



MENU

Appetizers

Raw

Salmon nigiri with fermented Venus rice (3, 4, 6) with soy mayonnaise [Rec. Wine: Sauvignon Livio Felluga - bottle only]	16,00
Marinated amberjack with orange, fennel seeds and blue curaçao (1, 4, 7) with Altamura croutons and flavored butter [Rec. Wine: Chardonnay Passo S. Lucia - bottle only]	15,00
Raw langoustine (6 pz) (2) served with rhubarb sauce and ginger [Rec. Wine: Ribolla Gialla - Livio Felluga - bottle only]	35,00
Mixed raw (2, 4, 14) langoustines, Mazara red prawns, salmon, tuna tartare, japanese scallop served with rhubarb sauce and ginger [Rec. Wine: Sauvignon Livio Felluga - bottle only]	42,00

Cooked

"In Saor" sardines (4) [Rec. Wine: Prosecco "Col Vetoraz" - Docg Brut]	13,00
Cuttlefish "Pappardelle" (8, 9, 14) on pea cream and almond milk [Rec. Wine: Vermentino Lintori Capichera - bottle only]	17,00
Cod burger (1, 3, 4, 7) in fried polenta bun [Rec. Wine: Prosecco "Col Vetoraz" Docg Brut]	17,00
Tataki tuna (4, 6, 11) with soy mayonnaise and edamame [Rec. Wine: Vermentino Lintori Capichera - bottle only]	21,00



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First courses

Miso and clam soup (4, 6, 14) with spring onions and katsuobushi [Rec. Wine: Vermentino Lintori Capichera - <i>bottle only</i>]	18,00
Homemade Cappellacci pasta, langoustine stuffed (1, 2, 3, 7, 8, 9) cooked with lemon butter, on mint and broad bean cream [Rec. Wine: Chardonnay Passo S. Lucia - <i>bottle only</i>]	22,00
Vermicelli pasta with Busara sauce (1, 2, 9) [Rec. Wine: Sauvignon Livio Felluga - <i>bottle only</i>]	17,00
Potato dumplings with bottarga and bergamot (1, 3, 4, 7) with Normandy butter and confit [Rec. Beer: Montirone Ipa]	19,00

Second courses

Sea bream fillet in potato crust (4) with grilled baby zucchini and seared date tomatoes [Rec. Wine: Ribolla Gialla Livio Felluga - <i>bottle only</i>]	19,00
Mixed fried fish (2, 4, 14) with variegated polenta [Rec. Wine: Reiff Extra Brut "Furletti Wines" - <i>bottle only</i>]	21,00
Stuffed squid... DIY (9, 12, 14) with spinach, served with tarragon and porto rosso sauteéd asparagus [Rec. Wine: Pinot Bianco H. Lun]	19,00
Teriyaki sauce lacquered John Dory fillet (4, 6, 11) served with sesame sauteéd pak-choi and baby carrots [Rec. Wine: Soave Doc "Corte Giacobbe"]	24,00





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If you don't eat fish...

Battered artichoke bottom, with "cacio e pepe" cream (7)

[Rec. Wine: Vermentino Lintori Capichera - **only bottle**]



14,00

Spring Salad



strawberry, asparagus, cabbage, raspberry vinegar pearls, sunflower seeds, spinach
[Rec. Wine: Franciacorta Rosè Bersi Serlini]

16,00

Selection of cured meats and cheeses (5)

cecina de leon, culatello flake, seasoned lard, buffalo
camembert, Asiago and imbrago cheese with Amarone wine
accompanied by pear and tomato mustard
[Rec. Beer: Autumn Red Ale jujubes]

22,00

"Cipriani" style beef carpaccio (1, 3, 4)


with "Cipriani" sauce
[Rec. Wine: Moro Polo Ca' Lustra Zanovello]

16,00





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Spring onion and purple potato soup (7, 9)  17,00
with ginger and spirulina wafers
[Rec. Wine: Ribolla Gialla Livio Felluga - **only bottle**]

"Euganea" sauce bigoli (1, 3, 7, 8)  17,00
with walnut pesto and seasoned ricotta cheese
[Rec. Wine: Valpolicella Doc "Dal Cero"]

Risotto with seasonal herbs (7, 9)  17,00
with smoked burrata cheese and pine nuts
[Rec. Wine: Sauvignon Livio Felluga - **bottle only**]



Black Angus grilled fillet 23,00
with grilled vegetables
[Rec. Wine: Langhe Nebbiolo "Ca' del Baio"]

Milanese veal cutlet (3) 26,00
with potato rostì
[Rec Beer: Monte Venda India Pale Ale]

Glazed pulled pork (9, 10) 21,00
served with demi-glace sauce, mustard cabbage, fingerling potatoes, express smoked
[Rec. Wine: Langhe Nebbiolo "Ca' del Baio"]



Extra side dish 6,00

Villa dessert 8,00

Cover Charge 3,50





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Food allergens list



Gluten (1)



Crustaceans and derivatives (2)



Eggs (3)



Fish and derivatives (4)



Peanuts and derivatives (5)



Soy and derivatives (6)



Milk and derivatives (7)



Nuts and derivatives (8)



Celery and derivatives (9)



Mustard and derivatives (10)



Sesame seeds and derivatives (11)



Sulfur dioxide and sulphites (12)



Lupin beans and derivatives (13)



Mollusks and derivatives (14)

