

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

Pumpkin soup with amarettini cookies ^v € 10,90

Salad

Colorful autumn salad with fresh grilled oyster mushrooms and bacon € 14,90

Starters

Roast beef with rocket, parmesan slices and cocktail tomatoes € 15,90

Filled round zucchini with mozzarella, parmesan and cherry tomatoes ^{7v} € 9,90

Grilled scallops on lentil vegetables ¹⁴ € 16,90

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

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

Grandmother's pennette with eggplant, ricotta cheese and cherry tomato sauce ^{1 v} € 14,90

Spaghetti fresh salmon, cream and peas ^{1,4} € 15,90

Tagliatelle with four types of cheese (Gorgonzola, Parmesan, Peccorino and Goats cheese) ^{1v} € 14,90

Tagliatelle with pork tenderloin ragout, mushrooms and green pepper ¹ € 15,90

Secondi – Meat and fish

Grilled swordfish with roasted rosemary potatoes and seasonal vegetables ⁴ € 22,90

Grilled beef sirloin with roasted rosemary potatoes and seasonal vegetables € 22,90

Dessert

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

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