

La nostra carta della settimana

Our weekly 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

Wine-Recommendations by Guido for the Abruzzo-dishes – white wines from Abruzzo:

Il Pecorino DOC San Lorenzo di Castilenti (TE), 0,2l/0,75l (-20%) € 10,50/€ 40,00
Il Pecorino-Passerina San Lorenzo di Castilenti (TE), 0,2l/0,75l (-20%) € 10,10/€ 38,00

Soup

Cold fresh cucumber cream soup with home-smoked salmon ⁴ € 12,90

Salad

Seasonal green salads with grilled goats cheese, water melon and fresh mint ^{7 v} € 18,90

Starters

Grilled squid on a cream of fresh peas ¹⁴ € 20,90

Vitello Tonnato - homemade thin slices of veal on a tuna-caper-sauce ⁴ € 16,90

Homemade eclairs with salmon and avocado tartare on lime foam with crumble ^{4 v} € 18,90

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

Pasta e Basta

Spaghetti with zucchini, cherry tomatoes, bottarga caviar and fried zucchini flowers ⁴ € 20,90

Pennette with squid ragout, cherry tomatoes and bottarga caviar ^{1,4,14} € 22,90

Tagliatelle with homemade guinea fowl ragout with fresh chanterelles ¹ € 18,90

Fresh ravioli with tomato-mozzarella filling in a fresh basil pesto sauce ^{1,7} € 19,90

Secondi – Meat and fish

The dream of summer: Fritto Misto (250 gr.) Freshly caught fish ⁴ € 22,90

Entrecôte from the grill (300 gr.) with vegetables of the season and rosemary roasted potatoes € 28,90

And something special for two: Our Bistecca Fiorentina (approx. 1500gr.)
with seasonal vegetables and rosemary fried potatoes € 78,00

Dessert

Crème caramel con frutti fresche
Homemade caramel dessert cream with fresh fruit ^{7 v} € 10,50

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