



Appetizers

Raw

Swordfish tartare (4) with strawberries, avocado and cardamom [Rec. wine: Bardolino Chiaretto "Cavalchina" - bottle only]	18,00
"Salts and seas" salmon tartare (5pz) (1, 4, 6, 7, 11) mini-tartare tasting accompanied by: tzatziki sauce, soy mayonnaise, garlic butter, smoked salt, maldon salt and croutons [Rec. wine: Chardonnay Passo S. Lucia "Turetta Ca' Bianca" - bottle only]	18,00
Raw Langoustines (6 pz) (2) accompanied by green apple sauce [Rec. wine: Franciacorta Brut Mosnel "Vigna Dorata"-- bottle only]	28,00
Mixed fish raw (2, 4, 14) 4 langoustines, 2 Mazara red prawns, 2 oysters, tuna carpaccio, salmon and redfish carpaccio, accompanied by green apple sauce [Rec. wine: Franciacorta Brut Mosnel "Vigna Dorata"]	38,00
Marconil oysters (14) farmed offshore [Rec. wine: Muscadet Sevre et Maine sur Lie - bottle only]	per piece 5,00

Cooked

Mussels "Impearà" (1, 4, 9, 14) peppered mussels with fish pearà sauce and croutons [Rec. wine: Ribolla Gialla "Livio Felluga" - bottle only]	14,00
Bacaro's battered cod à la Artusi (4, 12) marinated in Porto red wine and fried, served with variegated polenta [Rec. wine: Reiff Extra Brut "Furletti Wines" - bottle only]	16,00
"Cappon Magro" (2, 3, 4) fish and vegetables flan: bass fish, carrots, artichoke base, beetroot, prawns, green sauce, egg mimosa and snow peas [Rec. wine: Vermentino Lintori Capichera - bottle only]	20,00
Chessboard creamed cod (4, 14) with fried polenta [Rec. wine: Sauvignon Livio Felluga - bottle only]	16,00
Tataki tuna (4, 6, 11) with soy mayonnaise and edamame beans [Rec. wine: Vermentino Lintori Capichera - bottle only]	20,00





First Courses

Fish stew (1, 2, 4, 9, 14) mullet fish, sea gurnard and redfish soup, with razor shell and squids accompanied by garlic croutons [Rec. wine: Vermentino Lintori Capichera - bottle only]	16,00
Squid ink linguine pasta (1, 2, 9, 14) with salmon roe [Rec. wine: Chardonnay Passo S. Lucia - bottle only]	15,00
Vermicelli pasta with langoustine Busara sauce (1, 2, 9) [Rec. wine: Sauvignon Livio Felluga - bottle only]	16,00
Sardines and black shallot stuffed Tagliatella (1, 3, 4, 7, 9) on escarole cream, Normandy butter and mullet roe [Rec. wine: Pinot Bianco "H. Lun"]	20,00
Oysters and wild herbs Risotto (7, 9, 14) with buffalo butter [Rec. wine: Muscadet Sevre et Maine sur Lie "Veilles Vignes" - bottle only]	18,00

Second Courses

Puffer snapper fillet (4) with friggiteilli salad, dried tomatoes, strawberries and mint [Rec. wine: Pinot Bianco "H. Lun"]	15,00
Mixed fried fish (2, 4, 14) with variegated polenta [Rec. wine: Reiff Extra Brut "Furletti Wines" - bottle only]	20,00
Sandwich cuttlefish (9, 14) with fresh spinach and potato rosti [Rec. wine: Chardonnay Passo S. Lucia - bottle only]	22,00
John dory fish (4, 9, 12) on Porto red wine ristretto, with escarole, taggiasca olives and pine nuts [Rec. wine: Verdicchio "Andrea Felici" - bottle only]	22,00





If you don't eat fish...

- Battered artichoke (1)** 
with "cacio e pepe" cheese and black pepper cream
[Rec. wine: Franciacorta Brut Saten "Bersi Serlini"] 12,00
- Egg and asparagus cheesecake (1, 3, 7)** 
with parmesan fondue
[Rec. wine: Soave DOC "Corte Giacobbe"] 12,00
- Spring salad** 
snow peas, spinach, carrots, sweet and sour spring onion, green apple, date tomatoes
and courgette flowers
[Rec. wine: Chardonnay Passo S. Lucia - **bottle only**] 13,00
- Selection of cheeses (7, 10)** 
San Felicien, buffalo taleggio, asiago vecchio, coffee flavoured san carlone
[Rec. wine: Valpolicella Doc "Dal Cero"] 18,00
- Platter of selected cured meats** 20,00
cecina de Leon, Black Forest raw ham, lard, culatello
[Rec. wine: Brunello di Montalcino "Marchesi Antinori - **bottle only**]
- English Roast Beef (1, 9, 12)** 16,00
with carpione, with capers, croutons and Cabernet-Franc red wine sauce
[Rec. wine: Merlot Riserva "Salvan" - **bottle only**]





Peas and miso cream soup (6, 7, 9)  14,00
with spring onion and asparagus tips
[Rec. wine: Chardonnay Passo S. Lucia - **bottle only**]

Hare ragout Pappardelle pasta (1, 3, 9) 18,00
knife cut
[Rec. wine: Brunello di Montalcino D.O.C.G. "Marchesi Antinori" - **bottle only**]

Padova's Gnocchi (1, 3, 7, 9)  16,00
on courgette flowers and castelmagno cheese
[Rec. wine: Brunello di Montalcino "Marchesi Antinori" - **bottle only**]



Black Angus grilled fillet 22,00
accompanied by grilled vegetables
[Rec. wine: Langhe Nebbiolo "Batasiolo"]

Milanese veal cutlet (3) 25,00
with potato rosti
[Rec. wine: Franciacorta Brut Antepima "Bersi Serlini"]

Lacquered iberian pork ribs 18,00
accompanied by grilled vegetables
[Rec. wine: Chianti Classico "Castello Vicchiomaggio" - **bottle only**]



Villa Dessert 8,00
Cover charge 3,00

