

VINO e CUCINA

Dal 2014

Ristorante / Enoteca

BREAD FROM OUR BAKERY*

Fresh pastries with bagna cauda sauce.....	g/uah 370/20/127,00	Onion bread.....	g/uah 100/1 p/ 57,00/98,00
Pastries with parmesan.....	3 pcs./79,00	Grissini.....	50/54,00

*You can also order bread from our bakery to go

MOZZARELLA BAR

Mozzarella Burrata.....	125/256,00	Tasting of mozzarella.....	565/869,00
Mozzarella di Bufala.....	100/256,00	<i>Mozzarella Burrata, mozzarella di Bufala, mozzarella Stracciatella, baked bell peppers, spinach, homemade sauce Pesto, prosciutto</i>	
Mozzarella Stracciatella.....	100/256,00		

WE RECOMMEND TO ADD

Homemade sauce Pesto.....	30/98,00	Mortadella.....	50/182,00
Sun-dried tomatoes.....	50/138,00	San Daniele.....	50/212,00
Ligurian olives.....	100/136,00	Meat platte.....	60/164,00
Fresh tomatoes with arugula.....	100/156,00	<i>Mortadella, prosciutto, salami</i>	
Salami.....	50/112,00	Pickled in oil artichokes.....	100/212,00
		Black truffle*.....	3/237,00

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

OYSTERS

Fin de Claire.....	1 p/114,00	Gillardeau.....	1 p/198,00
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SALADS

Salad of grilled veal and vegetables.....	200/358,00	Crab salad.....	250/697,00
Salad with asparagus and artichokes.....	210/397,00	Salad with shrimp and avocado.....	250/425,00
Panzanella – tomatoes with anchovy and homemade bread.....	280/327,00	Verde salad with goat cheese.....	225/417,00
		Salad with turkey and leaf cabbage.....	180/327,00


BRUSCHETTA

Bruschetta with fresh tomatoes and basil.....	150/149,00	Bruschetta with baked pepper and goat cheese.....	150/197,00
Bruschetta with salmon.....	110/197,00	Bruschetta-bar.....	340/374,00
		<i>Assorted bruschetta with tomatoes and basil, salmon and Philadelphia cheese, baked peppers</i>	

APPETIZERS

Prosciutto Culatello with cantaloupe melon.....	150/40/397,00	Dorado crudo.....	170/427,00
Tomato carpaccio with burrata and pistachio pesto.....	300/498,00	Octopus ravioli with tomato salsa.....	140/398,00
Baked pepper with caramelized goat cheese, warm anchovy sauce.....	160/20/323,00	Label Rouge scottish salmon tartare with avocado.....	240/50/50/523,00
Veal tartare.....	300/10/90/685,00	Antipasti mix for two.....	320/512,00
Artichoke puree with buckwheat croutons.....	80/35/259,00	<i>Ligurian olives, bresaola, coppa, sun-dried tomatoes, baked bell peppers, prosciutto, cannoli with artichoke puree</i>	
Vitello Tonnato.....	100/70/328,00	Beef carpaccio with marinated parmesan and aioli sauce.....	180/598,00
Baked pepper with salad of cherry tomatoes and avocado.....	250/385,00		

HOT APPETIZERS

Broccoli steak with truffle sauce.....	140/236,00	Jerusalem style artichokes.....	 80/30/495,00
Squid and artichoke fritto misto.....	160/60/578,00	Octopus in red spicy sauce alla Luciana.....	300/798,00
Zucchini flowers with ricotta and anchovies.....	110/347,00	<i>(IL polpo alla Luciana)</i>	
Zucchini flowers with mozzarella and tomato salsa.....	170/317,00	Squids in light sauce from tomato Fresca.....	200/398,00
		Baked eggplants Melanzane alla Parmegiana.....	150/50/355,00

SOUPS

Vegetable minestrone soup.....	300/159,00	Tuscan soup with seafood.....	250/30/365,00
Strachatella with chicken polpette.....	300/165,00	Gazpacho with stracciella and anchovies.....	290/327,00

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HOMEMADE PASTA AND RISOTTO

(We are cooking without the addition of cream)

	g/uah		g/uah
Spaghetti with vongole and bottarga.....	400/497,00	Spicy spaghetti with octopus, fresh tomatoes and capers.....	 300/418,00
Ravioli with cod and Putaneska sauce.....	200/465,00	Ravioli with rabbit.....	160/265,00
Spaghetti Cacio-e-Pepe.....	300/265,00	Ravioli with ricotta, spinach and truffle flavor.....	150/60/265,00
Penne Arrabbiata.....	 250/247,00	Lasagna Bolognese.....	300/295,00
Piedmonte tagliolini with black truffle.....	300/456,00	Risotto with black truffle.....	280/465,00
Spaghetti with cuttlefish ink and seafood.....	500/439,00	Risotto with porcini.....	300/365,00
Spaghetti Carbonara.....	300/297,00	Risotto with cuttlefish ink and seafood.....	360/30/456,00
Blackwheat flour spaghetti with porcini.....	300/295,00	Risotto in cheese wheel <i>Dish is recommended for 2 persons</i>	550/695,00



Any pasta can be gluten-free on your request

PIZZA

Margherita di Buffala.....	420/427,00	Pizza with jalapenos and salami Napoli.....	400/312,00
Prosciutto cotto with mushrooms and truffle flavor.....	460/267,00	Pizza Bianco with zucchini flowers.....	410/298,00
Peperoni.....	440/265,00	Pizza with black truffle.....	260/435,00
Pizza with pears and gorgonzola.....	480/297,00	Mushroom pizza.....	500/498,00
Pizza with shrimps.....	430/389,00	Focaccia with rosemary.....	90/118,00
Pizza Four cheeses.....	370/345,00	Focaccia with Pesto.....	130/145,00
		Focaccia with spinach and mozzarella.....	420/263,00

VEGETABLES

Fresh spinach with egg alla fiorentine.....	200/207,00	Potatoes in Tuscan herbs.....	180/117,00
Grilled asparagus.....	150/290,00	Grilled vegetables with garlic sauce.....	200/50/198,00




FISH AND SEAFOOD

Sea bass fillet with tomatoes and bottarga.....	290/545,00	Sea bass baked with potatoes, tomatoes and rosemary.....	260/120/497,00
Scallops with celeriac puree.....	100/100/597,00	Dorado in salt or grilled.....	1 p/425,00
Scottish salmon Label Rouge with potato.....	140/100/50/598,00	Baked octopus with potatoes and cherry tomatoes.....	1700/100/2980,00
Cod with cauliflower puree.....	130/100/572,00	Assorted Grilled seafood Frutti di Mare.....	500/1000/2325,00/4280,00
Grilled Octopus with Venus Rice.....	110/100/60/798,00	<i>Octopus, tiger prawns, squid, scallops</i>	
Chilean sea bass with baby zucchini.....	200/798,00		

MEAT

Chicken with sun dried tomatoes and aglio olio potatoe....	230/395,00	Beef cutlet with truffle and spicy cherry tomatoes	200/130/798,00
Cotoletta Milanese with saffron risotto.....	160/100/396,00	<i>(American beef)</i>	
Beef tagliata with smoked mashed potato.....	120/100/50/446,00	American Ribeye steak.....	350/1975,00
Lamb baked with anchovies, garlic and rosemary.....	350/100/675,00	<i>(grain fattening of 21 day's excerpt)</i>	
Veal cheek with new potatoes and mushrooms.....	250/398,00	Vitellina steak * with Friggitelli pepper.....	100/475,00
Steak fillet-mignon.....	250/1320,00	<i>(recommended for 2 persons, total steak weight 300-400 gr)</i>	
		Florentine steak / Bistecca alla Fiorentina.....	100/420,00
		<i>(recommended for 4 persons, total steak weight 1.2 -1.6 kg.)</i>	

DESSERTS

Strawberry tart.....	200/124,00	Ice cream of coconut milk in black chocolate.....	180/245,00
Apple tart with homemade ice cream.....	250/218,00	Homemade ice cream.....	50/69,00
Panna cotta with strawberry jam and berries.....	120/186,00	<i>Vanilla, Chocolate</i>	
Tiramisu with amaretto.....	150/195,00	Salt caramel with cuttlefish ink.....	115/97,00
Coconut panna cotta with mango sauce.....	 120/20/196,00	Sorbets <i>Lemon, Mango</i>	 50/69,00
Pistachio fondant with yogurt ice cream.....	70/50/40/259,00	Sorbet Passion fruit.....	 50/85,00
Passion fruit creme brulee with homemade vanilla ice cream.....	110/50/205,00	Sweet.....	1 p/32,00
Salted Caramel sandwich-ice cream.....	250/256,00	<i>rum</i>	
Ice Roll.....	100/135,00	<i>passion fruit</i>	
<i>(berry yogurt, stracciatella with dark chocolate)</i>		<i>walnut</i>	
		<i>coconut</i>	
		Homemade pie of the day.....	1 p/135,00

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