

La nostra carta della settimana
Our lunch menu

Vino e Gusto



Aperitivi recommended by Guido

- Americano (Campari, Martini Rosso, Angostura, Orange) ^a € 11,50
Nonino Giannola Style (Amaro Nonino, Prosecco Marca Oro, Orange) ^a € 9,50

Soup

- Cold fresh cucumber cream soup with home-smoked salmon ⁴ € 10,90

Salad

- Seasonal green salads with grilled goats cheese, water melon and fresh mint ^{7 v} € 14,90

Starters

- Grilled squids on a cream of fresh peas ¹⁴ € 16,90
Air-dried bresaola beef ham with rocket salad, cherry tomatoes and parmesan shavings € 15,90
Galia-Melone with San-Daniele Ham € 13,90

All starters are accompanied by a choice of fresh homebaked bread ^{1, v}

Pasta e Basta (accompanied by a small fresh mixed salad)

- Lemon-Linguine on a sauce of Mascarpone-cheese and Lemon with cherry tomatoes and basil ^{1v} € 15,90
Cold pennette with olives, mozzarella, cherry tomatoes and basil ^{1v} € 13,90
Spaghetti with red mullet, capers and cherry tomatoes ^{1,4 v} € 15,90
Tagliatelle with veal ragout and zucchini ¹ € 14,90
Fresh ravioli with tomato mozzarella filling in a fresh basil-pesto-sauce ^{1,7 v} € 15,90

Secondi – Meat and fish

- Fresh fillet of cod (approx. 200gr) from the grill € 22,90
with seasonal vegetables and rosemary fried potatoes ⁴
Veal schnitzel (approx. 200gr) on fresh porcini mushrooms and seasonal vegetables € 22,90
And something special for two: Our Bistecca Fiorentina (approx. 1500gr.) € 62,90
with seasonal vegetables and rosemary fried potatoes

Dessert

- Panna Cotta Caffè fatto a casa – homemade cream dessert with espresso taste ^{3,7} € 7,90

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