

# ACQUA

*Tagliere toscano con Salumi*  
*toscan appetizer plate*

## *Menu Terra*

*Scaloppine di animelle*  
*con insalata agli agrumi*  
*calf's sweetbread escalope*  
*and citrus-salad*

*Tagliatelle al coniglio*  
*con salsa ai funghi e tartufo*  
*truffle and mushroom tagliatelle*  
*with rabbit filet*

*Tagliata di vitello*  
*con funghi, verza e patate*  
*panfried sliced veal with mashrooms,*  
*savoy cabbage and potatoes*

## *Menu Mare*

### *Antipasti / starters*

*Salmone marinato*  
*con insalata di sedano e zucca*  
*marinated salmon, cellery salad*  
*and pumkin*

### *Primi / intermediate courses*

*Casarecce al pesto di basilico*  
*e calamari*  
*„Casarecce“*  
*with basil pesto an calamari*

### *Secondi / main courses*

*Triglia alla livornese*  
*con fagioli e cime di rapa*  
*livorno style red mullet,*  
*beans and turnip greens*

### *Acqua Classico*

*Filetto di manzo al rosmarino*  
*W con verdure invernali e patate arrosto*  
*rosemary beef filet,*  
*seasonal vegetables and baked potatoes*

*Bistecca alla fiorentina (1kg) 150,-*  
*grilliatacon verdure, patate e insalata*  
*grilled 1 kg florence style T-Bone Steak*  
*vegetables, potatoes and salad*

*Menue with fish o. meat main course*  
*incl. water*  
*two course 65,- / three course 82,-*  
*all prices in CHF incl. 7,7 % VAT*

### *Dolci / deserts*

*Panna cotta con coulis alla fragola e kiwi 12,-*  
*Panna Cotta with strawberry-coulis and kiwi*

*Menue with vegetarian main course*  
*incl. water*  
*two course 45,- / three course 62,-*  
*all prices in CHF incl. 7,7 % VAT*

*Sgroppino 12,-*  
*lemon-sherbet-cocktail*

*Gelato fatto in casa 3,-*  
*homemade icecream*

*Tiramisu' Classico 9,-*  
*classic tiramisu*

*Crostatina all'arancia sanguinella 12,*  
*blood orange cake*