

# VINO e CUCINA

Dal 2014

Ristorante / Enoteca

## MENU

### BREAKFAST

	g/uah		g/uah
Breakfast in bread with creamy mousse, egg and spinach:		Cottage cheese pancakes with maple syrup and cream cheese	180/50/217,00
with salmon	240/327,00	Classic croissants with hot chocolate	70/90/127,00
with mortadella	240/327,00	Oatmeal with mortadella, poached egg and truffle oil	290/225,00
Scramble with black truffle	240/249,00	Oatmeal with quinoa and fruits <i>(with water or milk up to your choice)</i>	250/112,00
Zucchini pancakes with poached egg, salmon and avocado	230/289,00	Cottage cheese pancakes with homemade jam and sour cream	200/50/189,00
Granola with homemade yogurt	160/197,00		

### MOZZARELLA BAR

Mozzarella Burrata	125/235,00	Mozzarella Burrata Affumicata	125/235,00
Mozzarella di Bufala	100/235,00	Mozzarella Stracciatella	100/235,00

### WE RECOMMEND TO ADD

Homemade sauce Pesto	30/86,00	Chorizo salami	50/117,00
Sun-dried tomatoes	50/125,00	Mortadella	50/165,00
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	San Daniele	50/188,00
Truffle salami	50/96,00	Pickled in oil artichokes	100/197,00

### BRUSCHETTA

Bruschetta with zucchini	130/149,00	Bruschetta with baked pepper and goat cheese	150/165,00
Bruschetta with salmon and Philadelphia cheese	110/187,00		

### 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 tupes of tomatoes with anchovy and homemade bread	280/279,00

### APPETIZERS

Artichoke puree with buckwheat croutons	80/35/212,00	Baked pepper with salad of cherry tomatoes and avocado	250/325,00
Vitello Tonnato	100/70/297,00		

### HOT APPETIZERS

Asparagus with poached egg and hollandaise sauce	160/327,00	Squids in light sauce from tomato Fresca	200/374,00
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
		Jerusalem style artichokes	80/30/479,00

### SOUPS

Vegetable minestrone soup	300/136,00	Gazpacho with mozzarella strachatella and crispy quinoa	300/237,00
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	1 p./73,00
Focacia with olives and sea salt	100/32,00	Buckwheat bread	1 p./73,00
Pastries with parmesan	3 pcs./79,00	Croissant	1 p./127,00
Grissini	50/49,00		

### HOMEMADE PASTA AND RISOTTO

*(We are cooking without the addition of cream)*

Penne Arrabbiata	250/217,00	Lasagna Bolognese	300/258,00
Ravioli with rabbit	160/219,00	Risotto with porcini	300/345,00
Ravioli with ricotta, spinach and truffle flavor	150/60/219,00	Risotto with cuttlefish ink and seafood	360/30/419,00



Any pasta can be gluten-free on your request

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

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## PIZZA

We can offer you 2 types of pizza. Traditional in a wood-burning oven or Roman pizza, which you can cook at any time convenient for you and serve hot to the table. We deliver Roman pizza for home cooking together with instructions and a video recipe.

### TRADITIONAL PIZZA FROM A WOOD STOVE

	<i>g/uah</i>		<i>g/uah</i>
Focaccia Fresca		Prosciutto cotto with mushrooms	
with two types of cherry tomatoes	 230/179,00	and truffle flavor	460/247,00
Pizza with prosciutto, arugula and cherry tomatoes	380/359,00	Pizza with jalapenos and salami Napoli	400/298,00
Pizza with black truffle	260/397,00	Pizza Four cheeses	370/315,00
Pizza with pears and gorgonzola	480/275,00	Focaccia with rosemary	90/109,00
Margherita	370/179,00	Focaccia with Pesto	130/137,00
Pepperoni	440/243,00	Focaccia with spinach and mozzarella	420/219,00

## VEGETABLES

Grilled asparagus	100/219,00	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
Dorado or Sea bass in salt or grilled	1 p./398,00	Grilled Octopus with Venus Rice	110/100/60/798,00

## MEAT

Rabbit polpetette with young potatoes Ali Olio	130/100/349,00	Beef tagliata with smoked mashed potato	120/100/50/398,00
Veal burger with truffle sauce, fresh spinach and tomatoes	125/297,00	Lamb baked with anchovies, garlic and rosemary	350/100/597,00
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 <i>(American beef)</i>

## DESSERTS

Apple tart with homemade ice cream	250/189,00	Passion fruit creme brulee with homemade vanilla ice cream	110/50/159,00
Panna cotta with strawberry jam and berries	120/175,00	Homemade candies Vino e Cucina	1 p/29,00 <i>(nut, rum, coconut, passion fruit)</i>
Tiramisu with amaretto	150/168,00	Vino e Cucina candies in a branded box	9 pcs/21 pcs/350/450,00
Cannoli with lemon cream and homemade ice-cream	110/50/178,00		
Coconut panna cotta with mango sauce	 120/20/167,00		

## HOMEMADE ICE CREAM

Homemade ice cream	100/127,00	Sorbets <i>Lemon, Mango</i>	100/127,00
<i>Stracciatella, Yougurt, Vanilla, Chocolate</i>		Sorbet Passion fruit	100/178,00

## HOMEMADE PIES

Apple	1 p./670,00	Berry	1 p./1200,00
Cherry	1 p./720,00		

## HOMEMADE LEMONADE

Loogan lemonade	250/1/ 84,00/257,00	Citrus with bergamot	250/1/ 84,00/257,00
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