

VINO e CUCINA

Dal 2014

Ristorante / Enoteca

MENU

BREAKFAST

	<i>g/uah</i>		<i>g/uah</i>
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,	
with mortadella.....	240/327,00	poached egg and truffle oil.....	290/225,00
Scramble with black truffle.....	240/249,00	Oatmeal with quinoa and fruits.....	250/112,00
Zucchini pancakes with poached egg, salmon and avocado....	230/289,00	<i>(with water or milk up to your choice)</i>	
Granola with homemade yogurt.....	160/197,00	Cottage cheese pancakes	
Cottage cheese pancakes with maple syrup		with homemade jam and sour cream.....	200/50/189,00
and cream cheese.....	180/50/217,00	Tender omelette with avocado,	
		cherry tomatoes and cream cheese.....	350/257,00

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

BRUSCHETTA

Bruschetta with salmon and Philadelphia cheese.....	110/187,00	Bruschetta with baked pepper and goat cheese.....	150/165,00
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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 tupes of tomatoes	
		with anchovy and homemade bread.....	280/279,00

APPETIZERS

Artichoke puree with buckwheat croutons.....	80/35/212,00	Vitello Tonnato.....	100/70/297,00
Éclair with mortadella mousse and white truffle.....	80/357,00	Baked pepper with salad of cherry tomatoes and avocado...	250/325,00

HOT APPETIZERS

Octopus in red spicy sauce alla Luciana.....	300/798,00	Phalanx of the crab	
<i>(IL polpo alla Luciana)</i>		with Bechamel sauce and white truffle.....	150/30/1569,00
Baked eggplants Melanzane alla Parmegiana.....	150/50/297,00	Zucchini flowers with 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.....	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
Focacia with sea salt.....	100/32,00	Buckwheat bread.....	100/1 p. / 29,00/73,00
Pastries with parmesan.....	3 pcs./79,00	Malt ciabatta.....	100/29,00
Grissini.....	50/49,00	Croissant.....	1 p./127,00

HOMEMADE PASTA AND RISOTTO

(We are cooking without the addition of cream)

Penne Arrabbiata.....	 250/217,00	Risotto with black truffle.....	280/397,00
Ravioli with rabbit.....	160/219,00	Risotto with white truffle.....	280/781,00
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

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PIZZA

TRADITIONAL PIZZA FROM A WOOD STOVE

	<i>g/uah</i>		<i>g/uah</i>
Pizza with white truffle	260/891,00	Pizza with jalapenos and salami Napoli	400/298,00
Pizza with black truffle	260/397,00	Pizza with shrimps	430/327,00
Pizza with pears and gorgonzola	480/275,00	Pizza Four cheeses	370/315,00
Margherita	370/179,00	Focaccia with rosemary	90/109,00
Pepperoni	440/243,00	Focaccia with Pesto	130/137,00
Prosciutto cotto with mushrooms and truffle flavor	460/247,00	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	Scallops with celeriac puree	100/100/572,00
Sea bass baked with potatoes, tomatoes and rosemary	260/120/497,00	Cod with cauliflower puree	130/100/495,00
Halibut fillet with potato cream and white truffle	220/970,00	Grilled Dorado or Sea bass	1 p./398,00
		Grilled Octopus with Venus Rice	110/100/60/798,00

MEAT

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	Beef ribs with celery puree and white truffle	220/978,00
Cotoletta Milanese with saffron risotto	160/100/292,00	Steak fillet-mignon	250/1260,00
Beef tagliata with smoked mashed potato	120/100/50/398,00	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	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 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/350,00
Cheesecake with gorgonzola and caramelized pear	120/40/157,00	Homemade pie of the day	97,00/670,00

HOMEMADE ICE CREAM

Homemade ice cream	100/127,00	Sorbets <i>Lemon, Mango</i>	100/127,00
<i>Vanilla, Chocolate</i>		Sorbet <i>Passion fruit</i>	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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If you are allergic to any of the ingredients of our dishes, please warn your waiter.