

VINO e CUCINA

Dal 2014

Ristorante / Enoteca

MENU

BREAKFAST

	g/uah		g/uah
Breakfast in bread with creamy mousse, egg and spinach:		Classic croissants with hot chocolate	70/90/127,00
with salmon.....	240/327,00	Oatmeal with mortadella, poached egg and truffle oil	290/225,00
with mortadella.....	240/327,00	Oatmeal with quinoa and fruits	250/112,00
Scramble with black truffle	240/327,00	<i>(with water or milk up to your choice)</i>	
Zucchini pancakes with poached egg, salmon and avocado	230/289,00	Cottage cheese pancakes	
Granola with homemade yogurt	160/197,00	with homemade jam and sour cream.....	200/50/189,00
Eggs Benedict on a brioche bun:		Tender omelette with avocado,	
with becon.....	160/227,00	cherry tomatoes and cream cheese.....	350/257,00
with salmon.....	160/297,00	Croissant with cream cheese, avocado, egg:	
Cottage cheese pancakes with maple syrup		with salmon.....	240/60/355,00
and cream cheese.....	180/50/217,00	with mortadella.....	240/60/355,00

MOZZARELLA-BAR

You can order dishes from main menu from 11:00 till 22:00

Mozzarella burrata	125/235,00	Mozzarella stracciatella	100/235,00
Mozzarella di bufala	100/235,00		

WE RECOMMEND TO ADD

Homemade sauce Pesto.....	30/86,0	Mortadella.....	50/165,00
Sun-dried tomatoes.....	50/125,00	Meat platte.....	60/149,00
Ligurian olives.....	100/112,00	<i>Mortadella, prosciutto, salami</i>	
Fresh tomatoes with arugula.....	100/135,00	San Daniele.....	50/188,00
Salami.....	50/96,00	Pickled in oil artichokes.....	100/197,00

APPETIZERS

Bruschetta with salmon and Philadelphia cheese	110/187,00	Vitello Tonnato	100/70/297,00
Bruschetta with baked pepper and goat cheese	150/165,00	Baked pepper with salad	
Salad of grilled veal and vegetables	200/298,00	of cherry tomatoes and avocado.....	250/325,00
Salad with shrimp and avocado	250/398,00	Special offer of Vino e Cucina for the wine for 2 person	900/1700,00
Panzanella – five tupes of tomatoes		<i>cheeses: Taleggio, Parmigiano Reggiano, Gudbrandsdalen;</i>	
with anchovy and homemade bread.....	280/279,00	<i>brezaola, prosciutto, salami with truffles,</i>	
Verde salad with goat cheese	180/376,00	<i>canoli with cream cheese and salmon,</i>	
Artichoke puree with buckwheat croutons	80/35/212,00	<i>canoli with artichoke puree,</i>	
Baked pepper with caramelized goat chesse,		<i>prunes with goat cheese and pancetta,</i>	
warm anchovy sauce	160/20/294,00	<i>profiteroles with mortadella mousse,</i>	
		<i>cookies with parmigiano, truffle honey, mostarda, tabasco</i>	
		Beef carpaccio al albeze with marinated parmesan	
		and onion aioli sauce.....	180/578,00

HOT APPETIZERS

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

SOUPS

Pumpkin cream-soup	300/167,00	Strachatella with chicken polpette	300/145,00
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	100/1 p. / 49,00/73,00
Pastries with parmesan	3 pcs./79,00	Malt ciabatta	100/29,00
Grissini	50/49,00	Croissant	1 p./127,00

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HOMEMADE PASTA AND RISOTTO

(We are cooking without the addition of cream)

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Penne Arrabbiata.....	 250/217,00	Tender gnocchi with beef cheek and black truffle.....	280/457,00
Ravioli with rabbit.....	160/219,00	Risotto with black truffle.....	280/397,00
Ravioli with ricotta, spinach and truffle flavor.....	150/60/219,00	Risotto with porcini.....	300/345,00
Lasagna Bolognese.....	300/258,00	Risotto with cuttlefish ink and seafood.....	360/30/419,00



Any pasta can be gluten-free on your request

PIZZA

TRADITIONAL PIZZA FROM A WOOD STOVE

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

VEGETABLES

Grilled asparagus.....	100/317,00	Potatoes in Tuscan herbs.....	180/97,00
Grilled vegetables with garlic sauce.....	200/50/185,00		


FISH AND SEAFOOD

Scottish salmon Label Rouge with mashed potatoes.....	140/100/50/596,00	Sea bass baked with potatoes, tomatoes and rosemary.....	260/120/497,00
Scallops with celeriac puree.....	100/100/572,00	Grilled Octopus with Venus Rice.....	110/100/60/798,00
Cod with cauliflower puree.....	130/100/495,00	Baked octopus with potatoes and cherry tomatoes.....	1700/100/2980,00
Grilled Dorado or Sea bass.....	1 pcs/398,00		

MEAT

Veal burger with truffle sauce, fresh spinach and tomatoes.....	125/317,00	Lamb baked with anchovies, garlic and rosemary.....	350/100/627,00
Chicken with sun dried tomatoes.....	230/365,00	Steak fillet-mignon.....	250/1260,00
Cotoletta Milanese with saffron risotto.....	160/100/292,00	Beef cutlet with truffle and spicy cherry tomatoe.....	200/130/798,00
Beef tagliata with smoked mashed potato.....	120/100/50/398,00	(American beef)	

DESSERTS

Apple tart with homemade ice cream.....	250/189,00	Coconut panna cotta with mango sauce.....	 120/20/176,00
Panna cotta with strawberry jam and berries.....	120/175,00	Homemade candies Vino e Cucina.....	1 pcs/29,00
Tiramisu with amaretto.....	150/168,00	(nut, rum, coconut, passion fruit)	
Cheesecake with gorgonzola and caramelized pear.....	120/40/157,00	Vino e Cucina candies in a branded box.....	9 pcs/350,00
		Homemade pie of the day.....	1 pcs/123,00

HOMEMADE ICE CREAM

Homemade ice cream.....	100/127,00	Sorbets Lemon, Mango.....	100/127,00
Vanilla, Chocolate		Sorbet Passion fruit.....	100/178,00

HOMEMADE LEMONADE

Citrus with bergamot.....	250/1 l / 84,00/257,00	Pomegranate.....	250/1 l / 84,00/257,00
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