

# VINO e CUCINA

Dal 2014

Ristorante / Enoteca

## MOZZARELLA BAR

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

### WE RECOMMEND TO ADD

Homemade sauce Pesto.....	30/86,00	Mortadella.....	50/165,00
Sun-dried tomatoes.....	50/125,00	San Daniele.....	50/188,00
Sicilian-style vegetables.....	100/118,00	Meat platte.....	60/149,00
Ligurian olives.....	100/112,00	<i>Mortadella, prosciutto, salami</i>	
Fresh tomatoes with arugula.....	100/135,00	Pickled in oil artichokes.....	100/197,00
Salami for your choice.....	50/96,00	Black truffle.....	3/179,00

*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.....	180/326,00
Salad with shrimp and avocado.....	250/398,00	Panzanella – five types of tomatoes with anchovy and homemade bread.....	280/279,00

## BRUSCHETTA

Bruschetta with zucchini.....	130/149,00	Bruschetta with baked pepper and goat cheese.....	150/165,00
Bruschetta with fresh tomatoes and basil.....	150/126,00	Bruschetta-bar.....	340/317,00
Bruschetta with salmon and Philadelphia cheese.....	110/187,00	<i>Assorted bruschetta with tomatoes and basil, salmon and Philadelphia cheese, baked peppers with zucchini and goat cheese</i>	

## APPETIZERS

Veal tartare.....	300/10/90/670,00	Baked pepper with salad of cherry tomatoes and avocado.....	250/325,00
Artichoke puree with buckwheat croutons.....	80/35/212,00	Label Rouge scottish salmon tartare with avocado.....	240/50/50/457,00
Vitello Tonnato.....	100/70/297,00	Antipasti mix for two.....	320/497,00
Cauliflower carpaccio.....	170/197,00	<i>Ligurian olives, bresaola, coppa, sun-dried tomatoes, baked bell peppers, marinated zucchini, prosciutto, cannoli with artichoke puree</i>	
Prosciutto with melon.....	150/40/297,00		
Summer caprese with mozzarella Strachatella.....	230/287,00		

## HOT APPETIZERS

Asparagus with poached egg and hollandaise sauce.....	160/327,00	Baked eggplants.....	
Octopus in red spicy sauce alla Luciana.....	300/798,00	Melanzane alla Parmegiana.....	150/50/297,00
<i>(IL polpo alla Luciana)</i>		Zucchini flowers with ricotta and anchovy.....	110/315,00
Squids in light sauce from tomato Fresca.....	200/374,00	Zucchini flowers with mozzarella and tomato salsa.....	170/297,00
Fritto misto.....	350/30/579,00	Zucchini flowers with Bolognese and Cacho e Pepe sauce... ..	120/30/297,00
		Jerusalem style artichokes.....	80/30/479,00

## SOUPS

Strachatella with chicken polpette.....	300/145,00	Gazpacho with mozzarella strachatella and crispy quinoa.....	300/237,00
Vegetable minestrone soup.....	300/136,00	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.....	100/29,00
Focaccia with olives and sea salt.....	100/32,00	Buckwheat bread.....	100/29,00
Pastries with parmesan.....	3 pcs./79,00	Grissini.....	50/49,00

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

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

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## HOMEMADE PASTA AND RISOTTO

(We are cooking without the addition of cream)

	g/uah		g/uah
Penne Arrabbiata	 250/217,00	Ravioli with rabbit	160/219,00
Piedmonte tagliolini with white sauce and black truffle	250/355,00	Ravioli with ricotta, spinach and truffle flavor	150/60/219,00
Spaghetti with cuttlefish ink and seafood	500/412,00	Lasagna Bolognese	300/258,00
Spicy spaghetti with octopus, fresh tomatoes and capers	 300/378,00	Risotto with black truffle	280/397,00
Spaghetti Carbonara	300/274,00	Risotto with porcini	300/345,00
Spaghetti all'Amatriciana	300/219,00	Risotto with cuttlefish ink and seafood	360/30/419,00
Spaghetti Cacio-e-Pepe	300/235,00	Risotto in cheese wheel	550/590,00
Blackwheat flour spaghetti with porcini	300/265,00	<i>Dish is recommended for 2 persons</i>	



Any pasta can be gluten-free on your request

## PIZZA

Focaccia Fresca with two types of cherry tomatoes	230/179,00	Pizza Four cheeses	370/315,00
Prosciutto cotto with mushrooms and truffle flavor	460/247,00	Pizza with jalapenos and salami Napoli	400/298,00
Pizza with prosciutto, arugula and cherry tomatoes	380/359,00	Pizza with zucchini flowers, Prosciutto Cotto and ricotta	350/275,00
Margherita	370/179,00	Pizza with black truffle	260/397,00
Pepperoni	440/243,00	Focaccia with rosemary	90/109,00
Pizza with pears and gorgonzola	480/275,00	Focaccia with Pesto	130/137,00
Pizza with shrimps	430/327,00	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

Sea bass fillet with two types of cherry tomatoes and bottarga	290/523,00	Cod with cauliflower puree	130/100/495,00
Scallops with celeriac puree	100/100/572,00	Dorado or Sea bass in salt or grilled	1 p./398,00
Scottish salmon Label Rouge with mashed potatoes	140/100/50/596,00	Grilled Octopus with Venus Rice	110/100/60/798,00
Sea bass baked with potatoes, tomatoes and rosemary	260/120/497,00	Baked octopus with potatoes and cherry tomatoes	1700/100/2780,00
		Assorted Grilled seafood Frutti di Mare	500/1000/2325,00/4280,00
		<i>Octopus, tiger prawns, squid, scallops</i>	


## MEAT

Rabbit polpetette with young potatoes Ali Olio	130/100/349,00	Beef cutlet with truffle and spicy cherry tomatoes	200/130/798,00
Chicken with sun dried tomatoes	230/365,00	<i>(American beef)</i>	
Cotoletta Milanese with saffron risotto	160/100/292,00	Lamb ribs with crispy zucchini and yogurt sauce	250/879,00
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

Apple tart with homemade ice cream	250/189,00	Pistachio fondant with yogurt ice cream	70/50/40/215,00
Panna cotta with strawberry jam and berries	120/175,00	Cheesecake with gorgonzola and caramelized pear	120/40/149,00
Cannoli with lemon cream and homemade ice-cream	110/50/178,00	Passion fruit creme brulee with homemade vanilla ice cream	110/50/159,00
Tiramisu with amaretto	150/168,00	Fresh berries	300/197,00
Coconut panna cotta with mango sauce	 120/20/167,00		

## ICE CREAM

Coffee / Amaretto	80/120,00	White chocolate with cherry	120/120,00
Sorbet Pineapple / Yuzu / Ginger	150/149,00	Lemon pie	80/120,00
Homemade ice cream	50/69,00	Salt caramel with cuttlefish ink	115/97,00
<i>Stracciatella, Yougurt, Vanilla, Chocolate, Pistachio, Walnut</i>		Ice Roll	100/125,00
Vino e Cucina ice cream in fruits	350/100/312,00	<i>(berry yogurt, stracciatella with dark chocolate)</i>	
Ice cream of coconut milk in black chocolate	 180/225,00	Sorbets Lemon, Mango	50/69,00
		Sorbet Passion fruit	50/85,00