

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
Rossini	40/245,00
<i>Prosecco, Strawberry</i>	
Aperol Spritz	80/265,00
<i>Aperol, prosecco, orange juice</i>	
Poli Spritz	80/245,00
<i>Poli Aperitivo, Whitley Neill Quince gin, prosecco, orange juice</i>	
Cynar Tonic	50/197,00
<i>Cynar, Tonic</i>	
Hugo	80/265,00
<i>Prosecco, Giffard Fleur de Sureau</i>	
Aranchiata Fizz	250/225,00
<i>Whitley Neill Quince gin, Cointreau, aranchiata</i>	

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BREAKFAST

Family Breakfast La Famiglia (for two):

Benedict's egg with Dutch sauce, scramble, smoked salmon, cream cheese, fresh tomatoes, arugula, avocado, Italian meat specialties, set of 3 cheeses, homemade jam, 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..... 240/345,00

with mortadella..... 240/345,00

**Zucchini pancakes with poached
egg, salmon and avocado..... 230/318,00**

**Tender omelette with avocado, cherry
tomatoes and cream cheese 350/269,00**

**Eggs Benedict on the brioche
and up to your choice with**

bacon..... 160/245,00

salmon..... 160/327,00

**Croissant with cream cheese,
avocado, egg:**

with salmon..... 240/60/385,00

with mortadella..... 240/60/385,00

Tramezzini:

with tuna and capers..... 170/227,00

with salami..... 170/227,00

**Tramezzini with cream cheese
and salmon..... 180/245,00**

**Asparagus with poached egg
and hollandaise sauce..... 160/297,00**

Scramble with black truffle 240/365,00

**Oatmeal with mortadella,
poached egg and truffle oil..... 290/236,00**

**Fried egg
with spicy tomato sauce..... 230/50/185,00**

Granola with homemade yogurt 230/197,00

**Cottage cheese pancakes with maple
syrup and cream cheese..... 180/50/228,00**

**Classic croissants
with hot chocolate 70/90/146,00**

**Cottage cheese pancakes with
homemade jam and sour cream.. 200/50/195,00**

Oatmeal with quinoa and berries 250/125,00

**Porridge with three types of cereals
and vegetable tartare..... 220/185,00**

SMOOTHIES

Vino e Cucina..... 200/151,00

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

Mango/banana/orange..... 175/151,00

Strawberry/spinach/orange..... 175/151,00

FRESH JUICE

Orange, Apple, Carrots 200/96,00

Grapefruit 200/109,00

Celery..... 200/119,00

Pineapple 200/227,00

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