Il nostro menù del pranzo

Our lunch menue

Vino e Gusto

Aperitivi preferiti di Guido

Americano (Campari, Martini Rosso, Angostura, Orange) [a]	€ 14,90
Nonino Giannola Style (Amaro Nonino, Prosecco D.O.C. Borgo Gritti Extra Dry Millesimato, Orange) [a]	€ 11,90

Raccomandazione di vino di Guido (0,1l/0,2l/0,75l) :

Ribolla Gialla, Ralf Schumacher Selection, Friaul – Elegant, slightly balsamic due to the old indigenous Ribolla grape - yet fruity with lime, green apple and grapefruit as well as a very fine acidity [12] € 8,30/16,60/55

Insalate – Salads

Insalata di stagione con Calamari grigliate e pomodori secchi, scaglie di parmigiano, carciofi e cipolle Borettane [7,9,14] € 16,90

Fresh seasonal salads with grilled calamari and sun-dried tomatoes, parmesan shavings, artichokes and Borettane onions with vinaigrette

Vino e Gusto Lunch menus with a soup of the day or a small salad as a starter

Tagliatelle “Carbonara vegetariana” con asparagi in crema di parmigiano e uova con pomodori secchi [3,7,9] € 16,90
Vegetarian tagliatelle “Carbonara” with asparagus in Parmesan-eggyolk-sauce and sun-dried tomatoes

Piccata catanese di vitello alla griglia con limone, salsa pomodoro e patate al rosmarino [1,3,7] € 18,90
Thinly battered breaded veal schnitzel with lemon, tomato salsa and rosemary fried potatoes

Pesce spada alla griglia con verdure di stagione [4,9] € 19,90
Grilled swordfish fillet with fresh seasonal vegetables

Dessert

Piccolo Tirami Su [1,3,7,8 V] € 6,90
Kleines Tirami Su

Dear Guests, we provide a documentation in which all our food & drinks ingredients are broken down in terms of contained main allergens/additives – see end of the menu