

Tomahawk

The rib eye from grass-fed cattle with its

The eye catcher amidst steaks.

T-Bone steak from grass-fed cattle,

Best quality, cut from roast beef

with fillet and the typical T-shaped bone.

*About 1000 grams* **65 €** 

min. 28 days dry aged

extra bone, also known as entrecote or high loin.

**Dry Aged Bistecca alla Fiorentina** 



### > STEAK <

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

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

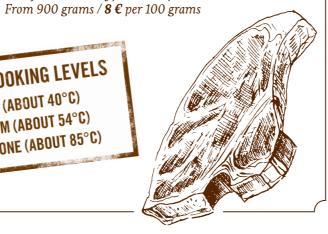
\_\_\_\_\_

250 grams 350 grams all following 29 € 40 € 100 g / 11 € Fillet

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

Our cuts are famous for its sensational marbling which is a result of a controlled 120 days grain diet. Australian Black Angus stands for outstanding steak culture!

STEAK COOKING LEVELS RARE (ABOUT 40°C) MEDIUM (ABOUT 54°C) WELL DONE (ABOUT 85°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.

# > 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

Roasted wild mushrooms with thyme,

# Asparagi verde

Sautéed green asparagus, + 2 €

# Cipolle brasate

Braised onions with thyme & balsamic,

### VaiVai

Tomato, spicy, piquant<sub>1,c,j</sub>

> SAUCES & DIPS À 2 € <

# Chimichurri

Onion, parsley, thyme, garlic

### Brutale

Chilli, thyme, garlic

### Verde

Parsley, garlic, lemon, olive oil

### Béarnaise

Whipped butter sauce<sub>c,g,l</sub> with tarragon & chervil

# Burro di Erbe

Homemade herb butter,

# Crema di Capperi

Caper mayonnaise<sub>1,c1</sub>

# Crema di Tartufo

Truffle cream<sub>1.c.</sub>

# Aioli al limone

Lime aioli, ,



ALL STEAKS

INCL. 1 SAUCE

OF YOUR CHOICE

### > APERITIV <

### Limoncello Spritz

Lemon liquor, Prosecco, soda, lemon, mint 6 €

### Wild Cinzano

Cinzano Bianco, lime, Russian Wild Berry 7€

# Acqua di Rosa – alcohol free

San Bitter, elderflower, lime, soda, mint 5,50 €



TO CUT A GIN STORY SHORT ... PLEASE ASK FOR OUR GINLIST



### > SPECIALTIES <

### Insalata Mista

Big VaiVai salad with radicchio, carrots, tomatoes, radish, cucumber, VaiVai dressing, & roasted sunflower seeds incl. 1 topping of your choice 17 €

- grilled chicken breast with sage & San Daniele ham
- grilled king prawns, with herb oil
- grilled beef strips with rosemary & butter,
- cross Feta cheese, with avocado cream,

### Saltimbocca di Pollo

Grilled chicken breast with sage & San Daniele ham, sauce Béarnaise<sub>c,g,l</sub>, gratinated asparagus & sweet potato fries **16** €

### Gamberoni Grigliati

Grilled king prawns, with herb oil, lime aioli, & garlic bread 250 grams **18** € / 500 grams **32** €

### Orata Intera

Whole grilled seabream, \*Camping Style\* with herbs & lemon, oven-baked vegetables & mashed potatoes, 23 €

### Surf`n Turf

Lady's Cut 170 g beef fillet with 2 grilled king prawns, 32 € Regular Cut 250 g beef fillet with 3 grilled king prawns, 43 € with Chimichurri, homemade French fries & small salad;

### > STARTERS <

# **Grande Antipasto – for 2 pers.**

Italian salami<sub>23</sub>, San Daniele ham, Mortadella<sub>23,b7</sub>, grilled king prawns, Burrata cheese, confit tomatoes, olives<sub>6</sub>, balsamic onions<sub>1</sub>, mushrooms, peppers, courgettes, eggplant, olive tapenade, salted butter, & Campagnolo bread 24 €

# Olive verdi giganti

Fresh aromatic Italian giant olives on ice, served with cross Pane Carasatu<sub>al</sub> 6 €

### Variazione di Pane

Homemade bread: Campagnolo<sub>a1</sub>, Focaccia<sub>a1</sub> and pizzetta<sub>1</sub>, with olive tapenade<sub>6</sub> & salted butter 5 €

### Bruschetta Mista

Roasted Campagnolo bread<sub>al</sub> with Vitello Tonnato<sub>de</sub>, 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<sub>1,c,g</sub>, rocket salad & Parmesan cheese **15** €

# **Zuppa di Pomodori Gialli**

Tuscan yellow tomato soup, with green asparagus & roasted Focaccia<sub>a1</sub> 8 €

### Tartare di Tonno con Avocado

Tuna tartar, with avocado, confits tomatoes & cucumber-basil-spaghetti, 15 €

# Tartare di Manzo

Black Angus beef tartar with confits tomatoes, VaiVai salad: 6 roasted Focaccia. 15 €

### **Burrata con Pomodorini**

Creamy cow's milk cheese, tomato salad, basil, olive oil & roasted Focaccia, 11 €

### **BURGER** (

### VaiVai Burger

Black Angus beef burger, Focaccia bun, with VaiVai salsa, tomatoes & rocket salad 14 €

# Italian Burger

Black Angus beef burger, Focaccia bun<sub>a1</sub> with VaiVai salsa,, Taleggio cheese, tomatoes & rocket salad 15 €

### Pancetta Burger

Black Angus beef burger, Focaccia bun, with VaiVai salsa<sub>1ci</sub>, cross Pancetta bacon<sub>2,3</sub>, Taleggio cheese, tomatoes & rocket salad 16 €

### Avocado Burger

Black Angus beef burger, Brioche bun<sub>aleg</sub> with Chester cheese<sub>g</sub>, avocado cream<sub>g</sub>, basiltomato sauce, red onions & rocket salad 17 €

# Gamberoni Burger

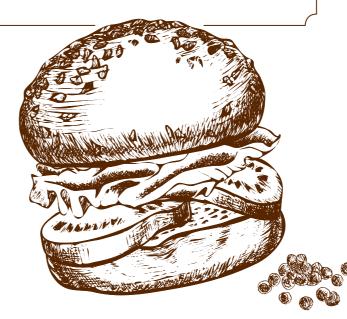
Black Angus beef burger, Focaccia bun<sub>a1</sub> with grilled king prawns, lime aioli, tomatoes & rocket salad 18€

# **Vegetariano Burger**

Cross Feta cheese<sub>al,g</sub>, Brioche bun<sub>al,c,g</sub> with VaiVai salsa<sub>1,c,j</sub>, avocado cream<sub>g</sub>, 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<sub>1ci</sub> -





### > PASTA <

# Strozzapreti alla Boscaiola

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

# Ravioli Formaggio di Capra

Pasta<sub>al,e</sub> stuffed with beetroot and goat cheese<sub>g</sub> with horseradish sauce<sub>g</sub>, spinach & roasted walnuts 14 €

# Linguini con Gamberoni e Asparagi,

Pasta<sub>ala</sub> in white-wine-butter-sauce with grilled kings prawns, green asparagus & fresh basil 16 €

# Lasagne alla VaiVai

Pasta with Black Angus beef ragout<sub>al.c.e.i</sub>, gratinated with Taleggio cheese, & rocket salad 14 €

# Fusilloni con Filetto di Manzo.

Pasta<sub>al.c</sub> in tomato sauce<sub>e</sub> with fried beef strips, green asparagus & sundried tomatoes 17 €

# Spaghetti alla Bolognese della Mamma

Pasta<sub>als</sub> 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 €

ALL PRICES IN € INCL. TAX ® BY VAIVAI. ALL RIGHTS, CHANGES AND ERRORS RESERVED. ALL FOODS MAY CONTAIN TRACES OF GLUTEN(A), EGG(C) AND LACTOSE(G).

List of additives: We prepare our products with utmost care. Products that contain additives or allergens are marked accordingly: (a1) gluten wheat, (a2) gluten prep, (a3) gluten barley, (a4) gluten oat, (b) crustaceans and products thereof, (c) eggs and products thereof, (d) fish and products thereof, (e) peanuts and products thereof, (f) soybeans and products thereof, (g) milk and products thereof including lactose, (h) contains traces of various nuts, (h1) almonds, (h2) hazelnuts, (h3) walnuts, (h4) cashewse, (h5) pecan nuts, (h6) Brazil nuts, (h7) pistachios, (h8) macadamia nuts, (i) celery and products thereof, (j) mustard and products thereof, (k) sesame seeds and products thereof, (l) sulphites, (m) lupine and products thereof, (n) with further contains a source of phenylalanine, (4) with further contains a source of phenylalanine, (4) with taurine