

# tempo di Vino

wine house & food

## THE CLASSICS

TOMATO SOUP "PAPPA AL POMODORO"	€ 12
AMATRICIANA RICE	€ 14
HOMEMADE PIZZA WITH SCAROLA VEGETABLE AND BUFALA	€ 12
PORK SHANK WITH BEER AND BAKED POTATOES	€ 23
VEAL CUTLET WITH CLARIFIED BUTTER	€ 34

## THE MIXED CURED MEAT

TRADITION OF CURED MEATS AND CHEESE WITH FRIED GNOCCO	€ 16
CULATELLO OF ZIBELLO DOP, STROLGHINO WITH FRIED GNOCCO	€ 18

## THE CHEESES

SELECTION OF COW AND GOAT CHEESE	€ 15
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## THE FIREPLACE

FIORENTINA BLACK ANGUS AMERICA (1,2/3kg)	€7,5/etto
FILLET OF IRISH ANGUS (250 Gr.)	€ 25
CHATEAUBRIAND (500gr.)	€ 46

Meats are served with Potato Puree and Seasonal Vegetables

## THE FONDUE

FONDUE MOITIE MOITIE Vacharin Fribourgeois and Gruyere, with Potatos Raclette And hot Bread	€ 24
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## APPETIZERS

OCTOPUS WITH TOMATO CONFIT AND SMOKED LEEK	€ 14
GUINEA FOWL MEETS CESARE	€ 14
ANCHIOVIES FROM THE CANTABRIAN SEA WITH SMOKED BUTTER	€ 16

## THE FIRST

RAVIOLO PASTA WITH CABBAGE, SHRIMPS, POTATOES, BISQUE AND ORIGAN	€ 15
RICOTTA CHEESE GNOCCHI WITH TURNUP AND LEMON	€ 14
THE LOVE BETWEEN RISE AND ARANCINO	€ 15
BIGOLI PASTA WITH SMOKED GOOSE AND REDUCTION OF MERLOT	€ 16

## THE SECOND COURSES

LAMB WITH ROASTED ARTICHOKEs	€ 22
TURBOT FISH WITH FENNELS, TAGGIASCHE OLIVES AND LIME	€ 21
PIGLET, IRISH COFFE AND CARROT CAKE	€ 19
SEARED TARTARE WITH POURED BUTTER ON HOMEMADE BREAD Bagnet Verd, Bagnet Ross, Mayonnaise and Ginger	€ 28

## SWEETS

OUR TIRAMISU' DISCOMPOSED	€ 8
WARM CHOCOLATE CAKE	€ 9
BAKED CREAM TART, ICE CREAM AND THYME	€ 8
PISTACHIO SEMIFREDDO WITH HOT RASPBERRY COULIS And Cocoa Crumble	€ 8
ORANGE SPUMA WITH RASPBERRIES AND CURRY CRUMBLE	€ 8
OUR CAKE OF THE DAY	€ 8

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### THE LIST OF ALLERGENS PRESENT IN THE DISHES AND IN THE PREPARATIONS IS AVAILABLE ON REQUEST

In compliance with European regulation 1169/2011, we report the entry into force of the law that obliges the reporting of the presence of allergens in our preparations.

Depending on the different dishes we offer you can find: garlic, bay leaf, cereals, crustaceans, eggs, fish, peanuts, soy, dairy products, nuts, celery, mustard, sesame seeds, sulfur dioxide and sulfites, lupins or broad beans, clams.

Please report any allergies to us and we will show you the allergen book.

Thanks

\* some products can be frozen at origin or frozen on site

**by rapid blast chilling as described in the hygienic self-control procedures pursuant to re. ce n. 852/04**