



## MENU

### *Appetizers*

#### *Raw*

- Classic Tuna Tartare** (1, 3, 4, 7) 20,00  
served with Normandy butter, *Altamura* bread croutons and sea grapes  
[Rec. Wine: *Franciacorta Saten Bersi Serlini*]
- Marinated Swordfish Carpaccio** (4) 23,00  
with beetroot and pink grapefruit  
[Rec. Wine: *Vermentino Lintori Capichera - solo bottiglia*]
- Raw langoustines (6 pz)** (2) 38,00  
served with rhubarb sauce  
[Rec. Wine: *Ribolla Gialla - Livio Felluga - bottle only*]
- Assorted raw seafood** (2, 4, 14) 45,00  
langoustines, Mazara red prawns, salmon, tuna tartare, scallop  
served with litchi sauce  
[Rec. Wine: *Sauvignon Livio Felluga - bottle only*]

#### *Cooked*

- Grilled Squid Steak**(1, 4, 12) 17,00  
on a pea and oat milk cream, with carpione and miso  
[Rec. Wine: *Prosecco "Col Vetoraz" - Docg Brut*]
- Whipped Salt Cod Viennetta** (4, 14) 19,00  
with fried polenta  
[Rec. Wine: *Sauvignon Livio Felluga - bottle only*]
- Freshly Smoked Scallops** (2, 4, 7, 14) 19,00  
on a bed of broad beans with *noisette* butter, served with desalinated kombu seaweed and  
lemon thyme  
[Rec. Wine: *Prosecco "Col Vetoraz" Docg Brut*]
- Tataki tuna** (4, 6, 11) 22,00  
with soy sauce mayonnaise and edamame  
[Rec. Wine: *Vermentino Lintori Capichera - bottle only*]





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### *First courses*

<b>Ligurian "Ciuppin"</b> (2, 4, 9, 14)	21,00
rockfish soup with puffed buckwheat crouton, cuttlefish, red mullet and gurnard [Rec. Wine: Vermentino Lintori Capichera - <b>bottle only</b> ]	
<b>Culurgiones with Crab Meat</b> (1, 2, 4, 7, 9)	20,00
with braised leeks and tuna bottarga [Rec. Wine: Lugana Famiglia Olivini]	
<b>Vermicelli pasta with Busara langoustine sauce</b> (1, 2, 9)	18,00
[Rec. Wine: Sauvignon Livio Felluga - <b>bottle only</b> ]	
<b>Tricolour Roman-Style Semolina Gnocchi</b> (1, 3, 4, 7, 9, 14)	20,00
on a reduced Scardovari mussels sauce, with anchovy powder and basil [Rec. Wine: Vermentino Lintori Capichera - <b>bottle only</b> ]	

### *Second courses*

<b>Grilled Sea Bass Fillet</b> (4)	21,00
served with friggitelli pepper salad, baby carrots and plankton water [Rec. Wine: Ribolla Gialla Livio Felluga - <b>bottle only</b> ]	
<b>Citrus-cured John Dory Fillet</b> (4, 6, 7, 9, 12)	27,00
with glazed pak choi, artichoke butter and sage [Rec. Wine: Reiff Extra Brut "Furletti Wines" - <b>bottle only</b> ]	
<b>Gratinated Stuffed Squid</b> (7, 9, 12, 14)	20,00
with spinach, on a potato cream and sautéed Monk's beard [Rec. Wine: Vermentino Lintori Capichera - <b>only bottle</b> ]	
<b>Assorted fried fish</b> (2, 4, 14)	22,00
with variegated polenta [Rec. Wine: Pinot Bianco H. Lun]	





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### *If you don't eat fish...*

- Spring Onion and Potato Fritters** (6, 12)  16,00  
served with basil mayonnaise  
[Rec. Wine: Chianti Classico Vicchiomaggio - **only bottle**]
- Spring Salad** (8, 12)  16,00  
baby spinach, cabbage heart, yellow cherry tomatoes, sweet-and-sour Jerusalem artichoke, strawberries, avocado, black chickpeas, Brazil nuts and sunflower seeds  
[Rec. Wine: Franciacorta Rosè Bersi Serlini]
- Selection of cured meats and cheeses** (7, 10, 12) 22,00  
cecina de Leon, culatello, seasoned lard, buffalo camembert, Asiago and imbrigo cheese with Amarone wine accompanied by pear and tomato mustard  
[Rec. Wine: Valpolicella Doc "Dal Cero"]
- "Cipriani" style beef carpaccio** (1, 3, 4, 12) 17,00  
with "Cipriani" sauce  
[Rec. Wine: Moro Polo Ca' Lustra Zanovello]





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**Asparagus and Borage Velouté** (3, 9)  20,00  
with egg "mimosa" and wild garlic  
[Rec. Wine: Chardonnay Turetta - **bottle only**]

**Caserecce Pasta Trapanese Style** (1, 3, 6, 7, 8, 9, 10)  19,00  
almond, sun-dried tomato and basil pesto  
[Rec. Wine: Valpolicella Doc "Dal Cero"]

**Seasonal Wild Herb Risotto** (7, 9, 12)  22,00  
creamed with Castelmagno cheese  
[Rec. Wine: Chardonnay Turetta - **bottle only**]



**Black Angus grilled fillet** 25,00  
with grilled vegetables  
[Rec. Wine: Langhe Nebbiolo "Ca' del Baio"]

**Milanese veal cutlet** (3) 26,00  
with potato rosti  
[Rec. Wine: Franciacorta Brut "Bersi Serlini"]

**Sous-vide Lamb Chops in Hazelnut Crust** (8) 29,00  
served with potato millefeuille and grilled asparagus  
[Rec. Wine: Amarone Terre del Dogado - **only bottle**]



**Extra side dish** 6,00

**Villa dessert** 10,00  
**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)

