**STEAKS | BURGER | GINBAR**

### SIDE DISHES À 5 €

- **Patatine Fritte**
  Homemade French fries with rosemary & garlic
  On your request served with Parmesan cheese + 1,50 €

- **Patatine Dolci Fritte**
  Sweet potato fries + 2 €

- **Patate Strapazzate**
  Mashed potatoes with brown butter
  Insalatina Mista
  Small mixed salad with VaiVai dressing

- **Insalatina al Pomodoro**
  Tomato salad with red onions & balsamic

- **Pimientos de Padrón**
  Fried mild green peppers with olive oil & sea salt

- **Verdure al forno**
  Oven-baked vegetables: peppers, eggplant, courgettes, mushrooms & green asparagus

- **Funghi**
  Roasted wild mushrooms with thyme

- **Asparagi verde**
  Sautéed green asparagus + 2 €

- **Cipolle brasate**
  Braised onions with thyme & balsamic

### STEAKS

- **Rump Steak**
  250 grams 25 €
  350 grams 35 €
  all following 100 g / 9 €

- **Rib Eye**
  300 grams 30 €
  400 grams 40 €
  all following 100 g / 9 €

- **Fillet**
  250 grams 25 €
  350 grams 35 €
  all following 100 g / 11 €

**Upgrade:** Grilled king prawn (piece) 3,50 €

**SPECIAL CUTS**

- **Tomahawk**
  The rib eye from grass-fed cattle with its extra bone, also known as entrecote or high loin.
  The eye catcher amidst steaks.
  About 1000 grams 65 €

- **Dry Aged Bistecca alla Fiorentina**
  T-Bone steak from grass-fed cattle, min. 28 days dry aged
  Best quality, cut from roast beef with fillet and the typical T-shaped bone.
  From 900 grams / 8 € per 100 grams

### SAUCES & DIPS À 2 €

- **VaiVai**
  Tomato, spicy, piquant

- **Chimichurri**
  Onion, parsley, thyme, garlic

- **Brutale**
  Chilli, thyme, garlic

- **Verde**
  Parsley, garlic, lemon, olive oil

- **Béarnaise**
  Whipped butter sauce with tarragon & chervil

- **Burro di Erbe**
  Homemade herb butter

- **Crema di Capperi**
  Caper mayonnaise

- **Crema di Tartufo**
  Truffle cream

- **Aioli al limone**
  Lime aioli

**STEWK COOKING LEVELS**

- Rare (about 48°C)
- Medium (about 54°C)
- Well done (about 5°C)

**FAMILY STYLE**

Choose your favourite cut, side dishes and sauces — served in the middle of the table.

Our service will gladly provide you with details.
**STARTERS**

Grande Antipasto – for 2 pers.
Italian salami, prosciutto, mortadella, grilled king prawns, Burrata cheese, confit tomatoes, olives, balsamic onions, mushrooms, peppers, courgettes, eggplant, olive tapenade, salted butter, Campagnolo bread, 24 €

Verdi olivi giganti
Fresh aromatic Italian giant olives on ice, served with cross Pane Carasau, 6 €

Variazione di Pane
Homemade bread: Campagnolo, focaccia, and pizzetta, with olive tapenade, & salted butter, 5 €

Bruschetta Mista
Roasted Campagnolo bread, with vitello tonnato, basil tomatoes & Burrata cheese, with avocado cream, 9 €

Bruschetta Pomodoro
Roasted Campagnolo bread, with tomatoes, basil, olive oil, & Parmesan cheese 8 €

Bruschetta Burrata con Pomodoro
Roasted Campagnolo bread, with Burrata cheese, tomatoes, basil, olive oil & Parmesan cheese 10 €

Vitello Tonnato
Thin slices of veal with tuna cream, & cross capers 14 €

Carpaccio di Manzo
Thin slices of Black Angus beef with Truffle cream, rocket salad & Parmesan cheese, 15 €

Zuppa di Pomodorini
Tuscan yellow tomato soup, with green asparagus & roasted focaccia, 8 €

Tartare di Tonno con Avocado
Tuna tartar, with avocado, confit tomatoes & cucumber-basil-spaghetti, 15 €

Tartare di Manzo
Black Angus beef tartar with confit tomatoes, Vaivai salad, & roasted focaccia, 15 €

Burrata con Pomodorini
Creamy cow’s milk cheese, tomato salad, basil, olive oil & roasted focaccia, 11 €

**VAIVAI BURGER**

Black Angus beef burger, focaccia bun, with Vaivai salad, tomatoes & rocket salad 14 €

Italian Burger
Black Angus beef burger, focaccia bun, with Vaivai salad, Taleggio cheese, tomatoes & rocket salad 15 €

Pancetta Burger
Black Angus beef burger, focaccia bun, with cross pancetta bacon, Taleggio cheese, tomatoes & rocket salad 16 €

Avocado Burger
Black Angus beef burger, broccoli, with cheese, avocado cream, basil-tomato sauce, red onions & rocket salad 17 €

Gamberoni Burger
Black Angus beef burger, focaccia bun, with grilled king prawns, lime aioli, tomatoes & rocket salad 18 €

Vegetariano Burger
Cross Feta cheese, broccoli, with Vaivai salad, avocado cream, grilled vegetables, sun dried tomatoes & rocket salad 14 €

**All burgers optionally with**
- homemade French fries with rosemary & garlic
- or sweet potato fries + 2 €
- served with caper mayonnaise

**STEWES | BURGER | GINBAR**

Strozzapreti alla Boscaiola
Pasta, in butter-Parmesan-sauce, with fried wild mushrooms, spinach & cherry tomatoes 13 €

Ravioli Formaggio di Capra
Pasta, stuffed with beetroot and goat cheese, with horseradish sauce, spinach & roasted walnuts 14 €

Linguini con Gamberoni e Asparagi
Pasta, in white-wine-butter-sauce, with grilled king prawns, green asparagus & fresh basil 16 €

Lasagne alla Vaivai
Pasta with Black Angus beef ragù, gratinated with Taleggio cheese, & rocket salad 14 €

Fusilli con Filetto di Manzo
Pasta, in tomato sauce, with fried beef strips, green asparagus & sundried tomatoes 17 €

Spaghetti alla Bolognese della Mamma
Pasta, with beef Bolognese, slowly cooked in red wine and savoury seasoned, served with herbal breads crumbs, & Parmesan cheese 14 €

Ravioli Crostacei
Pasta stuffed with crustacean and avocado, with lemon-pepper-sauce, spinach, tomatoes & roasted pine nuts 16 €

**PASTA**

Fusilli con Filetto di Manzo
Pasta, in tomato sauce, with fried beef strips, green asparagus & sundried tomatoes 17 €

Spaghetti alla Bolognese della Mamma
Pasta, with beef Bolognese, slowly cooked in red wine and savoury seasoned, served with herbal breads crumbs & Parmesan cheese 14 €

Ravioli Crostacei
Pasta stuffed with crustacean and avocado, with lemon-pepper-sauce, spinach, tomatoes & roasted pine nuts 16 €

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