



MENU

Appetizers

Raw

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| Salmon tartare (3, 4, 6, 10, 11) purple potatoes salad and miso [Rec. Wine: Franciacorta Saten Bersi Serlini] | 18,00 |
| Swordfish ceviche in a cup (4, 12) Tropea onion, cucumbers, yuzu pearls, coriander [Rec. Wine: Vermentino Lintori Capichera - solo bottiglia] | 22,00 |
| Raw langoustines (6 pz) (2) served with litchi sauce [Rec. Wine: Ribolla Gialla - Livio Felluga - bottle only] | 38,00 |
| Mixed raw (2, 4, 14) langoustines, Mazara red prawns, salmon, tuna tartare, scallop served with litchi sauce [Rec. Wine: Sauvignon Livio Felluga - bottle only] | 45,00 |

Cooked

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|---|-------|
| "In Saor" sardines (4) [Rec. Wine: Prosecco "Col Vetoraz" - Docg Brut] | 15,00 |
| Porto rosso glazed octopus (7, 12, 14) on potato foam [Rec. Wine: Sauvignon Livio Felluga - bottle only] | 16,00 |
| Club Cod (4, 14) cod with fried polenta [Rec. Wine: Prosecco "Col Vetoraz" Docg Brut] | 17,00 |
| Tataki tuna (4, 6, 11) with soy mayonnaise and edamame [Rec. Wine: Vermentino Lintori Capichera - bottle only] | 21,00 |





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First courses

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|--|-------|
| Hen citrus broath (4, 9) with clementines and lemon thyme [Rec. Wine: Vermentino Lintori Capichera - bottle only] | 17,00 |
| Tagliatelle pasta stuffed with seabas and dill (1, 3, 4, 7, 9) on butter and lemon sauce, basil foam and tomato flakes [Rec. Wine: Lugana Famiglia Olivini] | 21,00 |
| Vermicelli pasta with Busara langoustine sauce (1, 2, 9) [Rec. Wine: Sauvignon Livio Felluga - bottle only] | 17,00 |
| Potato dumplings with crab pulp (1, 2, 3, 7, 9, 12) with sage and cardamom [Rec. Wine: Vermentino Lintori Capichera - bottle only] | 19,00 |

Second courses

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|--|-------|
| Sea bream fillet in potato crust (4) with grilled baby zucchini and seared date tomatoes [Rec. Wine: Ribolla Gialla Livio Felluga - bottle only] | 19,00 |
| Mixed fried fish (2, 4, 14) with variegated polenta [Rec. Wine: Reiff Extra Brut "Furletti Wines" - bottle only] | 21,00 |
| Gratinated cuttlefish skewer (6, 8, 12, 14) with radicchio and walnuts accompanied by ratte potatoes and octopus mayo [Rec. Wine: Vermentino Lintori Capichera - only bottle] | 19,00 |
| Monkfish fillet, grappa flambéed (7) on sage sauce, served with ginger sautéed italian sweet peppers and carrots [Rec. Wine: Pinot Bianco H. Lun] | 23,00 |





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If you don't eat fish...

- Battered black cabbage** (3, 10)  14,00
served with Sichuan pepper mayo
[Rec. Wine: Chianti Classico Vicchiomaggio - **only bottle**]
- Garden Salad** (12)  16,00
little spinach, fennel, pickled beetroot, lentils, apple, carrots, taggiasche
olives, pumpkin seeds
[Rec. Wine: Franciacorta Rosè Bersi Serlini]
- Selection of cured meats and cheeses** (5) 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) 17,00
with "Cipriani" sauce
[Rec. Wine: Moro Polo Ca' Lustra Zanovello]






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Celeriac and leek cream (8, 9)  16,00
toasted hazelnuts and rosemary
[Rec. Wine: Chardonnay Turetta - **bottle only**]

"Euganea" sauce bigoli (1, 3, 7, 8)  17,00
with walnut pesto and seasoned ricotta cheese
[Rec. Wine: Valpolicella Doc "Dal Cerò"]

Turnip top risotto (7, 9)  18,00
with black garlic emulsion and casatella cheese DOP
[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"]

LTC duck chest lacquered with honey and clementines 22,00
accompanied by radicchio and topinambur oven cooked
[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)

