

# TASTING MENU

Octopus, stracciatella and Taggiasca olive tapenade

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Salmon carpaccio marinated according to our recipe, Raw red prawns from Sicily and green salad

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Homemade potato gnocchetti, wild Adriatic clams, chili pepper and lemon zest

-

Fried shrimp and squids, with zucchini tempura and tartar sauce

-

Fragole, panna e Champagne

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

## **Shrimp & Salmon**

Salmon carpaccio marinated according to our recipe, Raw red prawns from Sicily and green salad\*

2, 4, 12

**20**

## **Frisella & Octopus**

Whole-grain frisella, octopus, stracciatella and Taggiasca olive tapenade \* 1, 3, 4, 7, 9, 12, 14

**18**

## **Carbonara-Style Tartare**

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

**16**

## **Burratina**

Burratina di Andria, eggplant caponata and homemade sesame grissini 1, 3, 5, 7, 8, 9, 11, 12

**14**

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Bottled water: **3,50**

Bread and cover charges: **3**

# FIRST COURSE

## **Taste of the Adriatic Sea**

Housemade potato gnocchetti, wild Adriatic clams, chili pepper  
and lemon zest \* 1, 3, 4, 5, 7, 9, 12, 13, 14

18

## **Spaghettoni “Benedetto Cavalieri” with Tomato sauce**

Eighteen-minute-cooked spaghettoni served with “Cascina Pizzavacca”  
tomato sauce and micro-green basil from our friend Saša <sup>1, 7, 9</sup>

16

## **Risotto of the Month**

Carnaroli rice from “Cascina Canta” at Holzhofer, raspberries and pistachios  
<sup>1, 7, 9</sup>

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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# MAIN COURSE

## Juicy Piglet

Iberico piglet pluma low temperature cooked and finished on the grill, rosemary-infused oil and grilled vegetables

28

## Sea Bream

Sea bream baked in a salt crust, accompanied by a seasonal salad <sup>4</sup>

24

## Sirloin Steak

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

24

## Fried Shrimps & Squids

Fried shrimp and squids, with zucchini tempura and tartar sauce \*

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 12, 14

24

## Vegetable Croquettes

Pea, potato and basil croquettes, served with tomato sauce and arugula microgreens <sup>1, 3, 5, 7, 9, 12</sup>

18

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# DESSERT

## **“Achille Lauro”**

Fragole, panna e Champagne (Strawberries ice cream, milk ice cream and Champagne) \* 3, 6, 7, 8, 12

9

## **Chocolate soufflé**

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

8

## **Cheesecake**

The unmistakable raspberry cheesecake 1, 3, 5, 7, 8, 12

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**