

Vino e Gusto

FINE ITALIAN FOOD
IN MUNICH OLD TOWN

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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 or Veneto Sprizz (Aperol, Prosecco/Chardonnay, Soda & Orange) ^{12,a}	€ 8,50
Sanbitter Sprizz (Sanbitter, Prosecco, Soda und Orange) ^{12,a}	€ 8,50
Hugo (Hollunder, Chardonnay, Soda, Minze) ^{12,a}	€ 8,50
Tintoretto Veneziano (Prosecco, Granatapfelsaft, Triple Sec) ^{12,a}	€ 8,50

I vini bianchi al bicchiere – white wine by the glass

	0,1l	0,2l	0,75l	1,5l
Lugana Valmarone, Lombardei ¹²	€ 6,25	€ 12,50	-	€ 85
Lugana superiore Ottella, Lombardei ¹²	€ 7,50	€ 13,90	€ 49	-
Chardonnay/Pinot Grigio Ca' Ernesto DOC, Trentino ¹² (Mundus Vini Silver)	€ 5,50	€ 10,50	€ 36	-
Sauvignon Blanc Marco Bonfante ^{II} , Piemont ¹²	€ 6,10	€ 12,20	€ 42	-
Gavi di Gavi DOCG, Marco Bonfante ^{II} , Piemont ¹²	€ 6,10	€ 12,20	€ 42	-
Roero Arneis DOCG, Marco Bonfante ^{II} , Piemont ¹²	€ 6,10	€ 12,20	€ 42	-
Regaleali, Tasca d'Almerita, Sizilien ¹² (Wine Spectator 86/100, Gambero Rosso Oscar Qualità/Prezzo, Robert Parkers Wine Advocate 89/100)	€ 6,80	€ 13,50	€ 45	-
Chardonnay, Ômina Romana ^{III} , Lazio ¹² (James Suckling 92/100)	€ 8,20	€ 16,30	€ 54	-
Viognier, Ômina Romana ^{III} , Lazio ¹² (James Suckling 89/100)	€ 8,75	€ 17,50	€ 59	-
Olmèra IGTIV (Tocai und Sauvignon), De Stefani ^{IV} , Veneto ¹² (James Suckling 94/100, Robert Parkers Wine Advocate 91/100, I Vini Di Veronelli 93/100, Luca Maroni 93/100)	€ 8,50	€ 16,50	€ 56	-

I vini rosati al bicchiere – rosé wine by the glass

	0,1l	0,2l	0,75l	1,5l
Rosato Ca'Ernesto DOC, Trentino ¹²	€ 5,80	€ 11,50	€ 39	-
Regaleali Le Rose, Tasca d'Almerita, Sizilien ¹² (Gambero Rosso Oscar Qualità/Prezzo, Wine Spectator 82/100, I Vini Rosati del Gambero Rosso 3 Rose)	€ 6,80	€ 13,50	€ 45	-
11 Minutes, Pasqua, Veneto ¹² (James Suckling 91/100, Decanter 90/100, Luca Maroni 92/100, Concours Mondial de Bruxelles Gold)	€ 7,50	€ 13,90	€ 49	-

I vini rossi al bicchiere – red wine by the glass

	0,1l	0,2l	0,75l	1,5l
Sernej Monferrato DOC ¹² (Barbera und Cabernet Sauvignon), Marco Bonfante ^{II} , Piemont	€ 9,00	€ 17,90	€ 67	-
Primitivo Negroamaro ¹² (Negromamaro und Primitivo), Luna Argenta, Puglia (Mundus Vini Silver, Decanter World Wine Awards Bronze, International Wine Challenge Silver)	€ 6,80	€ 13,50	€ 48	-
Barbera D'Asti Stella Rossa DOCG ¹² , Marco Bonfante ^{II} , Piemont	€ 7,80	€ 15,60	€ 55	-
Appassimento Rosso ¹² , Negrar, Veneto	€ 7,60	€ 15,20	€ 57	-
Montepulciano DOC ¹² , Cantina Montepulciano d' Abruzzo	€ 4,80	€ 9,60	€ 36	-
Nero d'Avola ¹² , Terre Siziliane	€ 4,80	€ 9,60	€ 36	-
Primitivo I Muri ¹² , Vigneti del Salento, Puglia (Mundus Vini Silver, Decanter World Wine Awards Silver)	€ 6,80	€ 13,50	€ 45	-
Cabernet Sauvignon ¹² , Ômina Romana ^{III} , Lazio (Decanter Silver)	€ 10,50	€ 21,00	€ 75	-
Baron de Ley Reserva ¹² , Rioja DOC, Mendavia, Spanien (International Wine Challenge Silver, International Wine & Spirit Competition Bronze)	€ 11,00	€ 22,00	€ 78	-

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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 , Toscana 2016 Erzeuger: Antinori – Tenuta Tignanello Rebsorten 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc (James Suckling 97/100, Robert Parkers Wine Advocate 97/100, Galloni 98/100, Wine Spectator 97/100)	€ 28	€ 56	€ 195
Amarone della Valpolicella DOCG ¹² , Veneto 2015 Erzeuger: Tommasi Rebsorten 50% Corvina Veronese, 30% Rondinella, 15% Corvinone, 5% Oseleta (James Suckling 92/100, Robert Parkers Wine Advocate 92/100, Wine Spectator 91/100, Wine Enthusiast 92/100, Gambero Rosso )	€ 12,30	€ 24,60	€ 85
Marchese Antinori Chianti Classico ¹² DOCG, Toscana 2015 Erzeuger: Antinori – Tenuta Tignanello Rebsorte 100% Sangiovese (James Suckling 93/100, Robert Parkers Wine Advocate 92+/100, Wine Spectator 93/100, Wine Enthusiast 89/100, I Vini Di Veronelli Super Tre Stelle, Antonio Galloni 91/100, International Wine & Spirit Competition Silver)	€ 12,50	€ 25	€ 89
Bricco Bonfante Nizza Riserva, Barbera d’Asti DOCG, Piemont 2014 Erzeuger: Marco Bonfante ^{II} Rebsorten: 100% Barbera Superiore (Concours Mondial de Bruxelles 2015 Gold, Vinibuoni d'Italia 2013 Golden Star)	€ 11	€ 22	€ 76

Would you like a more detailed wine list with bottled wines,
available vintages, descriptions of individual wineries and other
reviews – this is already on your table!

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Principi – Starters

Prosciutto San Daniele servito con cipolle al balsamico “Borretane” ^{a,e} San Daniele ham served with olive oil and onions in balsamic vinegar	€ 16,90 small € 11,90
L'antipasto della casa “Bellavista” dalla vetrina ^{2,9,c} Appetizers of the house “Bellavista”	€ 16,90 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	€ 16,90
Insalata Caprese ^{7 v} Caprese Salad with tomato and mozzarella	€ 15,90
Carpaccio di manzo classico con rucola e parmigiano ⁷ Classic housemade beef carpaccio with rocket salad and Parmesan	€ 17,90
Carpaccio di manzo al tartufo nero del Monferrato Housemade beef carpaccio with black truffles from Monferrato	€ 21,90
Carpaccio di pesce tonno marinato agli agrumi con parmigiano Housemade Tuna-Carpaccio marinated with Citrusfruit and with Parmesan	€ 18,90
Cozze di Castella Mare al vino bianco ^{12,14} Mussels in white wine sauce (subject to availability - please ask your service)	€ 19,90
With all starters we serve a selection of fresh bread ^{1,v} , 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	€ 6,50
Insalata mista ^{9v} Mixed salad	€ 7,50
Insalata di pomodoro ramato e cipolla ^v Tomato salad with onions	€ 7,50
Insalata di rucola selvatica con parmigiano e pomodorini ^{7 v} Wild rocket salad with parmesan and cherry tomatoes	€ 13,90
Insalata Cesare con parmigiano e croutons ^{1,4,7 v} / in chiave moderna con pollo ^{1,4,7} Caesar's Salad with Parmesan and croutons / with grilled chicken	€ 16,50/€ 18,90
Insalata con Gamberi ^{2,h} Mixed salad with shrimp from the grill	€ 20,90

Pasta e basta – Noodles

Penne Napoli ^{1 v} Penne Napoli with tomato sauce	€ 10,90
Penne Arrabbiata ^{1 v} Penne arrabbiata in spicy tomato sauce with garlic	€ 11,90
Penne all' Amatriciana ^{1,h} Penne with tomato-bacon-onion-sauce	€ 13,90
Spaghetti di Gragnano alio, olio e peperoncino ^{1,d v} Spaghetti mit Knoblauch, Olivenöl und Peperoncino	€ 12,90
Tagliatelle Romagnole alla Bolognese ¹ Tagliatelle alla Bolognese with minced meat in tomato sauce	€ 14,90
Spaghetti con gamberoni e pomodori pachino al vino bianco ^{1,2,h,12} Spaghetti with prawns and tomatoes in white wine sauce	€ 18,90
Penne alla Petroniana ¹ Penne alla petroniana with fillet strips and cherry tomatoes	€ 17,90
Spaghetti alla Forma di Parmigiano ^{1,7 v} Spaghetti prepared in the whole Parmesan cheese in front of your eyes	€ 17,90
Spaghetti alla Forma di Parmigiano con tartufo nero ^{1,7 v} Spaghetti as above with black truffle	€ 22,90
As we prepare every dish fresh we'll gladly fulfill your additional ingredients wishes for Of course we gladly serve a small portion of the pasta dishes, and deduct about 20% of the regular price	€ 3,50

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Pesce – Fish

Gamberoni Diavola con salsa di pomodoro piccante e verdure di stagione ^{2,9,h} Sicilian prawns in spicy tomato sauce with seasonal vegetables	€ 28,90
Bistecca di tonno alla griglia con contorno di verdure saltate in padella ^{4,9} Atlantic Ocean Tuna-Steak from the grill with sauteed vegetables	€ 29,90
Mazzancolle alla griglia con contorno di verdure saltate in padella ^{2,9,h} Wildcatch Tiger-prawns from the grill with sauteed vegetables	€ 33,90
Orata ai ferri con contorno di patate al forno ⁴ Grilled sea bream with rosemary potatoes from the oven	€ 32,90
Orata ai ferri royale con scampi e patate al forno ^{2,4,h} Grilled sea bream with prawns and rosemary potatoes from the oven	€ 35,90
Grigliatissima di pesce "Mare Nostrum" con contorno di verdure per due persone ^{2,4,9,14,h} Mixed game fish "Mare Nostrum" grilled with sauteed vegetables for two	€ 72,00
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,d} Stripes of beef marinated with garlic, oil, hot pepper on rocket salad and Parmesan	€ 28,90
Filetto di Bue alla griglia con verdure di stagione (ca. 250 gr) ⁹ Filet steak from Argentinian beef, grilled, with seasonal vegetables	€ 35,90
Filetto di Bue con salsa di pepe verde e verdure di stagione (ca. 250 gr) ⁹ Filet steak from Argentinean beef in housemade green pepper sauce, with seasonal vegetables	€ 37,90
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	€ 72,00
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,a} V	€ 9,90
Homemade dessert made from Sponge Biscuit, Mascarpone Cream and Amaretto Espresso	
Tortino al cioccolato nero con gelato alla vaniglia ^{1,3,7,a} V , (ca. 8 min)	€ 11,90
Lukewarm dark chocolate cake with vanilla ice cream	
Tortino al cioccolato bianco con gelato alla cioccolato ^{1,3,7,a} V , (ca. 8 min)	€ 11,90
Lukewarm white chocolate cake with chocolate ice cream	
Gelato al Limone ⁷ V	€ 6,90
Lemon ice dream	
Torrone Parfait ^{1,3,7,8} V	€ 11,90
Homemade Semi-Frozen with chocolate and roasted hazelnuts	
Crema Catalana ^{3,7} V	€ 10,50
Homemade cream dessert cream with a crispy caramel layer	
Panna Cotta ^{3,7}	€ 8,90
Homemade Italian Cream Pudding	
Tartufo al Limoncello ^{3,7,a} V	€ 10,90
Semi-frozen lemon limoncello truffle ice cream	
Sorbetto al Limone ^{7,12} V	€ 13,90
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	€ 17,90
Selection of fine cheeses from the showcase with our mustard sauces	small € 11,90

Dessert-Wines: Ideal with desserts, even better with cheese

Red:

Le Filere di Maria Grazia, Marco Bonfante^{II}, 100% Brachetto-grapes ¹²,
cooled, with typical „Perlage“ € 3,90

Refrontolo passito 2013, De Stefani^{IV}, 100% Marzemino-grapes ¹²,
Mozart already loved and immortalized this wine in his opera "Don Giovanni" as Eccellente Marzemino!
Ruby red, intense bouquet of ripe forest fruits and violets, full taste of sour cherries and
ripe blackberries € 5,50

White:

Moscato D'Asti DOCG, Marco Bonfante^{II}, 100% Moscato-grapes ¹²,
cooled, with typical „Perlage“ € 3,90

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Longdrinks and Aperitifs

Campari Soda ^a / Campari Orange ^a	€ 8,90
Aperol Orange ^a	€ 8,90
Negroni ^{12,a} (Gin, Vermouth, Campari)	€ 11,50
Gin Tonic / Wodka Lemon / Cuba Libre ⁱ	€ 11,50
Martini Bianco ^{12,a} / Martini Rosso ^{12,a}	€ 7,90
Bellini ¹² (Prosecco with peach juice)	€ 9,50
Americano ^{12,a} (Campari, Martini, Angostura)	€ 11,50
Crodino ^a / San Bitter ^a	€ 5,90

Caffetteria

Espresso / Caffè	€ 2,70
Espresso doppio	€ 4,90
Espresso macchiato ⁷	€ 3,40
Espresso corretto	€ 5,90
Cappuchino / Latte macchiato ⁷	€ 3,90
Tee (different sorts of)	€ 5,00
Hot Chocolate ⁷	€ 5,00

Amari – Digestifs

Amari del Capo/Lucano/Montenegro ^{12,a}	€ 8,00
Averna/Ramazotti/Cynar Bitter ^{12,a} 4cl	€ 8,00
Fernet Branca/Branca Menta ^{12,a} 4cl	€ 8,00
Sambuca ¹² , Limoncello 4cl ^a	€ 8,00

Grappe...

Nonino Grappa Prosecco ¹² 4cl	€ 8,50
Nonino Grappa Chardonnay ¹² 4cl	€ 8,50
Nonino Grappa Il Moscato ¹² 4cl	€ 8,50
Nonino Grappa Williams ¹² 4cl	€ 9,00
Marco Bonfante Grappa di Nebbiolo ¹²	€ 9,00
Marco Bonfante Grappa di Moscato ¹²	€ 9,00
Marco Bonfante Grappa Baribbio ¹² 4cl	€ 10,00
Marco Bonfante Gr. di Barolo Riserva ¹²	€ 10,00
Marco Bonfante Gr. Albarone 2007 ¹² 4cl	€ 15,00

Bevande – Beverages

San Pellegrino/Acqua Panna 0,25l	€ 3,50
San Pellegrino/Acqua Panna 0,5l	€ 5,50
San Pellegrino/Acqua Panna 0,75l	€ 7,30
Leitungswasser still / carbonated 0,3l	€ 1,50
Cola/Cola light ⁱ /Fanta 0,2l	€ 3,90
SchwippSchwapp Cola Orange ^a 0,3l	€ 4,50
Schweppes Bitter Lemon ^a /Ginger Ale ^a 0,2l	€ 4,90
Thomas Henry Tonic Water 0,2l	€ 4,90

Succhi, nettare-

Juices, nectars

Apple juice 0,3l	€ 5,20
Pomegranate nectar 0,3l	€ 5,20
Black Currant nectar 0,3l	€ 5,20
Maracuja nectar 0,3l	€ 5,20
Orange juice 0,3l	€ 5,20
Rhubarb nectar 0,3l	€ 5,20
Juice with carb. water (Schorle) 0,3l	€ 3,90

Birre – Beers

Tegernseer Draft Beer ¹ 0,3l	€ 4,20
Erdinger Weißbier ¹ / alcohol free ¹ 0,3l	€ 4,50
Krombacher Pils ¹ 0,33l	€ 4,20
Radler ¹ 0,3l	€ 3,60

...and Spirits

Dewars Scotch 12 yrs ¹² 4cl	€ 12,00
Glenmorangie Scotch ¹² 4cl	€ 12,00
Pike Creek Whisky 10 yrs ¹² 4cl	€ 11,00
Maker's Mark Bourbon Whisky ¹² 4cl	€ 10,00
Grant's Blended Scotch Whisky ¹² 4cl	€ 10,00
Monkey Shoulder Malt Scotch ¹² 4cl	€ 10,00
Jack Daniels Whiskey No.7 ¹² 4cl	€ 10,00
Vecchia Romagna ¹² 4cl	€ 8,50
Lepanto Brandy Solera Gran Res. ¹² 4cl	€ 9,00
Armagnac Comtal V.S. ¹² 4cl	€ 8,50
Cognac Baron Otard V.S.O.P. ¹² 4cl	€ 11,50
Calvados Dauphin hors d'age ¹² 4cl	€ 11,50
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

Identification of 14 major additives in our menu

In our menu the following letters a-i relate to the existence of the following main additives:

- a "with dye" for substances with E-numbers 100 - 180
- b "with preservative" E numbers E 200 - E 219, E 234,
- c "with antioxidant" for E 300- E 321, E 385, E 392, E 586,
- d "with flavor enhancer" for E 355 - E 357, E 508 - E 511, E 620 - E 640,
- e "sulphurised" for the E numbers E 220 - E 228,
- f "blackened" for 579 and E 585,
- g "waxed" for the E numbers E901 - E 904, E 912, E 914,
- h "with phosphate" for E 338 - E 341, E 450 - E 452
- i "with sweetener" for E 420, E 421, E 950 - E 955, E 957, E 959 - E 962, E 964 - E 968

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