



**MENU**  
*Appetizers*

*Raw*

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

*Cooked*

<b>Cuttlefish Tagliatella</b> (1, 6, 14) [Rec. Wine: <i>Prosecco "Col Vetoraz" - Docg Brut</i> ]	19,00
<b>Whipped Salt Cod Viennetta</b> (4, 14) with fried polenta [Rec. Wine: <i>Sauvignon Livio Felluga - bottle only</i> ]	19,00
<b>Freshly Smoked Scallops</b> (2, 4, 7, 14) on peppers gazpacho, Kombu seaweed, basil oil [Rec. Wine: <i>Prosecco "Col Vetoraz" Docg Brut</i> ]	20,00
<b>Tataki tuna</b> (3, 4, 6, 11) with soy sauce mayonnaise and edamame [Rec. Wine: <i>Vermentino Lintori Capichera - bottle only</i> ]	22,00





## MENU

### *First courses*

**Paccheri with pistachios and baby squid** (1, 2, 8, 9, 14) 22,00  
[Rec. Wine: Vermentino Lintori Capichera - **bottle only**]

**Culurgiones with Crab Meat** (1, 2, 4, 7, 9) 20,00  
with braised leeks and tuna bottarga  
[Rec. Wine: Lugana Famiglia Olivini]

**Vermicelli pasta with Busara langoustine sauce** (1, 2, 9) 18,00  
[Rec. Wine: Sauvignon Livio Felluga - **bottle only**]

**Tricolour Roman-Style Semolina Gnocchi** (1, 3, 4, 7, 9, 14) 20,00  
on a reduced Scardovari mussels sauce, with anchovy powder and basil  
[Rec. Wine: Vermentino Lintori Capichera - **bottle only**]

### *Second courses*

**Grilled Sea Bass Fillet** (4) 21,00  
served with friggiteLLi pepper salad, baby carrots and plankton water  
[Rec. Wine: Ribolla Gialla Livio Felluga - **bottle only**]

**Larded monkfish Fillet** (3, 4) 25,00  
[Rec. Wine: Reiff Extra Brut "Furletti Wines" - **bottle only**]

**Gratinated Stuffed Squid** (7, 9, 12, 14) 20,00  
on a potato cream with spinach  
[Rec. Wine: Vermentino Lintori Capichera - **only bottle**]

**Assorted fried fish** (2, 4, 14) 22,00  
with variegated polenta  
[Rec. Wine: Pinot Bianco H. Lun]





## MENU


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


- Battered zucchini flowers** (6, 12)  16,00  
served with basil mayonnaise  
[Rec. Wine: Chianti Classico Vicchiomaggio - **only bottle**]
- Summer Salad** (8, 12)  16,00  
baby spinach, cabbage heart, yellow cherry tomatoes, marinated red beets, peaches,  
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 imbrago 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]






## MENU

**Carrot and Ginger Velouté** (9)  20,00  
[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"]

**Porcini Risotto** (7, 9, 12)  23,00  
with Alpine-pasture Asiago  
[Rec. Wine: Chardonnay Turetta - **bottle only**]

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

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

**Pink-cooked Iberico pork pluma CBT** 29,00  
with rustic potatoes and garlic-honey eggplant  
[Rec. Wine: Amarone Terre del Dogado - **only bottle**]

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**Extra side dish** 6,00

**Villa dessert** 10,00  
**Cover Charge** 3,50





## MENU

### *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)

