chocolate and dried cherries.....	50/107,00
Sorbets .....	50/59,00		
<small>Lemon, Mango, Tangerine</small>			
Sorbet Passion fruit .....	50/79,00		

## 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
Berry-yogurt, Coffee, Smoothie Ice Roll .....	100/79,00

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