

# TASTING MENU

Low-temperature cooked veal tongue, nasturtium sprouts, and nasturtium mayonnaise

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Beef tartare (raw meat) on pecorino cheese fondue, double consistency egg and crispy bacon

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Spaghettone with guinea fowl ragout and fresh broad beans

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Sliced grilled beef steak, served with roast potatoes

Strawberries, whipped cream, and homemade crumbled meringue

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VILLA **60** GIGLIO

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## OUR COLD DISHES SELECTION

Selection of the finest cold cuts and cheeses, served with fried gnocco and crunchy pickled vegetables from "Cascina Pizzavacca"

1,7

**24**

Homemade whole-grain black bread, butter and selected anchovies from Cantabrian Sea<sup>1,4,5,7</sup>

**18**

Cold cuts selection

(Raw ham, salami, loin and pancetta from Ossola) served with pickled vegetables "Cascina Pizzavacca" and fried dumpling<sup>1,7</sup>

**16**

Cheese tasting of cow, goat, and sheep milk cheeses served with jam and honey<sup>7</sup>

5pcs **16**

3pcs **10**

VILLA GIGLIO

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# STARTERS

Zucchini blossoms stuffed with shrimp, mint, and lemon zest, tempura fried,  
served with sweet and sour sauce \* 1, 2, 3, 4, 5, 7, 9, 12

**16**

Low-temperature cooked and roasted veal tongue, nasturtium sprouts, and  
nasturtium mayonnaise 3, 5, 6, 7, 9, 10, 12

**16**

Beef tartare (raw meat) on pecorino cheese fondue,  
double consistency egg and crispy bacon 1, 3, 5, 7

**16**

Homemade pastry filled with ricotta and asparagus,  
with Alpine Taleggio cheese fondue 1, 3, 7, 9

**15**

VILLA GIGLIO

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# FIRST COURSE

Spaghettone with guinea fowl ragout and fresh broad beans <sup>1, 7, 8, 9, 12, 12</sup>

**18**

Homemade ravioli filled with shrimps, their bisque, and stracciatella cheese

\* 1, 2, 3, 4, 7, 9, 12

**18**

Risotto with with asparagus and Bleu de Moncenis cheese

<sup>1, 7, 9</sup>

**16**

Cacio e pepe (pasta with cheese and black pepper cream) <sup>1, 3, 7</sup>

**14**

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VILLA GIGLIO

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# MAIN COURSE

Sliced grilled beef steak, served with roast potatoes

24

Grilled cuttlefish julienne served on asparagus cream and asparagus salad

\* 4, 9, 14

24

Low-temperature cooked Aberdeen Angus ribs  
with chimichurri sauce and buttered spinach<sup>7, 9, 12</sup>

26

Baked shi drum fillet with artichoke and potato stew<sup>4, 7, 9, 12</sup>

22

Asparagus with eggs<sup>3, 7, 9</sup>

16

VILLA GIGLIO

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Bread and cover charges: **3**

# DESSERT

Strawberries, whipped cream, and homemade crumbled meringue  
3,7

8

Chocolate soufflé<sup>1, 3, 7, 8</sup>

8

Apple Tarte Tatin served with vanilla cream<sup>1, 3, 5, 7, 8, 12</sup>

8

Dessert of the day

7

Fresh pineapple

6

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VILLA GIGLIO

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