

VINO e CUCINA

Dal 2014

Ristorante / Enoteca

BREAKFAST daily from 8:00 to 16:00

Family breakfast La Famiglia (for two):

Benedict's egg with Dutch sauce scrambled 2 eggs, smoked salmon, cream cheese, fresh tomatoes, arugula, avocado, Italian meat specialties, set of 3 cheeses, jams to choose, homemade pastries, homemade yogurt with granola

Drinks: Two glasses of Prosecco La Famiglia Private label (Extra Dry), Fresh, Mint Water, Coffee or Tea to choose from..... **1250,00**

	<i>g/uah</i>		<i>g/uah</i>
Italian breakfast* <i>(mortadella, egg, avocado, cherry tomatoes with arugula, croissant, cream cheese)*</i> <i>* With mortadella or salmon on your choice.....</i>	240/60/287,00	Frittata with fresh artichokes and ricotta	240/218,00
Milk oatmeal with quinoa	250/98,00	Fried eggs in spicy tomato sauce	230/50/129,00
Oatmeal with mortadella and truffle sauce	210/137,00	Benedict eggs with dutch sauce	160/165,00
Porridge from three kinds of grains with vegetable tartare and pumpkin seed oil	160/127,00	Tramezzini with tuna and capers <i>(venice sandwich)</i>	140/147,00
Bruschetta with smoked salmon, fresh spinach and a poached egg	170/197,00	Cottage cheese balls with homemade jam and sour cream	200/50/149,00
Lettuce with quinoa, cherry tomatoes, egg and cilantro	200/198,00	Pancakes with sour cream and maple syrup	180/30/136,00
Beefsteak with truffle and fried egg	40/110/100/229,00	Chia seeds with homemade granola and fresh berries	200/128,00
Frittata with goat cheese	180/118,00	Homemade yogurt with fresh mango and homemade granola	250/198,00
		Croissant with chocolate	70/90/97,00

Dear guests, if You are allergic to any of the ingredients of our dish, please warn your waiter

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MOZZARELLA BAR

Enjoy fresh mozzarella to your taste.

We buy all mozzarella from the best Italian manufacturers and get it twice a week

	g/uah		g/uah
Lactose free Burrata	125/189,00	Tasting for two	300/125/498,00
Mozzarella from cow's milk.....	125/175,00	Mozzarella di Bufalo, mozzarella burrata, mortadella, coppa, bresaola, baked bell peppers, marinated zucchini, basil	
Mozzarella di Bufala.....	100/189,00		
Mozzarella Burrata.....	125/189,00	Tasting for four	300/125/499,00
Mozzarella Stracciatella.....	100/189,00	Mozzarella made from cow's milk, mozzarella burrata, mozzarella strachatella, baked bell peppers, tomatoes, arugula	
Mozzarella Affumicata	125/189,00		

OFFER TO ADD

	g/uah		g/uah
Homemade sauce Pesto	30/79,00	Mortadella.....	50/99,00
Sun-dried tomatoes	50/85,00	Bresaola	50/149,00
Sicilian-style vegetables.....	100/112,00	Venison salami.....	50/156,00
Baked bell peppers, marinated zucchini		Truffle Salami	50/156,00
Ligurian olives	100/98,00	San Daniele.....	50/188,00
Fresh tomatoes with arugula	100/119,00	Grilled artichokes marinated in oil	100/197,00
Meat platte.....	60/129,00		
Mortadella, prosciutto, salami			

You can order any dish of our menu with black truffle: 3/179,00



BREAD FROM OUR BAKERY * ON LIVE LEAVEN

Ciabatta light • ciabatta malted dark • Sicilian dark bread Castelvetro

*Il pane della nostra pasticceria è possibile ordinare da portare via

	g/uah		g/uah
Grissini with parmesan and onions	50/35,00	Focaccia with spinach and mozzarella cheese	420/187,00
Focaccia with rosemary	90/99,00	Homemade pastry	120/25/25/67,00
Focaccia with Pesto.....	130/117,00	Sicilian bread Castelvetro.....	100/25/79,00
		with salsa from olives, tomatoes, anchovies and Agrestis olive oil	

BAKING WITHOUT GLUTEN

	g/uah		g/uah
Gluten-free bread basket.....	 80/197,00	Gluten-free grissini	 50/167,00

SPECIALITIES

	g/uah		g/uah
Risotto in cheese wheel	550/425,00	Veal tartare	300/100/90/560,00
Dish is recommended for 2 persons		Carpaccio Grande	
Zucchini with mazzarella and tomato salsa.....	170/264,00	is cooked with American beef Tenderloin	420/1297,00
		Dish is recommended for 2-3 persons	


When we preparing our dishes and sauces, only natural olive oil is used

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SALADS

	<i>g/uah</i>		<i>g/uah</i>
Salad of grilled vegetables and veal.....	200/297,00	Quinoa salad with cherry tomatoes and avocado.....	160/274,00
Panzanella – five tupes of tomatoes with anchovy and homemade bread.....	280/215,00	Salad with arugula, cherry tomatoes and parmesan.....	140/197,00
Green salad with shrimp and avocado.....	250/357,00	Salad mix with asparagus and olive oil Agrestis.....	 180/297,00
Salad with seafood.....	230/298,00		

OYSTERS

	<i>g/uah</i>		<i>g/uah</i>
Sentinelle.....	1 p./149,00	Fine de Claire.....	1 p./114,00
Tia Maraa.....	1 p./149,00	Gillardeau.....	1 p./197,00

BRUSCHETTA

	<i>g/uah</i>		<i>g/uah</i>
Bruschetta with fresh tomatoes and basil.....	150/99,00	Bruschetta with baked pepper and goat cheese.....	150/138,00
Bruschetta with zucchini and goat cheese with herbs.....	130/128,00	Bruschetta-bar.....	340/297,00
Bruschetta with salmon and Philadelphia cheese.....	110/179,00	<i>Assorted bruschetta with tomatoes and basil, salmon and Philadelphia cheese, baked peppers with zucchini and goat cheese</i>	

APPETIZERS

	<i>g/uah</i>		<i>g/uah</i>
Roman style artichokes.....	160/395,00	Tenderloin carpaccio with crispy quinoa and arugula.....	100/378,00
Grilled zucchini with goat cheese.....	170/197,00	<i>(American beef)</i>	
Artichoke puree with buckwheat croutons.....	80/35/197,00	Vitello Tonnato.....	100/70/275,00
Burrata with crispy artichokes.....	125/45/437,00	Octopus carpaccio with potatoes and capers.....	80/110/374,00
Baked pepper with salad of cherry tomatoes and avocado.....	250/276,00	Label Rouge scottish salmon tartare with avocado.....	240/50/50/427,00
Label Rouge scottish salmon carpaccio.....	100/30/30/357,00	Antipasti mix for two.....	240/354,00
		<i>Ligurian olives, bresaola, coppa, sun-dried tomatoes, baked bell peppers, marinated zucchini</i>	

HOT APPETIZERS

	<i>g/uah</i>		<i>g/uah</i>
Jerusalem style artichokes.....	100/20/25/447,00	Mussels in wine broth.....	650/50/30/487,00
Baked eggplants Melanzane alla Parmegiana.....	150/50/279,00	Baked quinoa with three kinds of cheese and tomatoes.....	200/247,00

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SOUPS

	<i>g/uah</i>		<i>g/uah</i>
Vegetable minestrone soup	300/128,00	Tuscan soup with seafood.....	250/30/295,00
Strachatella with chicken polpette	300/132,00	Pumpkin cream soup with goat cheese	300/132,00

HOMEMADE PASTA AND RISOTTO

We are cooking without the addition of cream

	<i>g/uah</i>		<i>g/uah</i>
Penne Arrabbiata	200/149,00	Spicy spaghetti with octopus, fresh tomatoes and capers	300/365,00
Spaghetti with Pecorino cheese and pepper	300/179,00	Blackwheat flour spaghetti with porcini	 200/256,00
<i>The traditional Roman pasta with sauce based on Pecorino Romano cheese</i>		Lasagna Bolognese.....	250/239,00
Spaghetti Carbonara.....	260/217,00	Ravioli with rabbit.....	160/197,00
Pappardelle Bolognese with chianina.....	300/312,00	Ravioli with ricotta, spinach and truffle flavor	150/60/197,00
Spaghetti all'Amatriciana.....	270/197,00	Ravioli with veal cheek with black truffle.....	170/324,00
Pappardelle with mushrooms and mozzarella	260/265,00	Risotto with porcini	300/345,00
Spaghetti with cuttlefish ink and seafood	500/397,00	Risotto with cuttlefish ink and seafood.....	360/30/397,00
Piedmont Tagliolini with creamy white sauce and black truffle	250/335,00		
Spaghetti alla puttanesca with tuna.....	330/369,00		



Any pasta can be gluten-free on your request

PIZZA

	<i>g/uah</i>		<i>g/uah</i>
Margherita.....	370/149,00	Pizza with pears and gorgonzola.....	480/244,00
Carbonara	425/197,00	Pizza Four cheeses	370/278,00
Pepperoni	440/217,00	Pizza with seafood	440/337,00
Pizza with prosciutto, arugula and cherry tomatoes.....	380/349,00	White pizza with black truffle	260/347,00
Pizza with speck.....	310/199,00	Kids pizza with ham and cheery tomatoes	260/129,00
Capricciosa	420/237,00	Kids pizza with chocolate and berries	275/197,00
Prosciutto cotto with mushrooms and truffle flavor	460/227,00		

VEGETABLES

	<i>g/uah</i>		<i>g/uah</i>
Baked potatoes with garlic and rosemary	180/97,00	Fresh spinach with egg alla fiorentine	200/178,00
Grilled vegetables with garlic sauce	200/50/175,00	Grilled asparagus.....	100/319,00
		Fried celery	150/99,00

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FISH AND SEAFOOD

	g/uah		g/uah
Scottish salmon Label Rouge with mashed potatoes	140/100/50/527,00	Wild Sea bass with zucchini and two types of cherry tomatoes*	100/250,00
Sea bass baked with potatoes, tomatoes and rosemary	260/120/397,00	<small>* Dish is recommended for the company, 2-4 persons</small>	
Dorado or Sea bass in salt or grilled	1 p./397,00	Octopus in red spicy sauce alla Luciana	300/785,00
Fish polpette in tomato sauce	300/270,00	<small>(IL polpo alla Luciana)</small>	
		Assorted Grilled seafood Frutti di Mare	500/1000/2235,00/4280,00
		<small>Octopus, tiger prawns, squid, scallops</small>	

MEAT

	g/uah		g/uah
Cotoletta Milanese with saffron risotto	160/100/262,00	Beef steak with truffle and spicy cherry tomatoes	200/130/717,00
Roman style saltimbocca with celery puree	100/100/298,00	<small>(American beef)</small>	
Chicken with sun dried tomatoes	230/352,00	Grilled lamb chops	400/1935,00
Beef tagliata with smoked mashed potato	120/100/50/364,00	Ribeye steak	350/1875,00
Lamb baked with anchovies, garlic and rosemary	350/100/537,00	Florentine steak*	100/397,00
Steak with zucchini with sauce Marsala	220/437,00	<small>* The most famous dish of Tuscany! Popular Florentine steak (Ital. bistecca fiorentina), chianina (chianina) is a special local breed of white cows. We would advise Blue or Rare roasting. Price per 100 gr. of raw meat. The average weight of a steak is 1000 - 1400 gr. Recommended for 2 persons.</small>	
		Steak fillet-mignon	250/1160,00

DESSERTS

	g/uah		g/uah
Profiterole ricotta	100/50/159,00	Sicilian cannoli	110/50/178,00
Apple tart with homemade ice cream	250/178,00	Passion fruit creme brulee with homemade vanilla ice cream	110/50/148,00
Frolla with lemon cream and meringue	140/112,00	Homemade marshmallows with passion fruit	150/169,00
Panna Cotta with strawberry jam and berries ..	120/127,00	Pistachio fondant with mango ice cream (or yogurt)	70/50/232,00
Tiramisu with amaretto	150/143,00	Rum Baba with berries and nuts	250/50/199,00
Cheesecake with gorgonzola and caramelized pear	120/80/139,00	Tasting of desserts	380/387,00
<small>Rum Baba with yogurt ice cream, Frolla with lemon cream, panna cotta, homemade lemon sorbet, berries and nuts</small>			

ICE CREAM

	g/uah		g/uah
Family ice cream in fruits	350/100/257,00	Coconut ice cream with mango tartar	70/30/127,00
Homemade ice cream	50/59,00	Salt caramel with cuttlefish ink	115/97,00
<small>Stracciatella, Yougurt, Vanilla, Chocolate, Pistachio, Walnut, Lavender</small>		Whiskey with black chocolate and dried cherries	50/107,00
Sorbets	50/59,00		
<small>Lemon, Mango, Tangerine</small>			
Sorbet Passion fruit	50/79,00		

ICE ROLL ICE CREAM

*La Famiglia's unique offer - a machine for making ICE ROLL ice cream!
Ice cream and sorbet made by us with natural ingredients for 3-5 minutes. (Optional masterclass)*

Berry-yogurt, Coffee, Smoothie Ice Roll	100/79,00
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BAR MENU

APERITIF OF THE DAY

	<i>ml/uah</i>
Puccini 250/225,00 <i>Prosecco, tangerine</i>	
Tintoretto 250/225,00 <i>Prosecco, pomegranate</i>	
Spritzer 180/225,00 <i>Prosecco, Aperol</i>	
Bellini 180/225,00 <i>Prosecco, peach</i>	
Hugo 170/225,00 <i>Prosecco, elderflower</i>	
Espresso Spritzer 260/217,00 <i>Prosecco, Aperol, Espresso</i>	
Prosecco Raspberry Infused 210/225,00	
Martini Prosecco 150/750/180,00/680,00	
Martini Asti 150/750/180,00/680,00	

VERMOUTH

	<i>ml/uah</i>
Martini Bianco 50/67,00	
Martini Rosso 50/67,00	
Martini Rosato 50/67,00	
Martini Extra Dry 50/67,00	
Martini Riserva Speciale Rubino 50/87,00	
Martini Riserva Speciale Ambrato 50/87,00	

MULLED WINE

	<i>ml/uah</i>	<i>ml/uah</i>
Citrus mulled wine 250/287,00		Almond mulled wine 250/287,00

WHISKY

SCOTCH SINGLE MALT WHISKY

SPEYSIDE

	<i>ml/uah</i>
The Macallan 12 y.o. 50/466,00	
The Macallan 15 y.o. 50/522,00	
The Macallan 18 y.o. 50/1100,00	
BenRiach 16 y.o. 50/347,00	
The Glenlivet founder's reserve 50/299,00	
Belvenie DoubleWood 12 y.o. 50/420,00	
Belvenie Caribbean Cask 14 y.o. 50/635,00	

HIGHLANDE

	<i>ml/uah</i>
Tullibardine 228 Burgundi Finish 50/268,00	
Tullibardine 500 Sherry Finish 50/266,00	
Glenmorangie The Original 10 y.o. 50/342,00	
Glenmorangie Nectar D'OR 12 y.o. 50/530,00	

LOWLAND

	<i>ml/uah</i>
Glenkinhie 12 y.o. 50/522,00	

JAPAN

	<i>ml/uah</i>
Nikka coffey Malt 12 y.o. 50/621,00	

AMERICAN WHISKEY

	<i>ml/uah</i>
Jack Daniel's 50/169,00	
Jack Daniel's Gentleman Jack 50/199,00	
Bullet Bourbon 10 y.o. 50/299,00	

CAMPBELTOWN

	<i>ml/uah</i>
Springbank 10 y.o. 50/397,00	

ISLANDS

	<i>ml/uah</i>
Arran Amarone Cask 10 y.o. 50/319,00	
Ardbeg 10 y.o. 50/387,00	
Coal Ila 12 y.o. 50/427,00	
Lagavulin 16 y.o. 50/689,00	
Talisker Port Ruighe 50/399,00	
Talisker 10 y.o. 50/387,00	

SCOTCH BLENDED WHISKY

	<i>ml/uah</i>
Ballantine's Finest 50/165,00	
Chivas Regal 12 y.o. 50/257,00	
Chivas Regal 18 y.o. 50/459,00	

IRISH WHISKEY

	<i>ml/uah</i>
Jameson 50/169,00	
Jameson Crested 50/195,00	
Jameson Caskmates 50/195,00	
Jameson Black Barrel 50/225,00	

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BRANDY

	<i>ml/uah</i>
Vecchia Romagna Etichetta Nera 3 y.o.....	50/117,00
Vecchia Romagna Riserva 10 y.o.....	50/139,00
Poli Brandy Italiano 3 y.o.....	50/184,00
Vecchia Romagna "Venticinque" 25 y.o.....	50/239,00
Vecchia Romagna "Trentacinque" 35 y.o.....	50/297,00

RUM

	<i>ml/uah</i>
OakHeart.....	50/120,00
Bacardi Carta Blanca	50/120,00
Bacardi Carta Negra.....	50/120,00
Bacardi Carta Oro.....	50/120,00
Bacardi Ocho 8 y.o.....	50/170,00
Zacapa 23 y.o.	50/412,00
Zacapa X.O.	50/787,00

VODKA

	<i>ml/uah</i>
Absolut	50/109,00
Staritsky Levitsky	50/110,00
Grey Goose	50/157,00
Purity Vodka.....	50/249,00
Ketel One	50/147,00

COGNAC

	<i>ml/uah</i>
Martell V.S.....	50/247,00
Martell V.S.O.P.....	50/365,00
Martell X.O.....	50/830,00
Hennessy V.S.O.P. Privilege.....	50/499,00
Hennessy X.O.	50/910,00

CALVADOS

	<i>ml/uah</i>	<i>ml/uah</i>
Pays d'Auge Christian Drouin V.S.O.P.....	50/317,00	Christian Drouin Pomme Presionniere..... 50/645,00

GIN

	<i>ml/uah</i>
Beefeater	50/129,00
Bombay Sapphire.....	50/143,00
Tanqueray N° Ten	50/217,00
Hendrick's	50/199,00

TEQUILA

	<i>ml/uah</i>
Olmecca Blanco	50/140,00
Olmecca Gold	50/140,00
Don Julio Blanco	50/370,00
Don Julio Anejo.....	50/410,00

DRAUGHT BEER

	<i>ml/uah</i>
Budweiser.....	300/97,00

BOTTLED BEER

	<i>ml/uah</i>
Isaac Baladin	300/197,00
Clausthaler.....	330/97,00

WATER

	<i>ml/uah</i>
Rocchetta Naturale still.....	500/99,00
Brio Blu sparkling.....	500/99,00
S. Pellegrino.....	500/750/123,00/152,00
Acqua Panna.....	500/750/123,00/152,00

SOFT DRINKS

	<i>ml/uah</i>
Rich juices in assortment.....	200/45,00
Coca-Cola, Coca-Cola light, Coca-Cola Zero ...	250/54,00
Curiosity Cola organics.....	275/112,00
Fanta, Sprite	250/54,00
Schweppes Tonic in assortment	250/54,00

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COFFEE ILLY

	ml/uah		ml/uah
Ristretto	15/63,00	Coffee Latte	200/78,00
Espresso	30/63,00	Coffee RAF	185/112,00
Espresso doppio	60/79,00	Coffe Flat White.....	160/87,00
Americano	120/63,00	Affogato	130/98,00
Decaffeinated	30/63,00	Affogato Amaro montenegro.....	150/135,00
Coffe Frappe	130/81,00	Affogato with Amaretto.....	150/135,00
Cappuccino.....	150/78,00	Cocoa with marshmellow.....	300/72,00

* Ask your waiter about choice of milk

VITAMIN SMOOTHIES

	ml/uah		ml/uah
Pumpkin, banana, cinnamon	150/125,00	Banana, garnet with homemade yogurt	150/165,00
Detox - avocado avocado, spinach, orange juice.....	150/165,00	Vino e Cucina Freshly squeezed orange juice, banana, kiwi, pineapple, apple, basil.....	200/125,00

FRESH JUICE

	ml/uah		ml/uah
Orange, Apple, Carrots	200/96,00	Pineapple.....	200/227,00
Grapefruit	200/109,00	Tangerine.....	200/96,00
Celery, Lemon.....	200/109,00	Sicilian orange.....	200/117,00
Pomegranate.....	200/146,00		

MILK COCKTAILS BASED ON HOMEMADE ICE CREAM

	ml/uah		ml/uah
Chocolate.....	250/129,00	Freakshake Based on homemade ice cream, nuts, cannoli and ladyfinger cookies.....	250/212,00
Strawberry.....	250/129,00		

HOMEMADE ITALIAN LEMONADE

	ml/uah		ml/uah
Citrus with Papaya.....	250/11/79,00/237,00	Pomegranate.....	250/11/79,00/237,00

HOMEMADE TEA

	ml/uah		ml/uah
Herbal	400/109,00	Orange with rosemary	400/157,00
St.John's wort, lime, thyme, lemon balm, chamomile, mint, basil		Ginger Lemon.....	400/157,00
Currants, blueberries, ginger	400/117,00		

TEA

GREEN TEA		BLACK TEA	
	ml/uah		ml/uah
Jasmine Gold	400/119,00	Imperial Earl grey	400/117,00
Morgentau.....	400/117,00	Assam Bari.....	400/117,00
Sakura TWG.....	400/149,00		
Matcha - latte	200/158,00		

* Ask your waiter about choice of milk

HERBAL TEA

	ml/uah
Rooibos Chill Out.....	400/117,00

SEMI-FERMENTED

	ml/uah
Milky Oolong.....	400/187,00