

Vino e Gusto

FINE ITALIAN FOOD
IN MUNICH OLD TOWN

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Vino e Gusto

Aperitivi – Aperitifs

	0,1l
Prosecco D.O.C Gancia ¹²	€ 5,90
Prosecco Aperol ¹²	€ 6,90
Berlucchi Cuvee Imperiale Franciacorta ¹²	€ 9,90
Berlucchi Cuvee Imperiale Franciacorta Rosé ¹²	€ 10,90
Taittinger Brut Réserve ¹²	€ 12,90
Spritz Aperol (Aperol, Prosecco, Soda and slice of orange) ¹²	€ 6,90
Hugo (Hollunder, Weisswein, Soda, Minze) ¹²	€ 6,90
Tintoretto Veneziano (Prosecco, pomegranate juice, Cointreau) ¹²	€ 6,90
Campari Soda, Campari Orange	€ 5,90

Il vini bianchi

	0,1l	0,2l	0,75l	1,5l
Lugana Delibori, Lombardei ¹²	€ 3,90	€ 7,80	-	€ 54
Lugana superiore Ottella, Lombardei ¹²	-	-	€ 29	-
Chardonnay Cantina Soave, Lombardei ¹²	€ 3,90	€ 7,80	€ 27	-
Sauginon Blanc Margherita Bididi, Friaul ¹²	€ 4,30	€ 8,20	€ 29	-
Pinot Grigio del Veneto IGT, Cantina Soave, Venetien ¹²	€ 3,50	€ 7,-	€ 24	-
Gavi di Gavi DOC, Marco Bonfante, Piemont ¹²	€ 4,30	€ 8,20	€ 29	-
Roero Arneis, Marco Bonfante, Piemont ¹²	€ 4,30	€ 8,20	€ 29	-
Regaleali, Tasca d'Almerita, Sizilien ¹²	€ 4,30	€ 8,20	€ 29	-

The red wines?

These follow on the next page – if you would like to see the extensive wine list, we'll gladly be of service!

Vino e Gusto

Il vini rossi

	0,1l	0,2l	0,75l	1,5l
Sernej Monferrato ¹² , Marco Bonfante, Piemont	€ 4,90	€ 9,80	€ 34	-
Primitivo Negroamaro ¹² , Luna Argenta, Apulien	€ 4,90	€ 9,80	€ 34	-
Langhe Nebbiolo DOC ¹² , Marco Bonfante, Piemont	€ 4,90	€ 9,80	€ 34	-
Montepulciano DOC ¹² , Cantina Montepulciano d' Abruzzo Auszeichnung: 	€ 3,90	€ 7,80	€ 27	-
Nero d'Avola ¹² , Terre Siziliane Auszeichnungen:  Mundus Vini Goldmedaille	€ 3,90	€ 7,80	€ 27	-
Primitivo I Muri ¹² , Vigneti del Salento, Apulien Auszeichnung: Concours International de Lyon 2016 Gold	€ 4,40	€ 8,80	€ 30	-
Baron de Ley Reserva ¹² , Rioja DOCa, Mendavia, Spanien Auszeichnung: 	€ 7,50	€ 14,90	€ 52	-

A special recommendation – exclusive wines by the glass, possible due to our wine-dispenser with nitrogen:

	0,1l	0,2l	0,75l
Tignanello Toscana IGT12, Tuscany Producer: Antinori – Tenuta Tignanello, Grapes 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc Awards: Wine Spectator 92 Pts. (Jg. 07), Parker-Points/Wine Advocate 95 Pts. (Jg. 07), 92 Pts. (Jg. 06)	€ 22,-	€ 44,-	€ 159
Barolo DOCG Costa Savella ¹² , Piemonte, Producer: Cordero di Montezemolo Grapes 100% Nebbiolo Awards: Duemillavini 4 Trauben (Jg. 06), James Suckling 92 Pkt., Parker-Points/Wine Advocate 92 Pts. (Jg. 07), 91 Pts. (Jg. 06) Vinum 17 Pkt. (Jg. 06), I vini di Veronelli 3 Stars (Jg. 05 & 06)	€ 11,90	€ 22,90	€ 79
Marchese Antinori Chianti Classico ¹² DOCG, Tuscany Producer: Antinori – Tenuta Tignanello Grapes 100% Sangiovese Awards: Suckling: 90 Pts. (Jg. 11), Falstaff 92 Pts. (Jg. 10), Wine Spectator 90 Pts. (Jg. 10), Gambero Rosso  (Jg. 04)	€ 10,10	€ 20,-	€ 69
Bricco Bonfante, Barbera d'Asti D.O.C.G. Superiore, Piemont Producer: Marco Bonfante Grapes: 100% Barbera Superiore Awards: Concours Mondial de Bruxelles 2015 Gold, Vinibuoni d'Italia 2013 Golden Star	€ 7,90	€ 15,80	€ 55

Principi – Starters

San Daniele ham served with olive oil and onions in balsamic vinegar	€ 12,90
small	€ 9,90
Appetizers of the house “Bellavista” ^{2,4,7,9}	€ 11,90
small	€ 9,90
Classic Bruschetta bread with tomato ¹ ✓	€ 6,90
Bruschetta bread with tomato and mozzarella ^{1,7} ✓	€ 7,90
Bruschetta bread alla Romana with tomato, olives and anchovies ^{1,4}	€ 7,90
Vegetable bed with grilled buffalo mozzarella ^{7,9} ✓	€ 12,90
Caprese Salad with tomato and mozzarella ⁷ ✓	€ 11,90
Classic beef carpaccio with rocket and parmesan ⁷	€ 13,90
Beef carpaccio with black truffles from Monferrato	€ 14,90
Swordfish Carpaccio with marinated fennel	€ 13,90
Mussels in white wine sauce ¹⁴ (subject to availability - please ask your service)	€ 13,90
With all starters we serve a selection of fresh bread ¹	

Zuppe – Soups

Tomato Creme Soup ⁹ ✓	€ 6,90
Vegetable Soup Minestrone ⁹ ✓	€ 7,90

Insalate – Salads

Mixed salad ⁹ ✓	€ 4,90
Green salad ✓	€ 4,30
Tomato salad with onions ✓	€ 4,90
Wild arugula salad with parmesan and cherry tomatoes ⁷ ✓	€ 8,90
Caesar's Salad with Parmesan and croutons ⁷ ✓	€ 8,90
Caesar's Salad with with grilled chicken ⁷	€ 11,90

Pasta e basta – Noodles

Penne Napoli with tomato sauce ¹ ✓	€ 6,90
Spaghetti with garlic, olive oil and peperoncino ¹ ✓	€ 7,90
Penne arrabiata in spicy tomato sauce with garlic ¹ ✓	€ 9,90
Tagliatelle alla Bolognese with minced meat in tomato sauce ¹	€ 9,90
Spaghetti with prawns in white wine sauce ^{1,2,12}	€ 13,90
Penne alla petroniana with fillet strips and cherry tomatoes ¹	€ 13,90
Spaghetti alla forma di parmigiano ^{1,7} ✓, prepared in the whole Parmesan cheese	€ 11,90
Spaghetti alla forma di parmigiano e tartufo nero ^{1,7} ✓, as above with black truffle	€ 15,90

Pesce – Fish

Sicilian prawns in spicy tomato sauce with seasonal vegetables ^{2,9}	€ 19,90
Mixed game fish "Mare Nostrum" grilled with sauteed vegetables ^{4,9}	€ 26,90
Grilled sea bream with duchess potatoes from the oven ⁴	€ 19,90
Grilled sea bream with prawns and duchess potatoes from the oven ⁴	€ 24,90
Grilled baby turbot with potatoes and vegetables ^{4,9}	€ 22,90

Carne – Meat

Stripes of beef marinated with garlic, oil, hot pepper on rocket salad and Parmesan ⁷	€ 19,90
Fillet steak from Argentinian beef grilled, with seasonal vegetables (ca. 250 gr) ⁹	€ 25,90
Fillet steak from Argentinean beef in green pepper sauce, seasonal vegetables (ca. 250 gr) ⁹	€ 28,90

Dessert

Tirami sù ^{1,3,7} ✓	€ 5,90
Warm chocolate cake with vanilla ice cream ^{1,3,7} ✓	€ 7,90
Crema Catalana ⁷ ✓	€ 5,90
Panna Cotta ^{3,7} ✓	€ 5,90
Tartufo al Limoncello - Semifreddo Lemon Limoncello Truffle ✓	€ 7,90
Lemon sorbetto ✓	€ 5,90
Selection of fine cheeses from the chilled cabinet with a choice of breads ^{1,7} ✓	€ 12,90
small	€ 9,90

Longdrinks and Aperitifs

Campari Soda	€ 5,90
Campari Orange	€ 5,90
Aperol Orange	€ 7,90
Negroni ¹² (Gin, Vermouth, Campari)	€ 6,90
Gin Tonic/Wodka Lemon	€ 7,90
Cuba Libre	€ 7,90
Martini Bianco/Rosso ¹²	€ 4,90
Bellini ¹² (Prosecco with peach)	€ 6,90
Americano ¹² (Campari, Martini, Angostura)	€ 6,90

Succi – Juices

Orange, Maracuja, Rhubarb, Apfel, Currant	0,3l	€ 3,80
Saftschorle	0,3l	€ 2,90

Birre – Biere

Erdinger Weißbier, also alcohol free, or Tegernseer Draft each	0,3l	€ 3,00
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Grappe and Spirits

Nonino Grappa Prosecco ¹²	4cl	€ 6,90
Nonino Grappa Chardonnay ¹²	4cl	€ 6,90
Nonino Amaro ¹²	4cl	€ 6,90
Nonino Williams ¹²	4cl	€ 7,90
Vecchia Romagna ¹²	4cl	€ 5,90
Lepanto Brandy Solero ¹²	4cl	€ 6,90
Armagnac V.S. ¹²	4cl	€ 6,90
Calvados Dauphin hors d'age ¹²	4cl	€ 6,90

Bevande – Beverages

San Pellegrino/Acqua Panna	0,25l	€ 2,90
San Pellegrino/Acqua Panna	0,5l	€ 4,60
San Pellegrino/Acqua Panna	0,75l	€ 6,20
Cola/Cola light/Fanta	0,2l	€ 2,90
Spezi (Cola Fanta Mix)	0,3l	€ 3,90
Cola / Cola light / Fanta	0,2l	€ 2,90
Bitter Lemon/Tonic	0,2l	€ 3,60
Ice tea	0,3l	€ 3,90

Caffetteria

Espresso	€ 1,90
Espresso macchiato	€ 2,10
Espresso corretto	€ 3,50
Espresso doppio	€ 3,30
Cappuchino	€ 2,90
Latte macchiato	€ 2,90
Hot Chocolate	€ 3,90

Amari – Digestifs

Averna ¹² / Ramazotti ¹²	4cl	€ 4,60
Fernet Branca ¹²	4cl	€ 4,60
Cynar Bitter	4cl	€ 4,60
Amaro Montenegro ¹²	4cl	€ 4,90
Sambuca	2cl	€ 4,40

Identification of 14 major allergens in our menu

With this overview we want to give a form of assistance to our guests experiencing certain food or drink ingredient incompatibilities - however we are not physicians but caring hosts, hence

- it must be understood that this list cannot contain any legal obligation
- we kindly ask you to contact us in case of doubt regarding the ingredients in our food and drinks.

In our menu the following numbers 1-14 relate to the existence of the following main allergens:

1. Cereals containing gluten, such as wheat (such as Dinkel and Khorasan wheat), rye, barley, kamut, oats or their hybridised strains
2. Crustaceans and its products such as shrimp, prawns, scampi, lobster
3. Eggs and its products
4. Fish and its products such as Anchovis, Kaviar
5. Peanuts
6. Soybeans
7. Milk (including lactose) and its products
8. Nuts such as almonds, pistachios, hazelnuts, walnuts, Kaschun-, pecan, para-, macadamia or Queensland nuts
9. Celery and its products
10. Mustard seeds and shoots as well as its products such as mustard powder
11. Sesame seeds and its products such as sesame oil and flour
12. Sulphur dioxide and sulphites, E220 - E228 (10 milligrams per kilogram or liter)
13. Lupines and its products such as lupine flour, lupine protein
14. Molluscs and its products such as snails, mussels, oysters, squid

If, despite all precautions, an allergic reaction such as rash, itching, swelling, altered heart rate, shortness of breath, convulsions or circulatory problems appear

- we will ask you about any medication that might help or that you might have with you, and
- we call the emergency number 112 immediately if necessary