

# tempo di vino

wine house & food

## APPETIZERS

TRADITION OF CURED MEATS AND CHEESE WITH FRIED GNOCCO	€ 17
CULATELLO WITH FRIED GNOCCO	€ 18
SELECTION OF CHEESE WITH OUR MARMELADE	€ 18
CECINA DE LEON WITH FRIED GNOCCO	€ 22
BREAD, BUTTER AND ANCHIOVIES Anchovies From The Cantabrian Sea, Our Crunchy Bread And Basil Butter	€ 18
BEEF CARPACCIO MARINATED IN COFFEE, SMOKED ON THE GRILL With Roasted Eggplant Pulp, Pear Chutney (Mustard and Honey)	€ 16
GRILLED OCTOPUS WITH TOPINAMBUR CREAM Salted Butter Caramel, Teriyaki Sauce and Smoked Paprika Crumble	€ 18
CAULIFLOWER CREAM, POACHED EGG COOKE AT LOW TEMPERATURE Candied Lemon, Toasted Hazelnuts, Beet Powders and Cuttlefish Ink	€ 16

## THE FIRST

PUMPKIN RISOTTO, GOAT CHEESE, MANDARIN AND LICORICE	€ 16
RISOTTO CREAMED WITH SOY BUTTER Fresh Tuna and Lemon	€ 17
"PICI" PASTA WITH MUSHROOMS Black Garlic Cream And Catelmagno Cheese	€ 19
FUSILLONI PASTA WITH GENOVESE RAGU'	€ 15
RICOTTA GNOCCHI WITH SMOKED GOOSE Red Wine Reduction And Sweet Garlic Cream	€ 18

## THE FIREPLACE

FIORENTINA BLACK ANGUS AMERICA (1,2/3kg)	€ 8 etto
FILLET OF IRISH ANGUS (250 Gr.)	€ 27
CHATEAUBRIAND (500gr.)	€ 52

Meats are served with our Side Dishes

## THE SECOND COURSES

VEAL CUTLET WITH CLARIFIED BUTTER With Our Mashed Potato	€ 36
BEEF TONGUE WITH ONION FUND Raspberries And Dill Mayonnaise	€ 21
LACQUERED PORK BELLY, APPLE GEL AND WASABI With Celeriac Cream	€ 20
DUCK BREAST COOKED AT LOW TEMPERATURE Lavender Cream And Marinated Red Sauerkraut	€ 22
SEARED TUNA IN CRUST OF CITRUS PANURE Mayonnaise With Berries And Borettana Onion Stewed In Red Wine	€ 28
MEAT TARTARE OF TEMPO DI VINO	€ 25

## SWEETS

OUR TIRAMISU' DISCOMPOSED	€ 9
CIOCCO, HOT CHOCOLATE PIE Banana Ice Cream And Peanut Butter	€ 9
PANNA COTTA BLOWN WITH CHILI PEPPER Mandarin Gelee And Cocoa Crumble	€ 9
WINTER GARDEN Gianduia Mousse, Pear Cooked into "Vin Santo", Pear Gel And Cinnamon Crumble	€ 9
OUR CAKE OF THE DAY	€ 9

---

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

In compliance with European regulation 1169/20 11, 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**