


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	Tramezzini with tuna	170/ 169,00
Always fresh pastries <i>Bread and buns with truffle butter from Vino e Cucina bakery</i>	165/20/ 87,00	Vegetable salad with avocado, broccoli, cherry tomatoes, quinoa and olive oil Agrestis 	300/ 235,00
Italian breakfast with homemade cornetti pastries <i>(croissant, avocado, egg, arugula, salmon, cherry tomatoes, cream cheese)</i>	240/60/ 345,00	Beefsteak with truffle, fried egg, fresh spinach and cherry tomatoes	110/100/40/ 295,00
<i>* With mortadella or salmon of your choice</i>		Granola with homemade yogurt, berries and fresh mango	260/ 198,00
		Cottage cheese pancakes with maple syrup and cream cheese	180/50/ 178,00

CROISSANTS:

	g/uah
classic with hot chocolate.....	70/90/ 115,00
buckwheat.....	80/ 137,00
with almond.....	105/ 137,00

CHEF'S HOMEMADE PIES (ASK YOUR WAITER):

	uah
apple.....	87,00
lemon.....	87,00
cherry.....	87,00

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
Cottage cheese pancakes with homemade jam and sour cream	200/50/ 159,00
Gnocchi with sour cream sauce	260/ 145,00
Ricotta mousse with apple and pancake	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	Eggs Benedict on the brioche and up to your choice with bacon	160/ 197,00
Fried egg with spicy tomato sauce	230/50/ 145,00	salmon.....	160/ 278,00
Avocado puree on the buckwheat with poached egg and bacon	260/ 276,00	Tender omelette with avocado, cherry tomatoes and cream cheese	350/ 237,00
		Zucchini pancakes with poached egg, salmon and avocado	230/ 257,00

ADDITIONALLY YOU CAN ALSO ORDER

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

Dear guests, if you are allergic to any of the ingredients of our dishes, please warn your waiter. Dishes from our menu may contain the following allergens

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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	Tasting for two.....	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	Tasting for four.....	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.....	50/156,00
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.....	50/156,00
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
Fresh pastries.....	120/30/87,00	Sicilian bread Castelvetrano.....	100/25/79,00
with creamy truffle butter		with salsa from olives, tomatoes, anchovies and Agrestis olive oil	
Pastries with parmesan.....	3 pcs/65,00	Gluten-free bread basket..... 	80/197,00
Grissini.....	50/35,00	Gluten-free grissini.....	50/167,00

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

OYSTERS

	g/uah		g/uah
Sentinelle.....	1 p./149,00	Fine de Claire.....	1 p./114,00
Tia Maraa.....	1 p./149,00	Gillardeau.....	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 types 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	Octopus carpaccio with potatoes and capers.....	80/110/374,00
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	Antipasti mix for two.....	320/497,00
<i>(American beef)</i>		<i>Ligurian olives, bresaola, coppa, sun-dried tomatoes, baked bell peppers, marinated zucchini, prosciutto, cannoli with artichoke puree</i>	
Vitello Tonnato	100/70/297,00		

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		Grilled zucchini with goat cheese.....	170/197,00
Melanzane alla Parmegiana.....	150/50/279,00	Fritto misto	350/30/547,00
Mussels in wine broth	650/50/30/470,00		
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
Strachatella with chicken polpette	300/132,00	Pumpkin cream soup	300/167,00

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
Spaghetti all'Amatriciana.....	300/197,00	Risotto al tartufo nero	280/397,00
Spaghetti with Pecorino cheese and pepper.....	300/220,00	Risotto with porcini	300/345,00
<i>The traditional Roman pasta with sauce based on Pecorino Romano cheese</i>		Risotto with cuttlefish ink and seafood.....	360/30/397,00
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
Margherita.....	370/159,00	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
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	Pizza with tomatoes and mozzarella Stracciatella	430/337,00
Pizza Four cheeses.....	370/297,00	Pizza with jalapenos and salami Napoli.....	400/287,00
Pizza with seafood	440/367,00		

VEGETABLES

	g/uah		g/uah
Fresh spinach with egg alla florentine	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

	g/uah		g/uah
Scottish salmon Label Rouge with mashed potatoes	140/100/50/573,00	Wild Sea bass with zucchini and two types of cherry tomatoes*	100/250,00
Sea bass baked with potatoes, tomatoes and rosemary	260/120/487,00	<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
Dorado polpet in tomato sauce	300/270,00	<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
Wild sea bass fillet with two types of cherry tomatoes and bottarga	290/587,00	<i>Octopus, tiger prawns, squid, scallops</i>	
Scallops with celeriac puree and black truffle	100/100/527,00	Cod with cauliflower and truffle sauce	170/110/486,00


MEAT

	g/uah		g/uah
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
Beef tagliata with smoked mashed potato	120/100/50/398,00	<i>(American beef)</i>	
Lamb baked with anchovies, garlic and rosemary	350/100/587,00	Duck tagliatta, celery puree with fresh berries	250/473,00
Steak fillet-mignon	250/1160,00	Grilled lamb chops	400/1935,00
		Ribeye steak	350/1875,00

DESSERTS

	g/uah		g/uah
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
Panna cotta with strawberry jam and berries	120/156,00	<i>(nut, passion fruit, coconut, rum)</i>	
Tiramisu with amaretto	150/159,00	Pistachio fondant with mango ice cream (or yogurt)	70/50/232,00
Cannoli with lemon cream and homemade ice-cream	110/50/178,00	Rum Baba with berries and nuts	250/50/199,00
Tasting of desserts	350/387,00		
<i>Rum Baba with yougurt ice cream, panna cotta, homemade lemon sorbet, berries and nuts</i>			

ICE CREAM

	g/uah		g/uah
Homemade ice cream	50/65,00	Whiskey with black chocolate	50/97,00
<i>Stracciatella, Yougurt, Vanilla, Chocolate, Pistachio, Walnut</i>		Ice cream of coconut milk in black chocolate	180/217,00
Vino e Cucina ice cream in fruits	350/100/279,00		
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)*

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

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BAR MENU

APERITIF OF THE DAY

	<i>ml/uah</i>		<i>ml/uah</i>
Puccini	200/225,00	St-Germain Spritz	180/265,00
<i>Prosecco, mandarin</i>		<i>Prosecco, St-Germain</i>	
Tintoretto	200/225,00	Raspberry Infused	210/225,00
<i>Prosecco, garnet</i>		<i>Raspberry Limoncello, Prosecco</i>	
Spritz Aperol	180/225,00	Prosecco La Famiglia	150/180,00
<i>Prosecco, Aperol</i>		Martini Prosecco	150/750/180,00/680,00
Bellini	180/225,00	Martini Asti	150/750/180,00/680,00
<i>Prosecco, peache</i>			

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.	50/1150,00
BenRiach 16 y.o.	50/347,00
Balvenie DoubleWood 12 y.o.	50/420,00
Balvenie Caribbean Cask 14 y.o.	50/635,00
Singleton of Dufftown 12 y.o.	50/295,00

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
Bruichladdich Islay Barley	50/689,00
Lagavulin 16 y.o.	50/689,00
Talisker Port Ruighe	50/399,00
Talisker 10 y.o.	50/387,00
Laphroaig 10 y.o.	50/386,00

JAPAN

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

HIGHLAND

	<i>ml/uah</i>
Glenmorangie The Original 10 y.o.	50/350,00
Glenmorangie Nectar D'OR 12 y.o.	50/530,00
Glenfarclas 12 y.o.	50/250,00
Oban 14 y.o.	50/580,00

LOULANND LOWLAND

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

SCOTCH BLENDED WHISKY

	<i>ml/uah</i>
Chivas Regal 12 y.o.	50/257,00
Chivas Regal 18 y.o.	50/459,00
Monkey Shoulder	50/290,00

IRISH WHISKEY

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

AMERICAN WHISKEY

	<i>ml/uah</i>
Jack Daniel's Gentleman Jack	50/199,00
Bullet Bourbon 10 y.o.	50/299,00
Maker's Mark	50/250,00

RUM

	<i>ml/uah</i>		<i>ml/uah</i>
OakHeart the Original	50/120,00	Bacardi Reserva 8YO	50/170,00
Bacardi Carta Blanca	50/120,00	Zacapa 23 y.o.	50/412,00
Bacardi Carta Negra	50/120,00	Zacapa X.O.	50/787,00
Bacardi Carta Oro	50/120,00	Pirat X.O.	50/250,00

BRANDY

	<i>ml/uah</i>		<i>ml/uah</i>
Vecchia Romagna Etichetta Nera 3 y.o.	50/117,00	Pisco Moai Reservado	50/160,00
Vecchia Romagna Riserva 10 y.o.	50/139,00		

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COGNAC

	ml/uah
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

GIN

	ml/uah
Bombay Sapphire	50/143,00
Tanqueray N° Ten	50/217,00
Hendrick's	50/199,00
Nikka coffey Gin	50/309,00
Oxley	50/309,00

CALVADOS

	ml/uah	ml/uah	
Pays d'Auge Christian Drouin V.S.O.P.	50/367,00	Christian Drouin Pomme Presionniere	50/645,00

VERMOUTH

	ml/uah
Martini Bianco	50/67,00
Martini Rosso	50/67,00
Martini Fiero	50/67,00
Martini Extra Dry	50/67,00
Martini Riserva Rubino	50/87,00
Martini Riserva Ambrato	50/87,00

VODKA

	ml/uah
Grey Goose	50/157,00
Staritsky Levitsky	50/110,00
Purity Vodka	50/249,00
Ketel One	50/147,00
Mogutni Karpaty	50/110,00
Fair Quinoa	50/170,00

TEQUILA AND MEZCAL

	ml/uah	ml/uah	
Patron Silver	50/296,00	Milagro Silver	50/210,00
Patron Anejo	50/380,00	Milagro Reposado	50/210,00
Mezcal Vida	50/410,00		

MULLED WINE

	ml/uah	ml/uah	
White mulled wine	250/287,00	Red mulled wine	250/297,00
<i>white wine with Galiano liqueur, sea buckthorn and honey</i>		<i>red wine with Prunella Mandorlata liqueur, mezcal, tamarind and beans thinly</i>	

DRAUGHT BEER

	ml/uah
Budweiser	300/97,00

BOTTLED BEER

	ml/uah
Isaac Baladin	330/197,00
Clausthaler	330/97,00

WATER

	ml/uah
Rocchetta Naturale	500/115,00
Rocchetta Brio Blu	500/115,00
San Pellegrino	500/750/125,00/155,00
Acqua Panna	500/750/125,00/155,00
Borjomi	330/89,00

SOFT DRINKS

	ml/uah
Rich juices	200/69,00
Coca-Cola	250/54,00
Curiosity Cola organics	275/112,00
Fanta, Sprite	250/54,00
Tonic Schweppes	250/54,00

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COFFEE ILLY

	ml/uah		ml/uah
Ristretto	15/63,00	Pink Latte	200/115,00*
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
Decaf Coffee.....	30/63,00	Affogato Amaro montenegro.....	150/135,00
Coffe Frappe	130/81,00	Affogato with Amaretto.....	150/135,00
Cappuccino.....	150/78,00/97,00*	Cocoa with marshmellow.....	200/72,00
Coffee Latte	200/78,00/115,00*		

*Milk of your choice: oatmeal, soybean, coconut, rice, almond

VITAMIN SMOOTHIES

	ml/uah		ml/uah
Detox Avocado	140/165,00	Oatmeal / Apple / Almond	140/98,00
Kiwi / Cherry / Orange / Honey	140/98,00	Vino e Cucina.....	200/125,00

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

MILK COCKTAILS BASED ON HOMEMADE ICE CREAM

	ml/uah		ml/uah
Chocolate / Strawberry/ Caramel.....	250/129,00	Freakshake	250/212,00

Based on homemade ice cream, nuts, cannoli and ladyfinger cookies

FRESH JUICE

	ml/uah		ml/uah
Orange, mandarin, apple, carrots, pumpkin....	200/96,00	Pineapple.....	200/227,00
Grapefruit	200/109,00	Garnet	200/199,00
Celery.....	200/119,00		

HOMEMADE ITALIAN LEMONADE

	ml/uah		ml/uah
Citrus with Papaya.....	250/1L/79,00/237,00	Pomegranate.....	250/1L/79,00/237,00

HOMEMADE TEA

	ml/uah		ml/uah
Currants, blueberries, ginger	400/117,00	Ginger Lemon.....	400/157,00
Tangerine with kumquats orange	400/157,00	Herbal	400/109,00

St.John's wort, lime, thyme, lemon balm, chamomile, mint, basil

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	Kusmi Earl Grey.....	400/187,00
Matha Latte.....	200/158,00		

HERBAL TEA

	ml/uah
Rooibos Chill Out.....	400/117,00
Kusmi Detox	400/187,00

SEMI-FERMENTED

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

This menu is only for information. You can request signed and authorized copy from our staff