

La nostra carta della settimana  
Our weekly menu

# Vino e Gusto

## Aperitivi

Americano (Campari, Red Vermouth, Angostura) <sup>a</sup> € 9,50  
Negroni (Gin, Red Vermouth, Campari) <sup>a</sup> € 9,50



## Soup

Velvety white Schrobenhausen asparagus cream soup with shrimps <sup>2,h</sup> € 10,90

## Salad

Salads of the season with grilled fresh salmon and avocado <sup>4</sup> € 16,90

## Starters

Tatar from white Schrobenhausen asparagus and tuna on salad bouquet with bruschetta <sup>4</sup> € 17,90

Straccetti-slices of beef fillet on green Schrobenhausen asparagus with Parmesan shavings <sup>7</sup> € 19,90

All starters are accompanied by a choice of fresh breads <sup>1, v</sup>

## Pasta e Basta

Homemade ravioli with wild garlic stuffing on forest honey sauce <sup>1, v</sup> € 16,90

Fresh linguine with white Schrobenhauser asparagus and king prawn in orange sauce <sup>2</sup> € 19,90

## Secondi – Meat and fish

Fresh fillet of turbot on mussel sauce with white Schrobenhauser asparagus and rosemary fried potatoes <sup>4,14</sup> € 28,90

Tagliata slices of entrecote with homemade herb butter and rosemary fried potatoes € 27,90

## Dessert

Homemade lemon mousse with chopped pistachio nuts <sup>1,3,7,8 v</sup> € 9,90

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