tempo di Vino
wine house & food

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

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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 9
Mascarpone Cream, Pan di Stelle, Coffee

Chestnut and Rosemary Semifreddo 10
With Toffee Sauce and Almond Flour Crumble
And Dark Chocolate

Warm Chocolate Cake with a Soft, Molten Center 9
Served with Homemade Ice Cream

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 Montevecchia	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 18
Pumpkin and Licorice Cream

Porcini Mushroom Risotto 21
Smoked Rosemary Butter
and Raw Shrimp*

Homemade Tagliatelle with Beef Ragù 18
Bergamot and Soy Demi Glace

MAIN COURSE

Beef Cheek in Red Wine 27
Slow Temperature Cooked
Mashed Potatoes and Gorgonzola Ice Cream

Beef Tartare (approx. 200g) 23
Ciliegiolo Wine Reduction
Caper Powder and Potato Chips

Seared Amberjack with Cream of Celeriac 25
Green Apple and Thyme Oil

SIDE DISHES

Baked Potatoes, Grilled Vegetables, Vegetable Caponata 6

GRILLED MEATS

FIORENTINA (1,4/5kg) 7,5 hg
Fillet and Sirloin, the back of the back

BEEF FILLET (250 Gr.) 32
Tender and precious, between the spine and the kidneys

BEEF CHATEAUBRIAND (500gr.) 59
The heart of the fillet, the thickest and most tender part

DIAFRAMMA BLACK ANGUS USA (250 Gr.) 38
Intense flavor, between the chest and the belly

BAVETTA BLACK ANGUS USA (250 Gr.) 32
Tasty and succulent, the part of the abdominal muscles

PLUMA* IBERICA 29
Fine and juicy cut of pork

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 1169/20 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