

# VINO e CUCINA

Dal 2014

Ristorante / Enoteca

## BREAKFAST

	g/uah		g/uah
<b>Breakfast in bread with creamy mousse, egg and spinach:</b>		<b>Buckwheat croissant</b>	
<b>with salmon</b> .....	240/297,00	<b>with goat cheese, Parma and greens</b> .....	160/287,00
<b>with mortadella</b> .....	240/297,00	<b>Fritters Bomboloni with lemon cream and tangerine sauce</b> .....	130/123,00
<b>Italian breakfast</b>		<b>Vegetable salad with avocado, broccoli, cherry tomatoes, quinoa and olive oil Agrestis</b> .....	300/235,00
<b>with homemade cornetti pastries</b>		<b>Beefsteak with truffle, fried egg, fresh spinach and cherry tomatoes</b> .....	110/100/40/295,00
<i>(croissant, avocado, egg, arugula, salmon, cherry tomatoes, cream cheese)</i> .....	240/60/345,00	<b>Granola with homemade yogurt, berries and fresh mango</b> .....	260/198,00
<i>* With mortadella or salmon of your choice</i>		<b>Cottage cheese pancakes with maple syrup and cream cheese</b> .....	180/50/178,00
<b>Family Breakfast La Famiglia (for two):</b>		<b>Classic croissants</b>	
<i>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.</i>		<b>with hot chocolate</b> .....	70/90/115,00
<i>Drinks: Two glasses of Prosecco La Famiglia Private label (Extra Dry), Fresh, Mint Water, Coffee or Tea up to your choice.</i> .....	1270,00	<b>Croissants with almond</b> .....	105/137,00
<b>Cottage cheese pancakes with homemade jam and sour cream</b> .....	200/50/159,00		
<b>Always fresh pastries</b>			
<i>Bread and buns with truffle butter from Vino e Cucina bakery</i> .....	165/20/87,00		

## PORRIDGES

	g/uah
<b>Oatmeal with quinoa and fruits</b>	
<i>(with water or milk up to your choice)</i> .....	250/98,00
<b>Oatmeal with mortadella, poached egg and truffle oil</b> .....	290/157,00
<b>3 Cereals porridge with vegetable tartare</b> .....	160/139,00

## CHEF'S HOMEMADE PIES

	g/uah
<b>apple</b> .....	87,00
<b>lemon</b> .....	87,00
<b>cherry</b> .....	87,00

## EGG BREAKFASTS

	g/uah		g/uah
<b>Tender scramble</b>		<b>Eggs Benedict on the brioche and up to your choice with</b>	
<b>with black truffle and prosciutto</b> .....	230/298,00	<b>bacon</b> .....	160/197,00
<b>Fried egg</b>		<b>salmon</b> .....	160/278,00
<b>with spicy tomato sauce</b> .....	230/50/145,00	<b>Zucchini pancakes with poached egg, salmon and avocado</b> .....	230/257,00
<b>Tender omelette with avocado, cherry tomatoes and cream cheese</b> .....	350/237,00		

## SMOOTHIES

	g/uah		g/uah
<b>Pineapple/orange/coconut</b> .....	165/165,00	<b>Pomegranate/grapefruit/pear/wheat</b> .....	165/165,00

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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
Mozzarella Burrata.....	125/216,00	<b>Tasting for two</b> .....	425/584,00
Mozzarella Burrata Affumicata.....	125/216,00	Mozzarella di Bufalo, mozzarella Burrata, baked bell peppers, homemade sauce Pesto, tomatoes, spinach	
Mozzarella di Bufala.....	100/216,00	<b>Tasting for four</b> .....	565/767,00
Mozzarella Stracciatella.....	100/216,00	Mozzarella made from cow's milk, mozzarella Burrata, mozzarella di Bufala , baked bell peppers, marinated zucchini, spinach, homemade sauce Pesto, prosciutto	
Mozzarella from cow's milk.....	125/196,00		
Lactose free Burrata.....	125/216,00		
Burrata with crispy artichokes.....	125/45/447,00		

## OFFER TO ADD

	g/uah		g/uah
Homemade sauce Pesto.....	30/79,00	Bresaola.....	50/149,00
Sun-dried tomatoes.....	50/85,00	Venison salami.....	50/89,00
Sicilian-style vegetables..... 	100/118,00	Meat platte.....	60/129,00
Baked bell peppers, marinated zucchini		Mortadella, prosciutto, salami	
Ligurian olives.....	100/98,00	Truffle salami.....	50/89,00
Mortadella.....	50/99,00	San Daniele.....	50/188,00
Fresh tomatoes with arugula.....	100/119,00	Grilled artichokes marinated in oil.....	100/197,00

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

## BREAD FROM OUR BAKERY\* ON LIVE LEAVEN

	g/uah		g/uah
<b>Fresh pastries</b> .....	120/30/87,00	<b>Fresh bread with black truffle</b> <b>from our home bakery</b> .....	160/264,00
with creamy truffle butter		<b>Gluten-free bread basket</b> ..... 	80/197,00
<b>Pastries with parmesan</b> .....	3 pcs/65,00	<b>Gluten-free grissini</b> .....	50/167,00
<b>Grissini</b> .....	50/35,00		
<b>Sicilian bread Castelvetro</b> .....	100/25/79,00		
with salsa from olives, tomatoes, anchovies and Agrestis olive oil			

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

## OYSTERS

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

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

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## BRUSCHETTA

	<i>g/uah</i>		<i>g/uah</i>
Bruschetta with zucchini and goat cheese with herbs .....	130/135,00	Bruschetta with baked pepper and goat cheese .....	150/149,00
Bruschetta with salmon and Philadelphia cheese .....	110/179,00	Bruschetta-bar .....	340/297,00
Bruschetta with fresh tomatoes and basil... ..	150/116,00	<i>Assorted bruschetta with tomatoes and basil, salmon and Philadelphia cheese, baked peppers with zucchini and goat cheese</i>	

## SALADS

	<i>g/uah</i>		<i>g/uah</i>
Salad of grilled vegetables and veal .....	200/297,00	Salad with seafood .....	230/298,00
Panzanella – five tupes of tomatoes with anchovy and homemade bread .....	280/237,00	Quinoa salad with cherry tomatoes and avocado .....	160/274,00
Green salad with shrimp and avocado .....	250/357,00	Verde salad with asparagus and avocado .....	180/297,00



## APPETIZERS

	<i>g/uah</i>		<i>g/uah</i>
Artichoke puree with buckwheat croutons .....	80/35/197,00	Baked pepper with salad of cherry tomatoes and avocado .....	250/297,00
Label Rouge scottish salmon carpaccio .....	100/30/30/357,00	Label Rouge scottish salmon tartare with avocado .....	240/50/50/457,00
Tenderloin carpaccio with crispy quinoa and arugula .....	100/378,00	Mozzarella Straciatella with broccoli and curry sauce .....	150/237,00
<i>(American beef)</i>		Antipasti mix for two .....	320/497,00
Vitello Tonnato .....	100/70/297,00	<i>Ligurian olives, bresaola, coppa, sun-dried tomatoes, baked bell peppers, marinated zucchini, prosciutto, cannoli with artichoke puree</i>	
Octopus carpaccio with potatoes and capers .....	80/110/374,00		

## SPECIALITIES

	<i>g/uah</i>		<i>g/uah</i>
Veal tartare .....	300/10/90/590,00	Risotto in cheese wheel .....	550/570,00
Carpaccio Grande is cooked with American beef Tenderloin ....	420/1297,00	<i>Dish is recommended for 2 persons</i>	
<i>Dish is recommended for 2-3 persons</i>		Zucchini flowers with ricotta and anchovy .....	110/297,00
Bresaola carpaccio with black truffle and warm bechamel .....	70/100/50/317,00	Zucchini flowers with mozzarella and tomato salsa .....	110/297,00

## HOT APPETIZERS

	<i>g/uah</i>		<i>g/uah</i>
Jerusalem style artichokes .....	160/474,00	Roman style artichokes .....	160/395,00
Baked eggplants		Baked kinoa with three types of cheese and tomatoes .....	200/278,00
Melanzane alla Parmegiana .....	150/50/279,00	Grilled zucchini with goat cheese .....	170/197,00
Mussels in wine broth .....	650/50/30/470,00	Fritto misto .....	350/30/547,00
Squids in light sauce from tomato Fresca .....	200/347,00		

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## SOUPS

	g/uah		g/uah
Vegetable minestrone soup	300/128,00	Tuscan soup with seafood	250/30/295,00
Stracatella with chicken polpette	300/132,00	Pumpkin cream soup	300/167,00

## FOR TWO

	g/uah		g/uah
<b>Cacciucco Grande</b>	1000/200/1100,00	<b>Bolito Misto</b>	500/120/240/50/970,00
<i>Served with pinzimonio with aioli sauce, warm home bread and salsa Verde</i>		<i>Italian meat delicatessen Catechino, ossobuco, lamb shank, chicken, veal tongue and 2 kind of sauce – Salsa Rosso and Salsa Verde with anchovies. Served with potato puree and homemade ciabatta</i>	

## HOMEMADE PASTA AND RISOTTO

We are cooking without the addition of cream

	g/uah		g/uah
Papardelle with mushrooms and mozzarella	300/265,00	Blackwheat flour spaghetti with porcini	300/256,00
Penne Arrabbiata	250/187,00	Ravioli with rabbit	160/197,00
Spaghetti with cuttlefish ink and seafood	500/397,00	Ravioli with ricotta, spinach and truffle flavor	150/60/199,00
Spicy spaghetti with octopus, fresh tomatoes and capers	300/365,00	Ravioli with veal cheek with black truffle	170/324,00
Spaghetti Carbonara	300/247,00	Lasagna Bolognese	300/239,00
Pici with beef bacon	250/237,00	Risotto al tartufo nero	280/397,00
Spaghetti all'Amatriciana	300/197,00	Risotto with porcini	300/345,00
Spaghetti with Pecorino cheese and pepper	300/220,00	Risotto with cuttlefish ink and seafood	360/30/397,00
<i>The traditional Roman pasta with sauce based on Pecorino Romano cheese</i>			
Piedmont Tagliolini with creamy white sauce and black truffle	300/355,00		



Any pasta can be gluten-free on your request

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

## PIZZA

	g/uah		g/uah
Pizza with mortadella and pistachios	410/298,00	Meat pizza with leaf cabbage	400/379,00
Pizza with artichokes	400/398,00	Pizza with Amatriciana sauce and lardo	340/239,00
Pizza with mozzarella Stracciatella and bottarga	370/397,00	White pizza with black truffle	260/377,00
Pizza with prosciutto, arugula and cherry tomatoes	380/359,00	Prosciutto cotto with mushrooms and truffle flavor	460/247,00
Margherita	370/159,00	Pizza with jalapenos and salami Napoli	400/287,00
Pepperoni	440/237,00	Focaccia with rosemary	90/109,00
Pizza with pears and gorgonzola	480/257,00	Focaccia with Pesto	130/127,00
Capricciosa	420/247,00	Focaccia with lardo and baked olives	150/132,00
Pizza Four cheeses	370/297,00	Focaccia with spinach and mozzarella	420/197,00

## VEGETABLES

	g/uah		g/uah
Fresh spinach with egg alla fiorentine	200/178,00	Grilled vegetables with garlic sauce	200/50/175,00
Grilled asparagus	100/319,00	Baked potatoes with garlic and rosemary	180/97,00

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## FISH AND SEAFOOD

<i>g/uah</i>	<i>g/uah</i>
Scottish salmon Label Rouge with mashed potatoes ..... 140/100/50/573,00	Scallops with celeriac puree and black truffle ..... 100/100/527,00
Sea bass baked with potatoes, tomatoes and rosemary..... 260/120/487,00	Wild Sea bass with zucchini and two types of cherry tomatoes* ..... 100/250,00 <i>* Dish is recommended for the company, 2-4 persons Price per 100 gr. of raw fish</i>
Dorado or Sea bass in salt or grilled..... 1 p./397,00	Octopus in red spicy sauce alla Luciana ..... 300/785,00 <i>(IL polpo alla Luciana)</i>
Grilled Octopus with Venus Rice ..... 110/100/60/795,00	Assorted Grilled seafood Frutti di Mare ..... 500/1000/2235,00/4280,00 <i>Octopus, tiger prawns, squid, scallops</i>
Wild sea bass fillet with two types of cherry tomatoes and bottarga..... 290/587,00	Cod with cauliflower and truffle sauce.... 170/110/486,00
Halibut cheek with morels and savay cabbage ..... 170/738,00	


## MEAT

<i>g/uah</i>	<i>g/uah</i>
Chicken with sun dried tomatoes ..... 230/352,00	Steak with zucchini with sauce Marsala ..... 220/473,00
Cotoletta Milanese with saffron risotto ..... 160/100/272,00	Beef cutlet with truffle and spicy cherry tomatoes ..... 200/130/727,00 <i>(American beef)</i>
Beef tagliata with smoked mashed potato ..... 120/100/50/398,00	Duck tagliatta, celery puree with fresh berries..... 250/473,00
Lamb baked with anchovies, garlic and rosemary ..... 350/100/587,00	Grilled lamb chops ..... 400/1935,00
Steak fillet-mignon ..... 250/1160,00	Ribeye steak ..... 350/1875,00

## DESSERTS

<i>g/uah</i>	<i>g/uah</i>
Cheesecake with gorgonzola and caramelized pear..... 120/80/149,00	Passion fruit creme brulee with homemade vanilla ice cream..... 110/50/148,00
Apple tart with homemade ice cream..... 250/178,00	Homemade sweets ..... 1 pcs./29,00 <i>(nut, passion fruit, coconut, rum)</i>
Panna cotta with strawberry jam and berries.. 120/156,00	Pistachio fondant with mango ice cream (or yogurt) ..... 70/50/232,00
Tiramisu with amaretto ..... 150/159,00	Rum Baba with berries and nuts ..... 250/50/199,00
Cannoli with lemon cream and homemade ice-cream ..... 110/50/178,00	Chocolate mousse..... 100/157,00
Frola with lemon cream and meringue ..... 140/139,00	Tasting of desserts..... 350/387,00 <i>Rum Baba with yougurt ice cream, panna cotta, homemade lemon sorbet, berries and nuts</i>

## ICE CREAM

<i>g/uah</i>	<i>g/uah</i>
Homemade ice cream ..... 50/65,00 <i>Stracciatella, Yougurt, Vanilla, Chocolate, Pistachio, Walnut</i>	Whiskey with black chocolate..... 50/97,00
Vino e Cucina ice cream in fruits..... 350/100/279,00	Ice cream of coconut milk in black chocolate .....  180/217,00
Sorbets <i>Lemon, Mango</i> ..... 50/65,00	Lemon with olive oil Agrestis and sea salt... 110/119,00
Sorbet Passion fruit ..... 50/79,00	Cannoli with passion fruit cream and walnut ice cream..... 120/137,00
Salt caramel with cuttlefish ink..... 115/97,00	

## 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)*

<i>g/uah</i>
Berry yogurt, Smoothies ( <i>apple, banana, pineapple, orange, basil, kiwi</i> ), Stracciatella with dark chocolate ..... 100/115,00

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