

# La nostra carta della settimana **Vino e Gusto**

## Our lunch menu

for Take-away & Delivery at no cost  
daily from 11.30 to 18h – also vacuumed



### Zuppa – Soup

Chickpea cream soup with chestnuts <sup>v</sup> € 10,90

### Insalate – Salate

Colorful autumn salad thin strips of veal fillet from the grill <sup>10</sup> € 14,90

### Starters

Vitello Tonnato fatto in casa - Our highly acclaimed sous-vide veal slices on a tuna and caper sauce <sup>4</sup> € 14,90

Baby calmare on chickpea cream with sun-dried tomato powder and peri-peri <sup>14</sup> € 15,90

Parmigiana di melanzane - homemade aubergine casserole with buffalo mozzarella <sup>7v</sup> € 14,90

Fresh home marinated Norwegian salmon on beetroot carpaccio with fresh horseradish <sup>4</sup> € 15,50

All starters are accompanied by a choice of fresh homebaked bread <sup>1, v</sup>

### Pasta e Basta (accompanied by a small fresh mixed salad <sup>10</sup>)

Pennette with homemade walnut, pine nut and pesto sauce <sup>7v</sup> € 14,90

Spaghetti with homemade, aromatic squid and pea sauce <sup>1,14</sup> € 16,90

Tagliatelle with homemade veal ragout and paprika, olives <sup>1</sup> € 16,90

Fresh ravioli with pear and gorgonzola filling in a sage and butter sauce <sup>1,7v</sup> € 15,90

Fresh ravioli with tomato and mozzarella filling in a cherry tomato and basil sauce <sup>1,7v</sup> € 15,90

Fresh homemade lasagna filled with seasonal vegetables <sup>1,7v</sup> € 14,90

Tagliatelle with a sauce made from bacon, mushrooms and cream <sup>1</sup> € 14,90

### Secondi – Meat and fish

Ragù di pesce - noble fish ragout with prawns, mussels, monkfish, red mullet, pikeperch  
with toasted white bread <sup>4,14</sup> € 23,90

Saltimbocca di vitello - veal saltimbocca with roasted rosemary potatoes and seasonal vegetables € 18,90

Brasato all 'Nebbiolo - braised beef in Nebbiolo sauce with roasted rosemary potatoes  
and vegetables of the season € 22,90

To go with it: A bottle of Langhe Irma DOC Nebbiolo, Marco Bonfante, 2016 <sup>12</sup>, 100% Nebbiolo with notes of  
plum, spicy red berries with weighty tannins and distinctive smoky aromas, instead of € 45: € 15,00

Entrecote from the grill (approx. 300gr) with roasted rosemary potatoes and vegetables of the season € 23,90

And something special for two: Our Bistecca Fiorentina (approx. 1500gr.)  
with seasonal vegetables and roasted rosemary potatoes € 72,00

### Dessert

Housemade warm chocolate cake with our vanilla sauce <sup>3,7 v</sup> € 7,90

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