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# 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

***Porcini Risotto* (7, 9, 12)**

with Alpine-pasture Asiago

**Pink-cooked Iberico pork pluma CBT**

with rustic potatoes and garlic-honey eggplant

**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**

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# tasting MENU

## VEGETARIAN

€49

**Battered zucchini flowers (6, 12)**

served with basil mayonnaise

**Paccheri with pistachios and baby squid (1, 2, 8, 9, 14)**

**Summer Salad (8, 12)**

baby spinach, cabbage heart, yellow cherry tomatoes, marinated red beets, peaches, avocado, black chickpeas, Brazil nuts and sunflower seeds

**Customer's choice *villa* dessert**

*tasting menus include cover charges, beverages are not included*

# APERITIF with venetian cicchetti

€22