

# VINO e CUCINA

Dal 2014

Ristorante / Enoteca

## MOZZARELLA BAR

	g/uah		g/uah
Mozzarella Burrata.....	125/235,00	Tasting of mozzarella.....	565/790,00
Mozzarella di Bufala.....	100/235,00	<i>Mozzarella Burrata, mozzarella di Bufala, mozzarella Stracciatella, baked bell peppers, spinach, homemade sauce Pesto, prosciutto</i>	
Mozzarella Stracciatella.....	100/235,00		

### WE RECOMMEND TO ADD

Homemade sauce Pesto..... <i>green / red</i>	30/86,00	Mortadella.....	50/165,00
Sun-dried tomatoes.....	50/125,00	San Daniele.....	50/188,00
Ligurian olives.....	100/112,00	Meat platte..... <i>Mortadella, prosciutto, salami</i>	60/149,00
Fresh tomatoes with arugula.....	100/135,00	Pickled in oil artichokes.....	100/197,00
Salami.....	50/96,00	Black truffle*.....	3/197,00

*\*We recommend to add black truffle to any dish of your choice*

## OYSTERS

Fine de Claire.....	1 pc./114,00	Gillardeau.....	1 pc./198,00
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## SALADS

Salad of grilled veal and vegetables.....	200/298,00	Verde salad with goat cheese.....	180/376,00
Salad with shrimp and avocado.....	250/398,00	Panzanella – five types of tomatoes with anchovy and homemade bread.....	280/279,00



## BRUSCHETTA

Bruschetta with fresh tomatoes and basil.....	150/126,00	Bruschetta-bar.....	340/347,00
Bruschetta with salmon and Philadelphia cheese.....	110/187,00	<i>Assorted bruschetta with tomatoes and basil, salmon and Philadelphia cheese, baked peppers</i>	
Bruschetta with baked pepper and goat cheese.....	150/165,00		

## APPETIZERS

Baked pepper with caramelized goat cheese, warm anchovy sauce.....	 160/20/294,00	Lable Rouge scottish salmon carpaccio.....	150/397,00
Veal tartare.....	300/10/90/670,00	Antipasti mix for two.....	320/497,00
Artichoke puree with buckwheat croutons.....	80/35/212,00	<i>Ligurian olives, bresaola, coppa, sun-dried tomatoes, baked bell peppers, prosciutto, cannoli with artichoke puree</i>	
Vitello Tonnato.....	100/70/297,00	Prunes with goat cheese and pancetta.....	10 pcs/297,00
Baked pepper with salad of cherry tomatoes and avocado.....	250/325,00	Profiteroles with mortadella mousse with black truffle.....	8 pcs /598,00
Label Rouge scottish salmon tartare with avocado.....	240/50/50/457,00	Beef carpaccio al albeze with marinated parmesan and onion aioli sauce.....	180/578,00

## HOT APPETIZERS

Broccoli steak with truffle sauce.....	 140/180,00	Baked eggplants Melanzane alla Parmegiana.....	150/50/297,00
Octopus in red spicy sauce alla Luciana..... <i>(IL polpo alla Luciana)</i>	300/798,00	Zucchini flowers with ricotta and anchovy.....	110/315,00
Squids in light sauce from tomato Fresca.....	200/374,00	Jerusalem style artichokes.....	 80/30/479,00

## SOUPS

Pumpkin cream-soup with bacon.....	300/167,00	Vegetable minestrone soup.....	300/136,00
Strachatella with chicken polpette.....	300/145,00	Tuscan soup with seafood.....	250/30/325,00

## BREAD FROM OUR BAKERY\*

Fresh pastries with creamy truffle butter.....	120/30/97,00	Truffle bread with flax.....	100/1 p. / 29,00/73,00
Pastries with parmesan.....	3 pcs./79,00	Grissini.....	50/49,00

*\*You can also order bread from our bakery to go*

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## HOMEMADE PASTA AND RISOTTO

(We are cooking without the addition of cream)

	g/uah		g/uah
Tender gnocchi with beef cheek and black truffle.....	 280/457,00	Blackwheat flour spaghetti with porcini.....	300/265,00
Spaghetti Cacio-e-Pepe.....	300/235,00	Ravioli with rabbit.....	160/219,00
Penne Arrabbiata.....	 250/217,00	Ravioli with ricotta, spinach and truffle flavor.....	150/60/219,00
Piedmonte tagliolini with white sauce and black truffle.....	250/397,00	Lasagna Bolognese.....	300/258,00
Spaghetti with cuttlefish ink and seafood.....	500/412,00	Risotto with black truffle.....	280/397,00
Spicy spaghetti with octopus, fresh tomatoes and capers.....	 300/378,00	Risotto with porcini.....	300/345,00
Spaghetti Carbonara.....	300/274,00	Risotto with cuttlefish ink and seafood.....	360/30/419,00
		Risotto in cheese wheel.....	550/590,00

Dish is recommended for 2 persons



Any pasta can be gluten-free on your request


## PIZZA

Prosciutto cotto with mushrooms and truffle flavor.....	460/247,00	Pizza Four cheeses.....	370/315,00
Margherita.....	370/179,00	Pizza with jalapenos and salami Napoli.....	400/298,00
Pepperoni.....	440/243,00	Pizza with black truffle.....	260/397,00
Pizza with pears and gorgonzola.....	480/275,00	Focaccia with rosemary.....	90/109,00
Pizza with shrimps.....	430/327,00	Focaccia with Pesto.....	130/137,00
		Focaccia with spinach and mozzarella.....	420/219,00

## VEGETABLES

Fresh spinach with egg alla fiorentine.....	200/178,00	Potatoes in Tuscan herbs.....	180/97,00
Grilled asparagus.....	100/317,00	Grilled vegetables with garlic sauce.....	200/50/185,00

## FISH AND SEAFOOD

Dorado polpette in tomato sauce.....	 300/297,00	Sea bass fillet with two types of cherry tomatoes and bottarga.....	290/523,00
Cod with cauliflower puree.....	130/100/495,00	Dorado in salt or grilled.....	1 p./398,00
Grilled Octopus with Venus Rice.....	110/100/60/798,00	Baked octopus with potatoes and cherry tomatoes....	1700/100/2980,00
Scallops with celeriac puree.....	100/100/572,00	Assorted Grilled seafood Frutti di Mare.....	500/1000/2325,00/4280,00
Scottish salmon Label Rouge with mashed potatoes.....	140/100/50/596,00	<i>Octopus, tiger prawns, squid, scallops</i>	
Sea bass baked with potatoes, tomatoes and rosemary....	260/120/497,00	Sauteed seafood with fish broth and botarga.....	500/1370,00
		<i>Shrimp, squid, scallops, mussels, vongole, dorado</i>	

## MEAT

Chicken with sun dried tomatoes.....	230/365,00	Beef cutlet with truffle and spicy cherry tomatoes....	200/130/798,00
Cotoletta Milanese with saffron risotto.....	160/100/292,00	<i>(American beef)</i>	
Lamb baked with anchovies, garlic and rosemary.....	350/100/597,00	American Ribeye steak.....	350/1975,00
Beef tagliata with smoked mashed potato.....	120/100/50/398,00	<i>(grain fattening of 21 day's excerpt)</i>	
		Steak fillet-mignon.....	250/1260,00

## DESSERTS

Frola with lemon cream and meringue.....	140/123,00	Homemade ice cream.....	50/69,00
Apple tart with homemade ice cream.....	250/189,00	<i>Vanilla, Chocolate</i>	
Panna cotta with strawberry jam and berries.....	120/175,00	Salt caramel with cuttlefish ink.....	115/97,00
Tiramisu with amaretto.....	150/168,00	Ice Roll.....	100/125,00
Coconut panna cotta with mango sauce.....	 120/20/176,00	<i>(berry yogurt, stracciatella with dark chocolate)</i>	
Pistachio fondant with yogurt ice cream.....	70/50/40/235,00	Sorbets Lemon, Mango.....	 50/69,00
Cheesecake with gorgonzola and caramelized pear....	120/40/157,00	Sorbet Passion fruit.....	50/85,00
Passion fruit creme brulee with homemade vanilla ice cream.....	110/50/195,00	Sweet.....	1 p./29,00
Salted Caramel sandwich-ice cream.....	250/217,00	<i>rum</i>	
Ice cream of coconut milk in black chocolate.....	180/225,00	<i>passion fruit</i>	
		<i>walnut</i>	
		<i>coconut</i>	
		Homemade pie of the day.....	1 p/123,00

If you are allergic to any of the ingredients of our dishes, please warn your waiter.