

VINO e CUCINA

Dal 2014

Ristorante / Enoteca

BREAKFAST

	g/uah		g/uah
Family Breakfast La Famiglia (for two): <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> <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	Vegetable salad with avocado, broccoli, cherry tomatoes, quinoa and olive oil Agrestis	300/235,00
Always fresh pastries <i>Bread and buns with truffle butter from Vino e Cucina bakery</i>	165/20/87,00	Beefsteak with truffle, fried egg, fresh spinach and cherry tomatoes	110/100/40/285,00
Italian breakfast with homemade cornetti pastries <i>(croissant, avocado, egg, arugula, salmon, cherry tomatoes, pesto and cream cheese)</i>	240/60/345,00	Granola with homemade yogurt, berries and fresh mango	260/198,00
<i>* With mortadella or salmon of your choice</i>		Pancakes with maple syrup and cream cheese	180/50/178,00
Tramezzini with tuna	170/169,00	Croissant with hot chocolate	70/90/115,00
		Casserole with homemade granola and berries	180/149,00

PORRIDGES

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

COTTAGE CHEESE BREAKFASTS

	g/uah
Pancakes with homemade jam and sour cream	200/50/149,00
Gnocchi with sour cream sauce	260/145,00
Ricotta with baked apple and pancakes	80/120/189,00

EGG BREAKFASTS

	g/uah		g/uah
Tender scramble with black truffle on the homemade bread with slightly fried fresh spinach	210/70/327,00	Tender omelette with avocado, cherry tomatoes and cream cheese	350/237,00
Fried egg with spicy tomato sauce	230/50/135,00	Eggs Benedict on the brioche and up to your choice with bacon	160/187,00
Avocado puree on the buckwheat with poached egg and bacon	260/276,00	salmon	160/268,00
		Zucchini pancakes with poached egg, salmon and avocado	230/257,00

HOMEMADE PIES

	g/uah		g/uah
Apple	160/87,00	Chocolate with orange peel	135/87,00
Cherry	110/87,00		

*If you are allergic to any kind of products, please warn your waiter.
While cooking of dishes and sauces we use only natural olive oil.
Bon appetit!*

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ALWAYS TO BREAKFAST

Homemade lemonade.....	ml/uah	250/1000/79/237,00
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SMOOTHIES

Oatmeal / Apple / Almond.....	ml/uah	140/98,00	Kiwi / Cherry / Orange / Honey.....	ml/uah	140/98,00
Pear / Banana / Dark Chocolate.....		140/98,00			

FRESHES

Orange/ Apple/ Carrot.....	ml/uah	200/96,00	Pineapple.....	ml/uah	200/227,00
Grapefruit.....		200/109,00	Sicilian orange.....		200/117,00
Celery.....		200/119,00	Mandarin.....		200/96,00
Pomegranate.....		200/146,00			

HOMEMADE TEA

Herbal.....	ml/uah	400/109,00	Ginger-lemon.....	ml/uah	400/157,00
Currant, black berry, ginger.....		400/117,00	Matcha Latte (milk of your choice).....		158,00
Orange with rosemary.....		400/157,00			

COFFEE

Cappuccino.....	ml/uah	150/78,00	Espresso.....	ml/uah	30/63,00
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ADDITIONALLY YOU CAN ALSO ODER

Bacon.....	g/uah	50/112,00	Avocado.....	g/uah	100/129,00
Salmon.....		50/139,00	Honey.....		50/29,00
Mortadella.....		50/99,00	Sour cream.....		50/17,00
Black truffle.....		3 r/179,00	Jam.....		30/49,00
Prosciutto Crudo.....		50/117,00	Granola.....		50/45,00
Prosciutto San Daniele.....		50/188,00	Milk:		
Egg (boiled, soft-boiled, poached, sunny side).....		1 pc./15,00	Soya / Almond / Oatmeal /		
Cherry tomatoes.....		50/48,00	Rice / Coconut.....		50/20,00

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Bon appetit!

FESTIVAL OF TRUFFLE

BLACK TRUFFLE MENU

	<i>uah</i>
Parmesan Focaccia with black truffle	297,00
Arneis 2017 Matteo Correggia	180/730,00
Brain pate with homemade buckwheat bread	197,00
“Dragon” 2016 Luigi Baudana	260/940,00
Bresaola with mozzarella sauce	 317,00
“Marminele” Freisa 2017 La Biòca	180/650,00
Tartare with mashroom cream and black truffle	 365,00
Barbaresco “Autinbej” 2015 Ca’del Baio	340/1300,00
Spaghetti carbonara with black winter truffle	387,00
Verdicchio di Matelica Riserva “Mirum” 2014 La Monacesca	340/1280,00
Spinach cream soup with bacon	 317,00
Sauvignon “Lahn” 2016 San Michele Appiano	240/880,00
Tagliolini piemontesi con salsa bianca e tartufo nero	335,00
Vermentino “Etichetta Nera” 2017 Cantine Lunae	270/1050,00
Ravioli Cacio e Pepe with black truffle	317,00
“Marminele” Freisa 2017 La Biòca	180/650,00
Risotto al tartufo nero	397,00
“Batàr” 2014 Querciabella	780/2920,00
Scallops with celeriac puree	 527,00
Vermentino 2016 Poggio al Lupo	250/920,00
Baked cheese with black truffle, potatoes, fresh spinach and buckwheat croutons	890,00
<i>Dish recommended for 2 persons</i>	
Sauvignon Blanc “Quarz” 2016 Cantina Terzano	440/1630,00
Lasagna with black truffle	337,00
Cervaro della Sala 2016 Marchesi Antinori	680/2580,00
Truffle beefsteak with leek	 790,00
Barbaresco “Autinbej” Ca’del Baio	340/1300,00
Black truffle	3/179,00

* In each dish we add 3 grams of black truffle

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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	

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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 types 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

	g/uah		g/uah
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

	g/uah		g/uah
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
Spaghetti all'Amatriciana.....	270/197,00	Ravioli with ricotta, spinach and truffle flavor	150/60/197,00
Papardelle with mushrooms and mozzarella	260/265,00	Ravioli with veal cheek with black truffle.....	170/324,00
Spaghetti with cuttlefish ink and seafood	500/397,00	Risotto with porcini	300/345,00
Piedmont Tagliolini with creamy white sauce and black truffle	250/335,00	Risotto with cuttlefish ink and seafood.....	360/30/397,00
Spaghetti alla puttanesca with tuna.....	330/369,00		



Any pasta can be gluten-free on your request

PIZZA

	g/uah		g/uah
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	260/165,00
Capricciosa	420/237,00	Kids pizza with chocolate and berries	275/197,00
Prosciutto cotto with mushrooms and truffle flavor	460/227,00		

VEGETABLES

	g/uah		g/uah
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	<i>* Dish is recommended for the company, 2-4 persons</i>	
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	<i>(IL polpo alla Luciana)</i>	
Venere rice with grilled octopus	110/100/60/870,00	Assorted Grilled seafood Frutti di Mare	500/1000/2235,00/4280,00
		<i>Octopus, tiger prawns, squid, scallops</i>	

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
Chicken with sun dried tomatoes	230/352,00	<i>(American beef)</i>	
Beef tagliata with smoked mashed potato	120/100/50/364,00	Grilled lamb chops	400/1935,00
Lamb baked with anchovies, garlic and rosemary	350/100/537,00	Ribeye steak	350/1875,00
Steak with zucchini with sauce Marsala	220/437,00	Florentine steak*	100/397,00
		<i>* 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.</i>	
		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 ..	100/169,00
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
Tasting of desserts		<i>Rum Baba with yougurt ice cream, Frola with lemon cream, panna cotta, homemade lemon sorbet, berries and nuts</i>	

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
<i>Stracciatella, Yougurt, Vanilla, Chocolate, Pistachio, Walnut, Lavender</i>		Whiskey with black chocolate and dried cherries	50/107,00
Sorbets	50/59,00		
<i>Lemon, Mango, Tangerine</i>			
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)*

	g/uah
Berry-yogurt, Coffee, Smoothie Ice Roll	100/79,00

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