

VAI VAI

L'ARTE DI MANGIARE

STUZZICHINI

- Olive Miste** mixed herb marinated olives **6 €**
- Spiedo di Pane** Sylt style bread from the Gaus bakery, homemade focaccia & pizza bread, with olive tapenade & butter **8 €**
- Crostini Misti** toasted bread with semi-dried cherry tomatoes, artichoke cream, spicy sardines, bresaola & herbs **12 €**

ANTIPASTI

- Affettati Misti** italian cold cuts, pecorino & grissini **SMALL 14 € · LARGE 22 €**
- Carne Cruda** veal tartar grilled medium rare, lime zest, fried capers & crostini **17 €**
- Polpette** veal meatballs braised in tomato sugo **12.50 €**
- VAIVAI Ceviche** with brook trout, red onions, cucumber, herbs & jalapeños **18 €**
- Tartara di Tonno** yellow fin tuna with avocado, asian cucumber salad, watercress & sesame cracker **19.50 €**
- Burrata con Pomodorini** creamy cow's milk mozzarella with mixed tomatoes & basil oil **16 €**
- Insalatona Mista** large seasonal salad, onion, fennel, radicchio, carrot & celery **12 €**
- Black Angus beef tenderloin tips + **12 €**
 - Grilled corn fed chicken breast + **10 €**
 - 3 grilled king prawns, herb oil + **13.50 €**

VEGANO

- Spghettini alla Calabrese** cherry tomatoes, onions, garlic & chili **16 €**
- for sharing "family style" **30 €**
- VAIVAI Beyond Burger** vegan brioche bun, salsa VAIVAI, romaine lettuce, ox heart tomatoes & red onions with french fries or small side salad **19.50 €**
- Bistecca Cavolfiore** cauliflower steak with red lenses, carrot with Ras el-Hanout, salsa verde, tabin-soy-yogurt, cashews & fresh herbs **19 €**

~ FOOD SPECIALS ~
see our weekly changing menu

VAIVAI

For further
DRINKS

ask our friendly staff for
the drink menu!

PASTA

- **Parmigiana** ·
eggplant soufflé with tomatoes, burrata, parmesan, basil & small side **18.50 €**
- **Ravioli al Tartufo** ·
filled with ricotta cheese, pecorino & truffle, tossed in Parmigiano-Reggiano & finished with fresh black truffle **24 €**
- **Linguini ai Frutti di Mare** ·
white wine sud, baby calamari, prawns, clams & fresh herbs **25 €**
- for sharing "family style" **46 €**
- **Lasagne alla VAIVAI** ·
with Black Angus beef ragout, burrata, tomato sugo & small side salad **19.50 €**
- **Veggie Lasagne** ·
grilled zucchini, pepper, mushrooms, carrot, tomato sugo & small side **18.50 €**
- **Strozzapreti con Salsiccia piccante** ·
spicy pork sausage, green beans, veal stock, confit cherry tomatoes & basil **18 €**
- **Garganelli al Filetto di Manzo** ·
beef tenderloin tips, green asparagus, beef stock, confit cherry tomatoes & Parmigiano Reggiano **24 €**

SECONDI

- VAIVAI Burger** 200 g Black Angus beef patty, brioche bun, romaine lettuce, ox heart tomatoes, cheddar & red onions with french fries or small side salad **23.50 €**
- Grigliata di Pollo e Verdure** herbed corn fed chicken breast, grilled vegetables & tomato sugo **24 €**
- Ragout di Filetto** beef tenderloin tips with Barolojus, truffled mashed potatoes, roasted onions & fresh black truffle **28 €**

GRILL

Bistecca alla Fiorentina Dry Aged from Simmentaler cattle
800 GRAM 92 € · 11 € every additional 100 GRAM

AUSTRALIAN PRIME BLACK ANGUS BEEF

- Rumpsteak** 250 gram **34 €** / 350 gram **46 €**
- Rib Eye** 300 gram **38 €** / 400 gram **46 €**
- Rinder Filet** 200 gram **36 €** / 300 gram **54 €**
- Surf'n'Turf** filet cut of your choice with king prawn **5 € / PRAWN**

Please ask your waiter for any other cuts.

US PRIME BLACK ANGUS BEEF

- US Prime Rib Eye** cuts starts at 300 gram / **DAILY RATE**
- US Prime Strip Loin** cuts starts at 250 gram / **DAILY RATE**
- Rinder Filet** cuts starts at 200 gram / **DAILY RATE**

Langustini Grigliati order starts with 3 grilled langustinis, with lemon, herb-oil, deep fried mint & pepperon **7.50 € / PRAWN**

Branzino Intero Sea bass "camping style" with fresh herbs, lemon & garlic
starts at 400 gram **7 € / 100 GRAM**

CONTORNI

- **Verdure** saisonal market vegetables **7 €**
- **Spinaci al Bacio** sauteed fresh spinach, onions & garlic **7 €**
- **Insalatina al Pomodoro** colorful tomato salad with red onion & fresh basil **8 €**
- **Insalatina Mista** small mixed green salad **7 €**
- **Patatine Fritte** homemade french fries with rosemary & garlic **7 €**
- **Patate Strapazzate** mashed potatoes with
 - brown butter **7 €**
 - black truffle **13 €**
- **Funghi Grigliati** grilled mushrooms & fresh herbs **8 €**
- **Il Fagiolino** green beans in tomato sugo **7 €**
- **Patate al Gogo** baked potato wedges with parmesan & basil **8 €**

APERITIVO

- Bramble Fizz**
Bombay Bramble, raspberry puree, lemon, sugar, soda **12 €**
- Fiero Spritz**
Martini Fiero, Prosecco, soda, orange zest **12 €**
- Bellini**
Prosecco, peach puree, lemon, sugar, egg white **12 €**
- Ernesto Campari**
Campari, Luxardo Maraschino, lime, grapefruit **12 €**
- White Negroni**
Bombay Sapphire Gin, Martini Ambrato, Italicus **12 €**
- Americano**
Campari, Martini Rubino, soda **12 €**
- Hugo**
Prosecco, Holunder, soda, mint, lime **11 €**
- Spritz**
Prosecco / white wine, Aperol, soda, orange slice **11 €**
- Lillet Berry**
Lillet Blanc, Fever Tree Wild-berry, berries **11 €**
- Limonata aqua di rosa 0,0 %**
Martini Vibrante, soda, elderflower, lemon, mint **9 €**
- Prosecco**
»Carpe Noctem« DOC Brut (0,1l) **8 €**
- »Carpe Noctem« DOC rosé (0,1l) **10 €**
- Champagner**
Taittinger Brut Tradition (0,1l) **14 €**
- Taittinger Brut Rosé (0,1l) **16 €**

★ VAIVAI *Ogni bel gioco dura poco* 2012 ★

SALSE

- ~ **Chimichurri** onion, parsley, paprika **3 €**
- ~ **Verde** parsley, anchovies, capers **3 €**
- ~ **VAIVAI** spicy tomato **3 €**
- ~ **Burro di Erbe** herb butter with frankfurter green sauce herbs **4 €**
- ~ **Crema di Capperi** caper mayo **3 €**
- ~ **Crema di Tartufo** truffle mayo **5 €**
- ~ **VAIVAI Aioli** lime garlic mayo **3 €**
- ~ **Peperoncini** thin sliced with herbs & olive **3 €**

ALL PRICES IN € INCL. TAX.
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