
tasting MENU

EARTH

€59

***Cipriani* style beef carpaccio (1, 3, 4, 12)**

French breed red heifer from the “Le Capanne” farm, accompanied by “Cipriani” sauce

Seasonal Wild Herb *Risotto* (7, 9, 12)

creamed with Castelmagno cheese

Sous-vide Lamb Chops in Hazelnut Crust (8)

served with potato millefeuille and grilled asparagus

Customer's choice *villa* dessert

SEA

€59

Whipped Salt Cod *Viennetta* (4, 14)

with fried polenta

Vermicelli pasta with *Busara* langoustine sauce (1, 2, 9)

Grilled Sea Bass Fillet (4)

finished with plankton, served with friggiteli pepper salad and baby carrots

Customer's choice *villa* dessert

tasting MENU

VEGETARIAN

€49

Spring Onion and Potato Fritters (6, 12)

served with basil mayonnaise

Caserecce Pasta Trapanese Style (1, 3, 6, 7, 8, 9, 10)

Spring Salad (8, 12)

baby spinach, cabbage heart, yellow cherry tomatoes, sweet-and-sour Jerusalem artichoke, strawberries, avocado, black chickpeas and Brazil nuts

Customer's choice *villa* dessert

tasting menus include cover charges, beverages are not included

APERITIF with venetian cicchetti

€22