

La nostra carta della settimana

Vino e Gusto

Our lunch menu

For Take-away & Delivery at no cost
daily from 11h30 to 14h (except Sunday)



Zuppa – Soup

Truffled cream of potato soup ^v

€ 10,90

Insalate – Salate

Colorful autumn salad with fresh with grilled calamari ^{10,14}

€ 14,90

Starters

Roast beef with rocket, parmesan slices and cocktail tomatoes

€ 14,90

Grilled octopus tentacles on cauliflower-creme, with kumquat and cherry tomato, Peri-Peri ¹⁴

€ 14,90

Monkfish carpaccio with a frisee, carrot and cucumber salad ⁴

€ 15,90

Vitello Tonnato fatto in casa - Sous-vide homemade veal slices on a tuna-caper sauce ⁴

€ 13,90

Fresh tartare from Argentine cattle on fresh fig slices with soft peccorino cheese and spring onions ⁷

€ 18,90

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

Pasta e Basta (accompanied by a small fresh mixed salad ¹⁰)

Pennette with homemade salciccia sauce ¹

€ 14,90

Spaghetti fresh swordfish, cherry tomatoes, spring onions and capers ^{1,4}

€ 16,90

Tagliatelle with homemade wild boar ragout and Williams Christ pear ¹

€ 15,90

Fresh ravioli with pumpkin and amarettini filling in a sage and pumpkin sauce ^{1,7 v}

€ 15,90

Fresh ravioli with tomato and mozzarella filling in a cherry tomato and basil sauce ^{1,7 v}

€ 15,90

Penette with fresh tomatoes and original Mozzarella di Buffala from Masseria Lupata ^{1,7 v}

€ 13,90

Secondi – Meat and fish

Monkfish with sous vide cooked and then grilled chicory on fresh kumquat sauce ⁴

€ 22,90

Grilled salmon with seasonal vegetables ^{4,9}

€ 21,90

Chicken schnitzel with fresh mushroom sauce and seasonal vegetables

€ 18,90

Entrecote from the grill (approx. 300gr) with seasonal vegetables and roasted rosemary potatoes ⁹

€ 23,90

And something special for two: Our Bistecca Fiorentina (approx. 1500gr.)

with seasonal vegetables and roasted rosemary potatoes ⁹

€ 72,00

Dessert

Homemade crema catalana with fresh oranges ^{3,7 v}

€ 7,90

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