

# VINO e CUCINA

Dal 2014

Ristorante / Enoteca

## BREAKFAST

	g/uah		g/uah
<b>Family Breakfast La Famiglia (for two):</b> <i>Benedict's egg with Dutch sauce, 2 eggs scramble, 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.</i> <i>Drinks: Two glasses of Prosecco La Famiglia Private label (Extra Dry), Fresh, Mint Water, Coffee or Tea up to your choice.</i> .....	<b>1270,00</b>	<b>Tramezzini with tuna</b> .....	<b>170/169,00</b>
<b>Always fresh pastries</b> <i>Bread and buns with truffle butter from Vino e Cucina bakery</i> .....	<b>165/20/87,00</b>	<b>Vegetable salad with avocado, broccoli, cherry tomatoes, quinoa and olive oil Agrestis</b> .....	<b>300/235,00</b>
<b>Italian breakfast with homemade cornetti pastries</b> <i>(croissant, avocado, egg, arugula, salmon, cherry tomatoes, cream cheese)</i> .....	<b>240/60/345,00</b>	<b>Beefsteak with truffle, fried egg, fresh spinach and cherry tomatoes</b> .....	<b>110/100/40/285,00</b>
* With mortadella or salmon of your choice		<b>Granola with homemade yogurt, berries and fresh mango</b> .....	<b>260/198,00</b>
<b>Chef's homemade pies</b> <i>(ask your waiter)</i> .....	<b>87,00</b>	<b>Cottage cheese pancakes with maple syrup and cream cheese</b> .....	<b>180/50/178,00</b>
		<b>Croissant with hot chocolate</b> .....	<b>70/90/115,00</b>
		<b>Homemade granola with berry cheesecake</b> .....	<b>180/149,00</b>

## PORRIDGES

	g/uah
<b>Oatmeal with quinoa and fruits</b> <i>(with water or milk up to your choice)</i> .....	<b>250/98,00</b>
<b>Oatmeal with mortadella, poached egg and truffle oil</b> .....	<b>290/157,00</b>
<b>3 Cereals porridge with vegetable tartare</b> .....	<b>160/139,00</b>

## COTTAGE CHEESE BREAKFASTS

	g/uah
<b>Pancakes with homemade jam and sour cream</b> .....	<b>200/50/149,00</b>
<b>Gnocchi with sour cream sauce</b> .....	<b>260/145,00</b>
<b>Ricotta mousse with apple and pancake</b> .....	<b>80/120/189,00</b>

## EGG BREAKFASTS

	g/uah		g/uah
<b>Tender scramble with black truffle on the homemade bread with slightly fried fresh spinach</b> .....	<b>210/70/327,00</b>	<b>Eggs Benedict on the brioche and up to your choice with bacon</b> .....	<b>160/187,00</b>
<b>Fried egg with spicy tomato sauce</b> .....	<b>230/50/135,00</b>	<b>salmon</b> .....	<b>160/268,00</b>
<b>Avocado puree on the buckwheat with poached egg and bacon</b> .....	<b>260/276,00</b>	<b>Tender omelette with avocado, cherry tomatoes and cream cheese</b> .....	<b>350/237,00</b>
		<b>Zucchini pancakes with poached egg, salmon and avocado</b> .....	<b>230/257,00</b>

## ADDITIONALLY YOU CAN ALSO ORDER

	g/uah		g/uah
<b>Bacon</b> .....	<b>50/112,00</b>	<b>Avocado</b> .....	<b>100/129,00</b>
<b>Salmon</b> .....	<b>50/139,00</b>	<b>Honey</b> .....	<b>50/29,00</b>
<b>Mortadella</b> .....	<b>50/99,00</b>	<b>Sour cream</b> .....	<b>50/17,00</b>
<b>Black truffle</b> .....	<b>3 r/179,00</b>	<b>Jam</b> .....	<b>30/49,00</b>
<b>Prosciutto Crudo</b> .....	<b>50/117,00</b>	<b>Granola</b> .....	<b>50/45,00</b>
<b>Prosciutto San Daniele</b> .....	<b>50/188,00</b>	<b>Milk:</b>	
<b>Egg</b> <i>(boiled, soft-boiled, poached, sunny side)</i> .....	<b>1 pc./15,00</b>	<b>Soya / Almond / Oatmeal /</b>	
<b>Cherry tomatoes</b> .....	<b>50/48,00</b>	<b>Rice / Coconut</b> .....	<b>50/20,00</b>

*Dear guests, if you are allergic to any of the ingredients of our dishes, please warn your waiter. Dishes from our menu may contain the following allergens*

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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
Mozzarella Burrata.....	125/196,00	Burrata Affumicata with sunny tomatoes .....	125/100/470,00
Mozzarella Burrata Affumicata.....	125/196,00	Tasting for two.....	300/125/498,00
Mozzarella di Bufala.....	100/196,00	<i>Mozzarella di Bufalo, mozzarella burrata, mortadella, coppa, bresaola, baked bell peppers, marinated zucchini, basil</i>	
Mozzarella Stracciatella.....	100/196,00	Tasting for four .....	300/125/499,00
Mozzarella from cow's milk.....	125/185,00	<i>Mozzarella made from cow's milk, mozzarella burrata, mozzarella strachatella, baked bell peppers, tomatoes, arugula</i>	
Lactose free Burrata .....	125/196,00		
Burrata with crispy artichokes .....	125/45/437,00		

## OFFER TO ADD

	g/uah		g/uah
Homemade sauce Pesto .....	30/79,00	Bresaola .....	50/149,00
Sun-dried tomatoes .....	50/85,00	Venison salami.....	50/156,00
Sicilian-style vegetables.....	100/112,00	Meat platte.....	60/129,00
<i>Baked bell peppers, marinated zucchini</i>		<i>Mortadella, prosciutto, salami</i>	
Ligurian olives .....	100/98,00	Truffle salami .....	50/156,00
Mortadella.....	50/99,00	San Daniele.....	50/188,00
Sunny tomatoes.....	100/147,00	Grilled artichokes marinated in oil.....	100/197,00
Fresh tomatoes with arugula .....	100/119,00		

You can order any dish of our menu with black truffle: 3/179,00

## BREAD FROM OUR BAKERY\* ON LIVE LEAVEN

	g/uah		g/uah
Fresh pastries.....	120/30/87,00	Sicilian bread Castelvetro.....	100/25/79,00
<i>with creamy truffle butter</i>		<i>with salsa from olives, tomatoes, anchovies and Agrestis olive oil</i>	
Pastries with parmesan .....	3 pcs/65,00	Gluten-free bread basket.....	80/197,00
Grissini.....	50/35,00	Gluten-free grissini .....	50/167,00

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

## OYSTERS

	g/uah		g/uah
Sentinelle .....	1 p./149,00	Fine de Claire .....	1 p./114,00
Tia Maraa.....	1 p./149,00	Gillardeau.....	1 p./197,00

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## BRUSCHETTA

	<i>g/uah</i>		<i>g/uah</i>
Bruschetta with zucchini and goat cheese with herbs .....	130/128,00	Bruschetta with baked pepper and goat cheese .....	150/138,00
Bruschetta with salmon and Philadelphia cheese .....	110/179,00	Bruschetta-bar .....	340/297,00
Bruschetta with fresh tomatoes and basil.....	150/99,00	<i>Assorted bruschetta with tomatoes and basil, salmon and Philadelphia cheese, baked peppers with zucchini and goat cheese</i>	

## SALADS

	<i>g/uah</i>		<i>g/uah</i>
Panzanella – five tupes of tomatoes with anchovy and homemade bread.....	280/215,00	Quinoa salad with cherry tomatoes and avocado.....	160/274,00
Green salad with shrimp and avocado .....	250/357,00	Salad with arugula, cherry tomatoes and parmesan.....	140/197,00
Salad of grilled vegetables and veal.....	200/297,00	Salad mix with asparagus and olive oil Agrestis.....	180/297,00
Salad with seafood.....	230/298,00		

## APPETIZERS

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

## SPECIALITIES

	<i>g/uah</i>		<i>g/uah</i>
Veal tartare .....	300/100/90/560,00	Bresaola carpaccio with black truffle and warm bechamel.....	70/100/50/317,00
Carpaccio Grande is cooked with American beef Tenderloin .....	420/1297,00	Risotto in cheese wheel .....	550/570,00
<i>Dish is recommended for 2-3 persons</i>		<i>Dish is recommended for 2 persons</i>	

## HOT APPETIZERS

	<i>g/uah</i>		<i>g/uah</i>
Jerusalem style artichokes .....	100/20/25/447,00	Roman style artichokes .....	160/395,00
Mussels in wine broth .....	650/50/30/390,00	Grilled zucchini with goat cheese .....	170/197,00
Baked eggplants Melanzane alla Parmegiana.....	150/50/279,00	Zucchini with mozzarella and tomato salsa.....	170/264,00
Foie gras with apples and salted caramella...170/560,00			

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## SOUPS

	<i>g/uah</i>		<i>g/uah</i>
Vegetable minestrone soup .....	300/128,00	Tuscan soup with seafood.....	250/30/295,00
Strachatella with chicken polpette .....	300/132,00		

## HOMEMADE PASTA AND RISOTTO

*We are cooking without the addition of cream*

	<i>g/uah</i>		<i>g/uah</i>
Papardelle with mushrooms and mozzarella .....	260/265,00	Blackwheat flour spaghetti with porcini.....	200/256,00
Penne Arrabbiata .....	200/149,00	Ravioli with rabbit.....	160/197,00
Spaghetti with cuttlefish ink and seafood .....	500/397,00	Ravioli with ricotta, spinach and truffle flavor .....	150/60/197,00
Spicy spaghetti with octopus, fresh tomatoes and capers .....	300/365,00	Ravioli with veal cheek with black truffle.....	170/324,00
Spaghetti Carbonara.....	260/217,00	Lasagna Bolognese.....	250/239,00
Spaghetti all'Amatriciana.....	270/197,00	Risotto al tartufo nero .....	280/397,00
Spaghetti with Pecorino cheese and pepper.....	300/179,00	Risotto with porcini .....	300/345,00
<i>The traditional Roman pasta with sauce based on Pecorino Romano cheese</i>		Risotto with cuttlefish ink and seafood.....	360/30/397,00
Piedmont Tagliolini with creamy white sauce and black truffle .....	250/355,00		



*Any pasta can be gluten-free on your request*

*You can order any pasta or risotto of our menu with black truffle: 3/179,00*

## PIZZA

	<i>g/uah</i>		<i>g/uah</i>
Margherita.....	370/149,00	Focaccia with rosemary .....	90/99,00
Cacio e Pepe .....	330/278,00	Focaccia with Pesto.....	130/117,00
Pizza with prosciutto, arugula and cherry tomatoes.....	380/349,00	Focaccia with mozzarella Burrata and sunny tomatoes .....	425/376,00
Pepperoni .....	440/227,00	Focaccia with spinach and mozzarella cheese..	420/187,00
Pizza with pears and gorgonzola .....	480/247,00	Prosciutto cotto with mushrooms and truffle flavor.....	460/237,00
Capricciosa .....	420/237,00	Kids pizza with ham and cheery tomatoes	260/165,00
Pizza Four cheeses.....	370/287,00	Sweet close pizza calzone with chocolate, fruits and hazelnut.....	190/145,00
Pizza with seafood .....	440/357,00		
White pizza with black truffle .....	260/367,00		

## VEGETABLES

	<i>g/uah</i>		<i>g/uah</i>
Fried celery .....	150/99,00	Grilled vegetables with garlic sauce .....	200/50/175,00
Fresh spinach with egg alla florentine .....	200/178,00	Baked potatoes with garlic and rosemary .....	180/97,00
Grilled asparagus.....	100/319,00		

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## FISH AND SEAFOOD

	g/uah		g/uah
Scottish salmon Label Rouge with mashed potatoes .....	140/100/50/537,00	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	<i>* Dish is recommended for the company, 2-4 persons Price per 100 gr. of raw fish</i>	
Dorado or Sea bass in salt or grilled.....	1 p./397,00	Octopus in red spicy sauce alla Luciana.....	300/785,00
Dorado polpet in tomato sauce .....	300/270,00	<i>(Il polpo alla Luciana)</i>	
Grilled Octopus with Venus Rice .....	110/100/60/795,00	Assorted Grilled seafood Frutti di Mare .....	500/1000/2235,00/4280,00
Scallops with celeriac puree and black truffle .....	100/100/527,00	<i>Octopus, tiger prawns, squid, scallops</i>	
		Cod with cauliflower and truffle sauce.....	170/110/468,00

## MEAT

	g/uah		g/uah
Chicken with sun dried tomatoes .....	230/352,00	Beef steak with truffle and spicy cherry tomatoes.....	200/130/717,00
Steak with zucchini with sauce Marsala .....	220/437,00	<i>(American beef)</i>	
Cotoletta Milanese with saffron risotto .....	160/100/272,00	Grilled lamb chops .....	400/1935,00
Beef tagliata with smoked mashed potato .....	120/100/50/367,00	Ribeye steak .....	350/1875,00
Lamb baked with anchovies, garlic and rosemary .....	350/100/567,00	Florentine steak* .....	100/397,00
Steak fillet-mignon .....	250/1160,00	<i>* The most famous dish of Tuscany! Popular Florentine steak (Ital. bistecca fiorentina), chianina (chianina) is a special local breed of white cows. We would advise Blue or Rare roasting. Price per 100 gr. of raw meat. The average weight of a steak is 1000 - 1400 gr. Recommended for 2 persons.</i>	

## DESSERTS

	g/uah		g/uah
Profiterole ricotta .....	100/50/159,00	Sicilian cannoli .....	110/50/178,00
Cheesecake with gorgonzola and caramelized pear.....	120/80/139,00	Passion fruit creme brulee with homemade vanilla ice cream.....	110/50/148,00
Apple tart with homemade ice cream.....	250/178,00	Homemade marshmallows with passion fruit..	100/169,00
Frolla with lemon cream and meringue .....	140/112,00	Pistachio fondant with mango ice cream (or yogurt) .....	70/50/232,00
Panna cotta with strawberry jam and berries... ..	120/147,00	Rum Baba with berries and nuts .....	250/50/199,00
Tiramisu with amaretto .....	150/143,00	Tasting of desserts.....	380/387,00
Tasting of desserts.....		<i>Rum Baba with yougurt ice cream, Frola with lemon cream, panna cotta, homemade lemon sorbet, berries and nuts</i>	

## ICE CREAM

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

### APERITIF OF THE DAY

	ml/uah		ml/uah
<b>Rossini</b> .....	250/225,00	<b>Raspberry Infused</b> .....	210/225,00
<i>Prosecco, strawberry</i>		<i>Raspberry Limoncello, Prosecco</i>	
<b>Spritzer</b> .....	180/225,00	<b>Prosecco La Famiglia</b> .....	150/180,00
<i>Prosecco, Aperol</i>			
<b>Bellini</b> .....	250/225,00	<b>Martini Prosecco</b> .....	150/750/180,00/680,00
<i>Prosecco, peache</i>			
<b>St-Germain Spritz</b> .....	180/265,00	<b>Martini Asti</b> .....	150/750/180,00/680,00
<i>Prosecco, St-Germain</i>			

## WHISKY

### SCOTCH SINGLE MALT WHISKY

#### SPEYSIDE

	ml/uah
<b>The Macallan 12 y.o.</b> .....	50/466,00
<b>The Macallan 15 y.o.</b> .....	50/522,00
<b>The Macallan 18 y.o.</b> .....	50/1100,00
<b>The Glenlivet founder's reserve 12 y.o.</b> .....	50/299,00
<b>BenRiach 16 y.o.</b> .....	50/347,00
<b>Belvenie DoubleWood 12 y.o.</b> .....	50/420,00
<b>Belvenie Caribbean Cask 14 y.o.</b> .....	50/635,00

#### CAMPBELTOWN

	ml/uah
<b>Springbank 10 y.o.</b> .....	50/397,00

#### ISLANDS

	ml/uah
<b>Arran Amarone Cask 10 y.o.</b> .....	50/319,00
<b>Ardbeg 10 y.o.</b> .....	50/387,00
<b>Bruichladdich Islay Barley</b> .....	50/689,00
<b>Lagavulin 16 y.o.</b> .....	50/689,00
<b>Talisker Port Ruighe</b> .....	50/399,00
<b>Talisker 10 y.o.</b> .....	50/387,00

#### JAPAN

	ml/uah
<b>Nikka coffey Malt 12 y.o.</b> .....	50/621,00

#### HIGHLAND

	ml/uah
<b>Glenmorangie The Original 10 y.o.</b> .....	50/342,00
<b>Glenmorangie Nectar D'OR 12 y.o.</b> .....	50/530,00
<b>Glenfarclas 12 y.o.</b> .....	50/250,00
<b>Oban 14 y.o.</b> .....	50/580,00

#### LOULANND LOWLAND

	ml/uah
<b>Glenkinchie 12 y.o.</b> .....	50/522,00

### SCOTCH BLENDED WHISKY

	ml/uah
<b>Chivas Regal 12 y.o.</b> .....	50/257,00
<b>Chivas Regal 18 y.o.</b> .....	50/459,00
<b>Monkey Shoulder</b> .....	50/290,00

### IRISH WHISKEY

	ml/uah
<b>Jameson Crested</b> .....	50/195,00
<b>Jameson Caskmates</b> .....	50/195,00
<b>Jameson Black Barrel</b> .....	50/225,00

### AMERICAN WHISKEY

	ml/uah
<b>Jack Daniel's Gentleman Jack</b> .....	50/199,00
<b>Bullet Bourbon 10 y.o.</b> .....	50/299,00

## RUM

	ml/uah		ml/uah
<b>Bacardi Carta Blanca</b> .....	50/120,00	<b>OakHeart</b> .....	50/120,00
<b>Bacardi Carta Negra</b> .....	50/120,00	<b>Zacapa 23 y.o.</b> .....	50/412,00
<b>Bacardi Carta Oro</b> .....	50/120,00	<b>Zacapa X.O.</b> .....	50/787,00
<b>Bacardi Ocho 8 y.o.</b> .....	50/170,00	<b>Pirat X.O.</b> .....	50/250,00

## BRANDY

	ml/uah		ml/uah
<b>Vecchia Romagna Etichetta Nera 3 y.o.</b> .....	50/117,00	<b>Pisco Moai Reservado</b> .....	50/160,00
<b>Vecchia Romagna Riserva 10 y.o.</b> .....	50/139,00		

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## COGNAC

	<i>ml/uah</i>
Martell V.S.....	50/247,00
Martell V.S.O.P.....	50/365,00
Martell X.O.....	50/830,00
Hennessy V.S.O.P. Privilege.....	50/499,00
Hennessy X.O.....	50/910,00

## GIN

	<i>ml/uah</i>
Bombay Sapphire.....	50/143,00
Tanqueray N° Ten.....	50/217,00
Hendrick's.....	50/199,00
Nikka coffey Gin.....	50/309,00
Oxley.....	50/309,00

## CALVADOS

	<i>ml/uah</i>	<i>ml/uah</i>	
Pays d'Auge Christian Drouin V.S.O.P.....	50/317,00	Christian Drouin Pomme Presionniere.....	50/645,00

## VERMOUTH

	<i>ml/uah</i>
Martini Bianco.....	50/67,00
Martini Rosso.....	50/67,00
Martini Fiero.....	50/67,00
Martini Extra Dry.....	50/67,00
Martini Riserva Speciale Rubino.....	50/87,00
Martini Riserva Speciale Ambrato.....	50/87,00

## VODKA

	<i>ml/uah</i>
Staritsky Levitsky.....	50/110,00
Grey Goose.....	50/157,00
Purity Vodka.....	50/249,00
Ketel One.....	50/147,00
Mogutni Karpaty.....	50/110,00
Fair Quinoa.....	50/170,00

## TEQUILA AND MEZCAL

	<i>ml/uah</i>	<i>ml/uah</i>	
Patron Silver.....	50/296,00	Milagro Silver.....	50/210,00
Patron Anejo.....	50/380,00	Milagro Reposado.....	50/210,00
Mezcal Vida.....	50/410,00		

## MULLED WINE

	<i>ml/uah</i>	<i>ml/uah</i>	
Citrus mulled wine.....	250/287,00	Almond mulled wine.....	250/287,00

## DRAUGHT BEER

	<i>ml/uah</i>
Budweiser.....	300/97,00

## BOTTLED BEER

	<i>ml/uah</i>
Isaac Baladin.....	330/197,00
Clausthaler.....	330/97,00

## WATER

	<i>ml/uah</i>
Rocchetta Naturale.....	500/115,00
Rocchetta Brio Blu.....	500/115,00
San Pellegrino.....	500/750/125,00/155,00
Acqua Panna.....	500/750/125,00/155,00
Borjomi.....	330/89,00

## SOFT DRINKS

	<i>ml/uah</i>
Rich juices.....	200/45,00
Coca-Cola.....	250/54,00
Curiosity Cola organics.....	275/112,00
Fanta, Sprite.....	250/54,00
Tonic Schweppes.....	250/54,00

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## COFFEE ILLY

	ml/uah		ml/uah
Ristretto .....	15/63,00	Coffee Latte .....	200/78,00
Espresso .....	30/63,00	Coffee RAF .....	185/112,00
Espresso doppio .....	60/79,00	Coffe Flat White.....	160/87,00
Americano .....	120/63,00	Affogato .....	130/98,00
Decaf Coffee.....	30/63,00	Affogato Amaro montenegro.....	150/135,00
Coffe Frappe .....	130/81,00	Affogato with Amaretto.....	150/135,00
Cappuccino.....	150/78,00	Cocoa with marshmellow.....	200/72,00

\* Milk of your choice: oatmeal, soybean, coconut, rice, almond

## VITAMIN SMOOTHIES

	ml/uah		ml/uah
Detox Avocado .....	140/165,00	Oatmeal / Apple / Almond .....	140/98,00
Kiwi / Cherry / Orange / Honey .....	140/98,00	Vino e Cucina.....	200/125,00

*Freshly squeezed orange juice, banana, kiwi, pineapple, apple, basil*

## MILK COCKTAILS BASED ON HOMEMADE ICE CREAM

	ml/uah		ml/uah
Chocolate / Strawberry/ Caramel.....	250/129,00	Freakshake .....	250/212,00

*Based on homemade ice cream, nuts, cannoli and ladyfinger cookies*

## FRESH JUICE

	ml/uah		ml/uah
Orange, Apple, Carrots .....	200/96,00	Celery .....	200/119,00
Grapefruit .....	200/109,00	Pineapple.....	200/227,00

## HOMEMADE ITALIAN LEMONADE

	ml/uah		ml/uah
Citrus with Papaya.....	250/1l/79,00/237,00	Strawberry.....	250/1l/79,00/237,00

## HOMEMADE TEA

	ml/uah		ml/uah
Currants, blueberries, ginger .....	400/117,00	Strawberry basilic.....	400/157,00
Orange with rosemary .....	400/157,00	Herbal .....	400/109,00
Ginger Lemon.....	400/157,00	<i>St.John's wort, lime, thyme, lemon balm, chamomile, mint, basil</i>	

## TEA

GREEN TEA		BLACK TEA	
	ml/uah		ml/uah
Jasmine Gold .....	400/119,00	Imperial Earl grey .....	400/117,00
Morgentau.....	400/117,00	Assam Bari.....	400/117,00
Sakura TWG.....	400/149,00	Kusmi Earl Grey.....	400/187,00
Matcha - latte .....	200/158,00		

## HERBAL TEA

	ml/uah
Rooibos Chill Out.....	400/117,00
Kusmi Detox .....	400/187,00

## SEMI-FERMENTED

	ml/uah
Milky Oolong.....	400/187,00