



Opening Time:

From Monday to Friday:

12:00 – 14.30

19.30 – 00.00

Saturday 19.30 – 00.00

Sunday: Open for Events

APERITIF from Monday to Saturday from 18.45 to 20.00

Info:

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Via Carlo Borromeo, 1
Oreno di Vimercate MB

info@tempodivino.it
www.tempodivino.it

Menù

Il Tempo di Vino is located in the ancient village of Oreno, next to the back of the church dating back to the early 1700s. From the 1920s to the 1980s, Il Tempo di Vino was transformed from an old dairy into a modern lounge with period furniture and more, where you can spend convivial moments...just like...at home! The air-conditioned restaurant is structured on multiple levels. One of the rooms features a large 18th-century fireplace, and the courtyard terrace is perfect for romantic al fresco dinners. Amaze, excite, and discover new and unexpected flavors, creating creative pairings or revisiting traditional dishes.

The Tempo di Vino

SWEET DELICACIES TO FINISH DINNER

Wine Time Tiramisu Mascarpone Cream, Pan di Stelle, Coffee	9
Greek Yogurt Semifreddo Raspberry Meringue Bergamot Crème Anglaise and Basil Oil	10
Brioscia with Tuppero and Homemade Ice Cream	9
TdV's Master Pastry Chef Cake	8

GRILLED MEATS TASTING (approx. 1 kg) 120

RECOMMENDED FOR TWO/THREE PEOPLE

Argentine Chateaubriand
Black Angus Bavetta
Black Angus Diaphragm
Pluma* Iberica

with Grilled Vegetables and Baked Potatoes

APPETIZERS

Culatello DOP with Fried Gnocco	19
Selection of Cured Meats with Fried Gnocco Protected Ham Reserve 30 Months Parma Historic Villani Mortadella Mantovano Salami	18
Selected cheese platter with chef's jams Pecorino di Grotta Toma Piemontese Natural Zola and Pasturello di Montevercchia	16
Chef's Meatballs With roasted pepper cream Saffron and lime mayonnaise	16
Raw Luganega On multigrain bread Homemade Giardiera and leek oil	16
Creamed Potato and Leek Soup with Taleggio Fondue, Chive Oil and Porcini Mushroom-Infused Bread Croutons	16

FIRST COURSE

Saffron Risotto with Ossobuco and Gremolada	35
Potato Gnocchi with Luganega Ragù Pumpkin and Licorice Cream	18
Porcini Mushroom Risotto Smoked Rosemary Butter and Raw Shrimp*	21
Homemade Tagliatelle with Beef Ragù Bergamot and Soy Demi Glace	18

MAIN COURSE

Beef Cheek in Red Wine Slow Temperature Cooked Mashed Potatoes and Gorgonzola Ice Cream	27
Beef Tartare (approx. 200g) Ciliegiolo Wine Reduction Caper Powder and Potato Chips	23
Seared Amberjack with Cream of Celeriac Green Apple and Thyme Oil	25

SIDE DISHES

Baked Potatoes, Grilled Vegetables, Vegetable Caponata	6
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GRILLED MEATS

FIORENTINA (1,4/5kg) Fillet and Sirloin, the back of the back	7,5 hg
BEEF FILLET (250 Gr.) Tender and precious, between the spine and the kidneys	32
BEEF CHATEAUBRIAND (500gr.) The heart of the fillet, the thickest and most tender part	59
DIAFRAMMA BLACK ANGUS USA (250 Gr.) Intense flavor, between the chest and the belly	38
BAVETTA BLACK ANGUS USA (250 Gr.) Tasty and succulent, the part of the abdominal muscles	32
PLUMA* IBERICA Fine and juicy cut of pork	29

Meats are served with our Side Dishes

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