

# TASTING MENU

“San Nicola” Prosciutto from Parma, toasted bread bruschetta, stracciatella, semi-dried tomatoes and Taggiasca olives

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Beef tartare inspired by the classic elements of carbonara

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Handmade ravioli filled with low-temperature cooking piglet shoulder, smoked, in a fresh cherry-tomato and basil sauce

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Iberic low-temperature cooking piglet pluma, agretti (saltwort) sautéed in alpine butter, cooking jus infused with wild field herbs

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Chocolate salami served with mascarpone cream

VILLA GIGLIO

## OUR COLD DISHES SELECTION

### **The Pork and the Cow**

Mixed board of the finest cured meats and cheeses,  
served with our gnocco fritto

*(Add crunchy giardiniera -pickled vegetables- on request 5)<sup>1,7</sup>*

**24**

### **Anchovies**

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

**18**

### **The Best of Emilia-Romagna**

Selection of charcuterie from prosciuttificio "San Nicola" in Parma (Raw ham from Parma aged 24 months, Felino salami IGP, Piacenza coppa and sweet pancetta), served with our gnocco fritto

*(Add crunchy giardiniera -pickled vegetables- on request 5)<sup>1,7</sup>*

**16**

### **Cheese Tasting**

Selection of cow's-milk, goat's-milk and sheep's-milk cheeses,  
served with jam and honey<sup>7</sup>

5pcs **16**

3pcs **10**

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# STARTERS

## **Flat Octopus**

Octopus carpaccio, asparagus crudité and black garlic mayonnaise \*

3, 4, 5, 9, 12, 14

18

## **Fiocco di Parma**

“San Nicola” Parma raw-ham, toasted bread bruschetta with stracciatella, semi-dried tomatoes and Taggiasca olives <sup>1, 7, 9</sup>

18

## **Carbonara-Style Tartare**

Beef tartare (raw meat) on pecorino cheese fondue, double-texture egg and crispy guanciale <sup>1, 3, 5, 7</sup>

16

## **Eggplant Parmigiana**

Eggplant parmigiana on tomato fondant, basil and a Parmesan wafer <sup>1, 3, 7, 9</sup>

14

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# FIRST COURSE

## **Tagliolini with Clams and Bottarga**

Homemade tagliolini (long, fresh pasta), wild clams and dried mullet roe

\* 1, 3, 4, 7, 9, 12, 13, 14

20

## **Handmade Ravioli**

Handmade ravioli filled with low-temperature cooking piglet shoulder, smoked, in a fresh cherry-tomato and basil sauce

1, 3, 5, 7, 8, 9, 12

18

## **Risotto of the Month**

Risotto with with asparagus and Bleu de Moncenis cheese

1, 7, 9

16

## **Our “Cacio e Pepe”**

We try to remove it from the menu, but you always make us put it back!  
(pasta with cheese and black pepper cream) <sup>1, 3, 7</sup>

14

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Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# MAIN COURSE

## Juicy Piglet

Iberico “CBT” piglet pluma that melts in your mouth, agretti in alpine butter, field-herb cooking jus <sup>7, 9, 12</sup>

28

## Red Snapper

Snapper fillet in a potato, pine nut, Taggiasca olive and basil broth <sup>4, 5, 9, 13</sup>

26

## Sirloin Steak

Sliced tender “Razza Piemontese” sirloin grilled on lava stone, served with roast potatoes

24

## King Prawns

Tomato cream “Cascina Pizzavacca”, prawns in “De Carlo” EVO oil, smoked Maldon salt and arugula microgreens \* <sup>2, 4, 7, 8, 9</sup>

24

## Asparagus

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

16

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# DESSERT

## **Chocolate Salami**

Chocolate salami served with mascarpone cream <sup>1, 3, 5, 7, 8, 12</sup>

8

## **Chocolate soufflé**

Chocolate soufflé with a soft heart, 60% dark “Venchi” chocolate  
<sup>1, 3, 7, 8</sup>

8

## **Strawberries**

Strawberry tartare in port and its sorbet <sup>3, 7, 12</sup>

8

## **Dessert of the Day**

Chef's daily special

7

## **Pineapple**

Fresh pineapple

6

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**