

VINO *e* CUCINA

Dal 2014

Ristorante / Enoteca

STRAWBERRY MENU

	<i>g/uah</i>
Rossini (<i>Prosecco, strawberry</i>).....	250/225,00
Pimm's cup (<i>prosecco, gin, fresh strawberry, cucumber</i>)	1 l/670,00
Strawberry lemonade.....	250/1 l/79/237,00
Mozzarella Burrata with strawberry	235/379,00
Ravioli with ricotta, strawberry and hazelnut	300/237,00
Pizza with strawberry and gorgonzola	400/248,00
Fresh strawberry with two kinds of sauces.....	150/30/30/75,00
Strawberry mille-feuille with passion fruit cream	250/217,00
Strawberry with Nuvola ice cream from melted milk and basil foam.....	200/189,00
Ice cream Balsamico with slices of fresh strawberries	50/59,00
Ice rolls with strawberry and basil.....	100/79,00
Sgroppino (<i>limonchello, fresh strawberry</i>)	180/178,00
Homemade strawberry-basilic tea	400/157,00

*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*
