

La nostra carta della settimana

Our weekly menu

# Vino e Gusto

## Aperitivi

Ramazotti Rosato Sprizz	€ 6.90
Martini Fiero with Tonic Water	€ 6.90



## Principi – Starters

Baked eggplant casserole Melanzane with mozzarella cheese <sup>7</sup> ✓	€ 9,90
Lukewarm octopus salad with tomatoes, olives and celery <sup>9,14</sup>	€ 13,90
Vitello Tonnato - Thin veal slices in tuna-caper sauce <sup>4</sup>	€ 12,90
Savoy-roulade with minced meat, bacon, onions in tomato sauce with Parmesan cheese from the oven <sup>7</sup>	€ 10,90
King Prawn skewers on arugula-cherry tomato-salad and balsamic cream <sup>2</sup>	€ 13,90
All starters are accompanied by a choice of fresh breads <sup>1</sup>	

## Pasta e Basta

Lemon linguine with white Venus clams in white wine-, garlic, olive oil- and hot pepper-sauce <sup>1,14</sup>	€ 14,90
Rural lasagne with sardinian ricotta, buffalo mozzarella and beef ragout <sup>1,7</sup>	€ 12,90

## Secondi – Meat and fish

Grilled Mazzancolle king prawns with garlic-rape flowers vegetables <sup>2</sup>	€ 22,90
Calf's liver in butter and sage sauce with pan-fried potatoes	€ 19,90

## Dessert

Sicilian traditional cassata ice cream <sup>3,7</sup> ✓	€ 7,90
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