

VINOTECA LIVIO FELLUGA

ANTIPASTI

GRILLED CASUTIN	€10.50
<i>set on sautéed figs and pecan nuts with wine vinaigrette</i>	
POLENTA CHIPS (V, VG, LF)	€10.50
<i>with baby artichokes and sauce vierge</i>	
AUBERGINE PARMIGIANA (V, GF)	€10.50
<i>aubergine layers, buffalo cheese, crispy parmesan, basil oil and fresh tomatoes</i>	
FASSONA BEEF TARTARE	€13.50
<i>with bottarga mayo, crispy onions, micro greens, pickled quail egg and rucola drops</i>	
FISH CROQUETTES	€13.00
<i>served with mango salsa salad bouquet and chive yoghurt</i>	
MUSHROOM AND CHESTNUT PÂTÉ (V, VG, LF)	€9.50
<i>with tarragon and fermented cranberries</i>	

PLATTERS

IL SALAGIONE	€30.00
<i>a selection of Italian salami and craft cheese (for two)</i>	
IL CRUGIONE	€30.00
<i>a selection of cured Italian hams and artisan cheese (for two)</i>	
IL TAGLIERE	€60.00
<i>a selection of cured and cooked ham, salami, cheese and condiment (for four)</i>	

SALAD

BUFFALO MOZZARELLA SALAD	€10.50
<i>with peas, broad beans, mint, lemon and olive oil</i>	
CAESAR SALAD	€8.50
<i>crispy lettuce, aged parmesan flakes, anchovy caesar dressing and croutons</i>	
AUBERGINE SALAD (V, GF, LF)	€9.50
<i>baked aubergine, tomatoes, walnuts, sesame seeds and basil dressing</i>	
ADD TO YOUR SALAD	
<i>Gbejna (Local Cheeselet)</i>	€2.00
<i>Grilled Chicken Thighs 200g</i>	€5.50
<i>Smoked Macarel</i>	€6.75

SOUPS

FRESH DAILY SOUP	€11.75
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PASTA

RUSTICHELLA D'ABRUZZO SPAGHETTI WITH BOTTARGA AL LIMONE	STARTER €9.50 MAIN €12.50
<i>primograno spaghetti tossed in garlic, lemon zest, parsley, breadcrumbs and bottarga shavings</i>	
RISOTTO AL BAROLO (V, GF)	STARTER €9.00 MAIN €12.50
<i>Cascina San Maiolo Carnaroli Risotto infused in Barolo and topped with Castelmagno Cheese</i>	
AGNOLOTTI ZUCCA E ROSMARINO (V)	STARTER €9.75 MAIN €14.75
<i>pumpkin and rosemary agnolotti, mixed mushrooms, roasted almonds and almond milk reduction</i>	
CAPPELLACCI GAMBERI, GRANCHIO E PETTINE ST. JACQUES	STARTER €10.25 MAIN €15.00
<i>prawn, crab, and scallop, gremolata and roasted cherry tomatoes</i>	
RUSTICHELLA D'ABRUZZO SPAGHETTI BURRATA E POMODORO	STARTER €9.50 MAIN €12.50
<i>spaghetti tossed in tomato sauce and finished with burrata</i>	
VEGAN RAVIOLI (VG)	STARTER €9.50 MAIN €12.00
<i>stuffed with artichokes, aubergine and tomato tossed in a tomato fondue</i>	

MAIN

BRAISED MUSHROOMS (V, VG, GF)	€13.50
<i>glazed baby vegetables, potato purée, sesame and pumpkin seed pesto</i>	
FASSONA BEEF AND LOCAL PORK SAUSAGE BURGER	€16.00
<i>brioche bun, 200g fassona beef burger, 100g local pork sausage patty, tomato, lettuce, grilled casutin and coarse grained mustard mayo, served with potato chips</i>	
SLOW ROASTED PORK BELLY (GF)	€16.00
<i>local pork belly slow cooked in coffee and mustard rub, crackling and pork tonnato</i>	
CHICKEN ROULADE (GF, LF)	€17.00
<i>chicken thighs rolled with Maltese sausage, pistachio emulsion, pork crackling and glazed baby vegetables</i>	
INFUSED BALSAMIC LAMB CANNOLO	€23.00
<i>slow cooked lamb in balsamic and spices, curried cauliflower, mango purée, raw honey comb and lamb jus</i>	
LA TAGLIATA 300G (LF, GF)	€24.00
<i>char-grilled tagliata of fassona beef, served with rucola, roasted vine cherry tomatoes and parmesan flakes</i>	
FASSONA BEEF FILLET 300G (LF, GF)	€28.00
<i>fassona beef fillet with black truffle shavings, port wine sauce, new and purple potato galette, and glazed baby vegetables</i>	
SWORD FISH FILLET (V, GF, LF)	€29.50
<i>sous vide swordfish fillet, berry and gremolata sauce, swordfish chili and lime cakes, and glazed baby vegetables</i>	

DESSERT

IMQARET	€9.50
<i>warm date rolls served with a tahini, dates and tangerine ice cream on a carob sauce</i>	
MOZZARELLA CHEESE CAKE	€9.00
<i>with chocolate biscuit, berry sauce and grated mozzarella dust</i>	
TWICE BAKED CHOCOLATE SOUFFLÉ	€9.00
<i>with Guido Gobino chocolate sauce and cherry yoghurt ice cream, set on chocolate soil</i>	
STICKY ORANGE POLENTA CAKE (LF, GF)	€9.50
<i>with mango confit and berries sorbet</i>	
SICILIAN CANNOLI	€9.50
<i>with almond sorbet and raspberry crumbs</i>	
LUKE'S HAZELNUT DOME	€12.50
<i>served with an almond milk reduction and a hazelnut tuile</i>	
GELATO AFFOGATO AL CAFFÈ	€7.00
<i>vanilla ice cream served on a bed of biscuit crumbs and a shot of Berta Di Nero Crema Caffè</i>	

*We at Vini e Capricci treat food allergens seriously.
If you have any food allergies, please ask your server.*