

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 – 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

Zuppa – Soup

Pumpkin soup with amarettini cookies ^v € 12,90

Insalate – Salate

Colorful autumn salad with fresh grilled oyster mushrooms and bacon ^v € 18,90

Principi – Starters

Homemade frutti di mare on a marinated carpaccio of courgette ^{2,14} € 19,90

Roast beef with rocket, parmesan slices and chips from the vitelotte (blue potato) € 19,90

Surf 'n Turf: Homemade beef carpaccio on rocket with mazzancolle wild-caught king prawns ² € 21,90

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

Pasta e Basta

Fresh seafood risotto ^{2,14} € 23,90

Tagliatelle with homemade eggplant, mint and lamb ragout ¹ € 20,90

Paccheri pasta filled with homemade salsiccia and fennel ragout ¹ € 19,90

Fresh ravioli with pear and gorgonzola filling in a sage and butter sauce ^{1,7 v} € 19,90

Pesce e Carne – Meat and fish

Swordfish alla pizzaiola with olives, capers, cherry tomatoes with roasted rosemary potatoes and seasonal vegetables ⁴ € 28,90

Barbarie duck breast à l'Orange with roasted rosemary potatoes and seasonal vegetables € 28,90

Dessert

Homemade honey-almond-Bavarian crème ^{3,7 v} € 10,90

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