

VINO e CUCINA

Dal 2014

Ristorante / Enoteca

BREAKFAST

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

PORRIDGES

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

COTTAGE CHEESE BREAKFASTS

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

EGG BREAKFASTS

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

ADDITIONALLY YOU CAN ALSO ORDER

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

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>
Prosciutto with cantaloupe melon	150/40/297,00	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
Baked pepper with salad of cherry tomatoes and avocado.....	250/276,00	Label Rouge scottish salmon tartare with avocado	240/50/50/427,00
Label Rouge scottish salmon carpaccio.....	100/30/30/357,00	Antipasti mix for two.....	240/354,00
Tenderloin carpaccio with crispy quinoa and arugula	100/378,00	<i>Ligurian olives, bresaola, coppa, sun-dried tomatoes, baked bell peppers, marinated zucchini</i>	
<i>(American beef)</i>			

SPECIALITIES

	<i>g/uah</i>		<i>g/uah</i>
Veal tartare	300/10/90/580,00	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
Cotoletta Milanese with saffron risotto	160/100/272,00	<i>(American beef)</i>	
Beef tagliata with smoked mashed potato	120/100/50/376,00	Grilled lamb chops	400/1935,00
Lamb baked with anchovies, garlic and rosemary	350/100/567,00	Ribeye steak	350/1875,00
Steak with zucchini with sauce Marsala	220/473,00	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
<i>Rum Baba with yogurt ice cream, Frolla with lemon cream, panna cotta, homemade lemon sorbet, berries and nuts</i>			

ICE CREAM

	g/uah		g/uah
Homemade ice cream	50/65,00	Sorbet Passion fruit	50/79,00
<i>Stracciatella, Yougurt, Vanilla, Chocolate, Pistachio, Walnut, Lavender</i>		Salt caramel with cuttlefish ink	115/97,00
Vino e Cucina ice cream in fruits	350/100/279,00	Whiskey with black chocolate	50/97,00
Sorbets	50/65,00		
<i>Lemon, Mango</i>			

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, Smoothies (apple, banana, pineapple, orange, basil, kiwi), Stracciatella with dark chocolate	100/115,00

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BAR MENU

APERITIF OF THE DAY

	ml/uah		ml/uah
Martini Fiero&Tonic	150/150,00	St-Germain Spritz	180/265,00
<i>Martini Fiero, tonic, orange</i>		<i>Martini Prosecco DOC, St-Germain</i>	
Rossini	250/225,00	Raspberry Infused	210/225,00
<i>Martini Prosecco DOC, strawberry</i>		<i>Raspberry Limoncello, Martini Prosecco DOC</i>	
Tintoretto	250/225,00	Prosecco La Famiglia	150/180,00
<i>Martini Prosecco DOC, pomegranate</i>			
Spritzer	180/225,00	Martini Prosecco DOC	150/750/180,00/680,00
<i>Martini Prosecco DOC, Aperol</i>			
Bellini	180/225,00	Martini Asti DOCG	150/750/180,00/680,00
<i>Martini Prosecco DOC, peache</i>			

WHISKY

SCOTCH SINGLE MALT WHISKY

SPEYSIDE

	ml/uah
The Macallan 12 y.o.	50/466,00
The Macallan 15 y.o.	50/522,00
The Macallan 18 y.o.	50/1100,00
The Glenlivet founder's reserve 12 y.o.	50/299,00
BenRiach 16 y.o.	50/347,00
Belvenie DoubleWood 12 y.o.	50/420,00
Belvenie Caribbean Cask 14 y.o.	50/635,00
Aberfeldy 12 YO	50/350,00

CAMPBELTOWN

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

ISLANDS

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

JAPAN

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

HIGHLAND

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

LOULANND LOWLAND

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

SCOTCH BLENDED WHISKY

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

IRISH WHISKEY

	ml/uah
Jameson Crested	50/195,00
Jameson Caskmates	50/195,00
Jameson Black Barrel	50/225,00

AMERICAN WHISKEY

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

RUM

	ml/uah		ml/uah
Bacardi Carta Blanca	50/120,00	OakHeart Original	50/120,00
Bacardi Carta Negra	50/120,00	Zacapa 23 y.o.	50/412,00
Bacardi Carta Oro	50/120,00	Zacapa X.O.	50/787,00
Bacardi Reserva 8YO	50/170,00	Pirat X.O.	50/250,00

BRANDY

	ml/uah		ml/uah
Vecchia Romagna Etichetta Nera 3 y.o.	50/117,00	Pisco Moai Reservado	50/160,00
Vecchia Romagna Riserva 10 y.o.	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 Fiero	50/67,00
Martini Bianco	50/67,00
Martini Rosso	50/67,00
Martini Extra Dry	50/67,00
Martini Riserva Rubino	50/87,00
Martini Riserva Ambrato	50/87,00

VODKA

	<i>ml/uah</i>
Grey Goose	50/157,00
Staritsky Levitsky	50/110,00
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