

VINO e CUCINA

Dal 2014

Ristorante / Enoteca

APERITIF

ml/uah

Prosecco La Famiglia Brut Private Label	150/ 180,00
Franciacorta Cuvee Prestige Brut Ca'del Bosco	150/ 370,00
Champagne Blanc de Blanc Brut Delamotte	150/ 570,00
Tinoretto	180/ 225,00
<i>Pomegranate, prosecco, crem de casis</i>	
Aperol Spritz	180/ 225,00
<i>Aperol, prosecco, orange juice</i>	
Poli Spritz	180/ 225,00
<i>Poli Aperitivo, Whitley Neill Quince gin, prosecco, orange juice</i>	
Ancient Rome	180/ 225,00
<i>Bombay Sapphire, Vecchia Romagna brandy, Vecchia Romagna amaro, lemon, ginger, lemon-mint soda</i>	
Adultere	125/ 197,00
<i>Bacardi Oakheart, pomegranate juice, Amaro quintessentia</i>	
Cynar Tonic	250/ 225,00
<i>Cynar, Tonic</i>	
Tomato Gimlet	180/ 225,00
<i>Whitley Neill Quince gin, La Tomato liquor, lime juice</i>	
Aranchiata Fizz	250/ 225,00
<i>Whitley Neill Quince gin, Cointreau, aranchiata</i>	
Truffle Negroni	100/ 250,00
<i>Infused truffle gin, Vecchia Romagna amaro, Martini Riserva Bitter</i>	

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BREAKFAST

Family Breakfast La Famiglia (for two):

Benedict's egg with Dutch sauce, 2 eggs scramble, smoked salmon, cream cheese, fresh tomatoes, arugula, avocado, Italian meat specialties, set of 3 cheeses, jams to choose, homemade pastries, croissant with chocolate sauce, homemade yogurt. Drinks: Two glasses of Prosecco La Famiglia Private label (Extra Dry), Fresh, Mint Water, Coffee or Tea up to your choice. **1270,00**

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Breakfast in bread with creamy mousse, egg and spinach:

with salmon **240/327,00**

with mortadella **240/327,00**

Zucchini pancakes with poached egg, salmon and avocado **230/289,00**

Tender omelette with avocado, cherry tomatoes and cream cheese **350/257,00**

Eggs Benedict on the brioche and up to your choice with

bacon **160/227,00**

salmon **160/297,00**

Croissant with cream cheese, avocado, egg:

with salmon **240/60/355,00**

with mortadella **240/60/355,00**

Asparagus with poached egg and hollandaise sauce.....

..... **160/327,00**

Scramble with black truffle **240/317,00**

Oatmeal with mortadella, poached egg and truffle oil **290/225,00**

Fried egg with spicy tomato sauce **230/50/165,00**

Granola with homemade yogurt **160/197,00**

Cottage cheese pancakes with maple syrup and cream cheese **180/50/217,00**

Classic croissants with hot chocolate **70/90/127,00**

Cottage cheese pancakes with homemade jam and sour cream.. **200/50/189,00**

Oatmeal with quinoa and berries **250/112,00**

SMOOTHIES

Vino e Cucina **200/137,00**

Freshly squeezed orange juice, banana, kiwi, pineapple, apple, basil

Mango/banana/orange **175/137,00**

FRESH JUICE

Orange, Apple, Carrots **200/96,00**

Grapefruit **200/109,00**

Celery **200/119,00**

Tangerin **200/109,00**

Pineapple **200/227,00**

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