

Vino e Gusto

FINE ITALIAN FOOD
IN MUNICH OLD TOWN

Herrnstraße 52,
in building Hochbrückenstr. 14
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www.vino-e-gusto.com



Vino e Gusto

Aperitivi

	0,1l
Prosecco D.O.C.G. Valdobbiadene Marca Oro Superiore ¹²	€ 6,90
Ferrari Brut / Rosé	€ 10,90 / € 11,90
Berlucchi Cuvee Imperiale Franciacorta Brut / Rosé ¹²	€ 12,90 / € 13,90
Champagne Taittinger Brut Réserve / Prestige Rosé ¹²	€ 15,90 / € 16,90
Aperol Sprizz (Aperol, Prosecco, Soda und Orange) ¹²	€ 8,50
Veneto Sprizz (Aperol, Chardonnay, Soda und Orange) ¹²	€ 8,50
Sanbitter Sprizz (Sanbitter, Prosecco, Soda und Orange) ¹²	€ 8,50
Hugo (Hollunder, Chardonnay, Soda, Minze) ¹²	€ 8,50
Tintoretto Veneziano (Prosecco, Granatapfelsaft, Cointreau) ¹²	€ 8,50

I vini bianchi

	0,1l	0,2l	0,75l	1,5l
Lugana Valmarone, Lombardei ¹²	€ 4,90	€ 9,80	-	€ 79
Lugana Avanzi di Sirmione, Lombardei ¹²	€ 5,70	€ 11,40	€ 39	-
Lugana superiore Ottella, Lombardei ¹²	€ 6,20	€ 12,30	€ 43	-
Chardonnay Ca' Ernesto DOC, Trentino ¹²	€ 4,60	€ 9,20	€ 32	-
Sauvignon Blanc Marco Bonfante, Piemont ¹²	€ 4,90	€ 9,80	€ 35	-
Pinot Grigio Ca' Ernesto DOC, Trentino ¹²	€ 4,60	€ 9,20	€ 32	-
Gavi di Gavi DOCG, Marco Bonfante, Piemont ¹²	€ 4,90	€ 9,80	€ 35	-
Roero Arneis DOCG, Marco Bonfante, Piemont ¹²	€ 4,90	€ 9,80	€ 35	-
Regaleali, Tasca d'Almerita, Sizilien ¹²	€ 5,50	€ 11	€ 38	-

Il vini rosati

	0,1l	0,2l	0,75l	1,5l
Rosato Ca' Ernesto DOC, Trentino ¹²	€ 4,90	€ 9,80	€ 35	-
Regaleali Le Rose, Tasca d'Almerita, Sizilien ¹²	€ 5,50	€ 11	€ 38	-
11 Minutes, Pasqua, Veneto ¹²	€ 5,90	€ 11,60	€ 41	-

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I vini rossi

	0,1l	0,2l	0,75l	1,5l
Sernej Monferrato DOC ¹² , Barbera und Cabernet Sauvignon Marco Bonfante, Piemont	€ 7,90	€ 15,80	€ 56	-
Primitivo Negroamaro ¹² , Luna Argenta, Apulien	€ 5,80	€ 11,60	€ 40	-
Barbera D'Asti Stella Rossa DOCG ¹² , Marco Bonfante, Piemont	€ 6,90	€ 13,80	€ 46	-
Montepulciano DOC ¹² , Cantina Montepulciano d' Abruzzo Awards: 	€ 4,90	€ 9,80	€ 35	-
Nero d'Avola ¹² , Terre Siziliane Awards: Mundus Vini Goldmedaille 	€ 4,90	€ 9,80	€ 35	-
Primitivo I Muri ¹² , Vigneti del Salento, Apulien Awards: Concours International de Lyon 2016 Gold	€ 4,90	€ 9,80	€ 35	-
Baron de Ley Reserva ¹² , Rioja DOC, Mendavia, Spanien Awards: 	€ 9,50	€ 19	€ 66	-

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

	0,1l	0,2l	0,75l
Tignanello Toscana IGT ¹² , Toskana Producer: Antinori – Tenuta Tignanello, Grapes 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc Awards: Wine Spectator 92 Pkt. (Jg. 07), Parker-Punkte/Wine Advocate 95 Pkt. (Jg. 07), 92 Pkt. (Jg. 06)	€ 28	€ 56	€ 195
Amarone della Valpolicella DOC ¹² Producer: Tommasi Grapes Corvina Veronese, Corvione, Rondinella, Molinara Awards: Stephen Tanzer: 93 Pkt. (Jg. 08), Wine Enthusiast 92 Pkt. (Jg. 08), Wine Spectator 91 Pkt. (Jg. 08), Gambero Rosso  (Jg. 05)	€ 12,30	€ 24,60	€ 85
Marchese Antinori Chianti Classico ¹² DOCG, Toskana Producer: Antinori – Tenuta Tignanello Grapes 100% Sangiovese Awards: Suckling: 90 Pkt. (Jg. 11), Falstaff 92 Pkt. (Jg. 10), Wine Spectator 90 Pkt. (Jg. 10), Gambero Rosso  (Jg. 04)	€ 12,50	€ 25	€ 89
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	€ 11,00	€ 22,00	€ 76

If you would prefer the extensive wine list, we'll gladly be of service!

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Principi – Starters

Prosciutto San Daniele servito con olive e cipolle al balsamico San Daniele ham served with olive oil and onions in balsamic vinegar	€ 15,90 small € 11,90
L'antipasto della casa "Bellavista" dalla vetrina ^{2,4,7,9} Appetizers of the house "Bellavista"	€ 15,90 small € 11,90
Bruschetta classica con pomodoro ^{1 v} Classic Bruschetta bread with tomato	€ 7,90
Bruschetta pomodoro mozzarella ^{1,7 v} Bruschetta bread with tomato and mozzarella	€ 8,50
Bruschetta alla Romana ^{1,4} Bruschetta bread alla Romana with tomato, olives and anchovies	€ 9,50
Mozzarella di bufala campana su un letto di verdure alla griglia ^{7,9 v} Vegetable bed with grilled buffalo mozzarella	€ 15,90
Insalata Caprese ^{7v} Caprese Salad with tomato and mozzarella	€ 14,30
Carpaccio di manzo classico con rucola e parmigiano ⁷ Classic beef carpaccio with rocket salad and Parmesan	€ 16,50
Carpaccio di manzo al tartufo nero del Monferrato Beef carpaccio with black truffles from Monferrato	€ 19,90
Carpaccio di pesce tonno marinato agli agrumi con parmigiano Tuna-Carpaccio marinated with Citrusfruit and with Parmesan	€ 17,90
Cozze di Castella Mare al vino bianco ¹⁴ Mussels in white wine sauce ¹⁴ (subject to availability - please ask your service)	€ 16,90
With all starters we serve a selection of fresh bread ¹ , an further order we'll gladly serve for	€ 1,50

Zuppe – Soups

Crema di pomodoro ^{9 v} Homemade Tomato Creme Soup	€ 8,30
Minestrone ^{9 v} Homemade vegetable soup from veggies of the season	€ 9,50

Insalate – Salads

Insalata verde ^v Green salad	€ 5,90
Insalata mista ^{9v} Mixed salad	€ 6,50
Insalata di pomodoro ramato e cipolla ^v Tomato salad with onions	€ 6,50
Insalata di rucola selvatica con parmigiano e pomodorini ^{7 v} Wild rocket salad with parmesan and cherry tomatoes	€ 11,90
Insalata Cesare con parmigiano e croutons ^{4,7 v} / in chiave moderna con pollo ^{4,7} Caesar's Salad with Parmesan and croutons / with grilled chicken	€ 14,30 / € 16,90
Insalata con Gamberi ^{2,9} Mixed salad with shrimp from the grill	€ 18,90

Pasta e basta – Noodles

Penne Napoli ^{1 v} Penne Napoli with tomato sauce	€ 10,50
Penne Arrabbiata ^{1 v} Penne arrabbiata in spicy tomato sauce with garlic	€ 11,50
Penne all' Amatriciana ¹ Penne with tomato-bacon-onion-sauce	€ 12,90
Spaghetti di Gragnano alio, olio e peperoncino ^{1 v} Spaghetti mit Knoblauch, Olivenöl und Peperoncino	€ 10,90
Tagliatelle Romagnole alla Bolognese ¹ Tagliatelle alla Bolognese with minced meat in tomato sauce	€ 13,90
Spaghetti con gamberoni e pomodori pachino al vino bianco ^{1,2} Spaghetti with prawns and tomatoes in white wine sauce	€ 17,90
Penne alla Petroniana ¹ Penne alla petroniana with fillet strips and cherry tomatoes	€ 16,50
Spaghetti alla Forma di Parmigiano ^{1,7 v} Spaghetti prepared in the whole Parmesan cheese in front of your eyes	€ 15,90
Spaghetti alla Forma di Parmigiano con tartufo nero ^{1,7 v} Spaghetti as above with black truffle	€ 19,90
As we prepare every dish fresh we'll gladly fulfill your additional ingredients wishes for Of course we serve half a portion of the pasta dishes, for about 2/3 of the full price	€ 3,50

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Pesce – Fish

Gamberoni Diavola con salsa di pomodoro piccante e verdure di stagione ^{2,9} Sicilian prawns in spicy tomato sauce with seasonal vegetables	€ 27,90
Bistecca di tonno alla griglia con contorno di verdure saltate in padella ^{4,9} Tuna-Steak from the grill with sauteed vegetables	€ 26,90
Mazzancolle alla griglia con contorno di verdure saltate in padella ^{2,9} Tiger-prawns from the grill with sauteed vegetables	€ 32,90
Orata ai ferri con contorno di patate al forno ⁴ Grilled sea bream with rosemary potatoes from the oven	€ 27,90
Orata ai ferri royale con scampi e patate al forno ⁴ Grilled sea bream with prawns and rosemary potatoes from the oven	€ 32,90
Grigliatissima di pesce "Mare Nostrum" con contorno di verdure per due persone ^{4,9,14} Mixed game fish "Mare Nostrum" grilled with sauteed vegetables for two	€ 64,90
As we prepare every dish fresh we'll gladly fulfill your additional ingredients wishes for	€ 3,50

Carne – Meat

Straccetti di manzo, aglio, olio e peperoncino su un letto di rucola e parmigiano ⁷ Stripes of beef marinated with garlic, oil, hot pepper on rocket salad and Parmesan	€ 26,90
Filetto di Bue alla griglia con verdure di stagione (ca. 250 gr) ⁹ Filet steak from Argentinian beef, grilled, with seasonal vegetables	€ 32,90
Filetto di Bue con salsa di pepe verde e verdure di stagione (ca. 250 gr) ⁹ Filet steak from Argentinean beef in green pepper sauce, with seasonal vegetables	€ 34,90
Chateaubriand per due persone con contorno di patate e verdure (ca. 500 gr) ⁹ Beef Chateaubriand for two with rosemary potatoes from the oven and vegetables	€ 64,90
As we prepare every dish fresh we'll gladly fulfill your additional ingredients wishes for	€ 3,50

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Dessert

Tirami sù ^{1,3,7} V	€ 8,90
Homemade dessert made from Sponge Biscuit, Mascarpone Cream and Amaretto Espresso	
Tortino al cioccolato nero con gelato alla vaniglia ^{1,3,7} V , (ca. 8 min)	€ 10,90
Lukewarm dark chocolate cake with vanilla ice cream	
Tortino al cioccolato bianco con gelato alla cioccolato ^{1,3,7} V , (ca. 8 min)	€ 10,90
Lukewarm white chocolate cake with chocolate ice cream	
Gelato al Limone ⁷ V	€ 6,90
Lemon ice dream	
Amaretto Parfait ^{1,3,7} V	€ 9,50
Homemade Semi-Frozen from Amarettini Cookies	
Crema Catalana ^{3,7} V	€ 9,50
Homemade cream dessert cream with a crispy caramel layer	
Panna Cotta ^{3,7}	€ 7,90
Homemade Italian Cream Pudding	
Tartufo al Limoncello ^{3,7} V	€ 9,90
Semi-frozen lemon limoncello truffle ice cream	
Sorbetto al Limone ⁷ V	€ 10,90
Lemon-Sorbet from Lemon ice-cream with Prosecco and Vodka	
Selezione di formaggi pregiati della vetrina con le nostre mostarde miste ^{1,7,10} V	€ 16,50
Selection of fine cheeses from the showcase with our mustard sauces	small € 11,90

Dessert-Wines

Red: Le Filere di Maria Grazia, Marco Bonfante, 100% Brachetto-grapes, cooled, with typical „Perlage“ – ideal with dessert, but also to cheese	€ 3,90
White: Moscato D'Asti DOCG, Marco Bonfante, 100% Moscato-grapes, cooled, with typical „Perlage“ – ideal with dessert	€ 3,90

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Longdrinks and Aperitifs

Campari Soda / Campari Orange	€ 7,90
Aperol Orange	€ 8,90
Negroni ¹² (Gin, Vermouth, Campari)	€ 9,50
Gin Tonic / Wodka Lemon / Cuba Libre	€ 10,50
Martini Bianco / Martini Rosso ¹²	€ 6,90
Bellini ¹² (Prosecco with peach juice)	€ 9,50
Americano ¹² (Campari, Martini, Angostura)	€ 9,50
Crodino / San Bitter	€ 5,90

Caffetteria

Espresso / Caffè	€ 2,50
Espresso doppio	€ 4,70
Espresso macchiato	€ 3,20
Espresso corretto	€ 5,40
Cappuchino / Latte macchiato	€ 3,90
Tee (different sorts of)	€ 4,50
Hot Chocolate	€ 4,50

Amari – Digestifs

Amari del Capo/Lucano/Montenegro ¹² 4cl	€ 7,00
Averna/Ramazotti/Cynar Bitter ¹² 4cl	€ 7,00
Fernet Branca/Branca Menta ¹² 4cl	€ 7,00
Sambuca ¹² , Limoncello 4cl	€ 7,00

Grappe...

Nonino Grappa Prosecco ¹² 4cl	€ 8,30
Nonino Grappa Chardonnay ¹² 4cl	€ 8,30
Nonino Grappa Il Moscato ¹² 4cl	€ 8,30
Nonino Grappa Williams ¹² 4cl	€ 9,00
Vecchia Romagna ¹² 4cl	€ 7,00
Lepanto Brandy Solera Gran Res. ¹² 4cl	€ 9,00
Armagnac Comtal V.S. ¹² 4cl	€ 8,30
Cognac Baron Otard V.S.O.P. ¹² 4cl	€ 10,70
Calvados Dauphin hors d'age ¹² 4cl	€ 10,70

Bevande – Beverages

San Pellegrino/Acqua Panna 0,25l	€ 3,20
San Pellegrino/Acqua Panna 0,5l	€ 5,10
San Pellegrino/Acqua Panna 0,75l	€ 6,90
Leitungswasser still / carbonated 0,3l	€ 1,50
Cola/Cola light/Fanta 0,2l	€ 3,80
Spezi 0,3l	€ 4,50
Schweppes Bitter Lemon/Ginger Ale 0,2l	€ 4,50
Thomas Henry Tonic Water 0,2l	€ 4,50

Succhi – Juices

Apple 0,3l	€ 4,90
Pomegranate 0,3l	€ 4,90
Black Currant 0,3l	€ 4,90
Maracuja 0,3l	€ 4,90
Orange 0,3l	€ 4,90
Rhubarb 0,3l	€ 4,90
Juice with carb. water (Schorle) 0,3l	€ 3,60

Birre – Beers

Tegernseer Draft Beer 0,3l	€ 4,20
Erdinger Weißbier / alkohol free 0,3l	€ 4,20
Krombacher Pils 0,33l	€ 4,20
Radler 0,3l	€ 3,60

...and Spirits

Dewars Scotch 12 yrs ¹² 4cl	€ 9,50
Glenmorangie Scotch ¹² 4cl	€ 9,50
Pike Creek Whisky 10 yrs ¹² 4cl	€ 8,30
Maker's Mark Bourbon Whisky ¹² 4cl	€ 8,30
Grant's Blended Scotch Whisky ¹² 4cl	€ 8,30
Monkey Shoulder Malt Scotch ¹² 4cl	€ 8,30
Jack Daniels Whiskey No.7 ¹² 4cl	€ 8,30
Baileys Irish Cream ¹² 4cl	€ 8,30

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