

TASTING MENU

Caramelized onion with Barbera wine, homemade puff pastry, and Gorgonzola ice cream

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Small Beef tartare (raw meat) on pecorino cheese fondue, double-texture egg and crispy guanciale

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“Acquerello” Carnaroli rice with Amarone wine and Puzzone di Moena cheese

-

Braised beef cheek with Lagrein wine on soft Storo polenta

-

Dark chocolate mousse, pastry crumble and toffee sauce

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)^{1,7}

24

Anchovies

Homemade whole-grain black bread, butter
and selected anchovies from Cantabrian Sea^{1,4,5,7}

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)^{1,7}

16

Cheese Tasting

Selection of cow's-milk, goat's-milk and sheep's-milk cheeses,
served with jam and honey⁷

5pcs 16

3pcs 10

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

STARTERS

Octopus

Roasted octopus, sautéed turnip greens with chili, stracciatella cheese *

4, 7, 9, 12, 14

16

Veal Sweetbreads

Milanese-style veal sweetbreads with spicy apple and mustard sauce* 1, 3, 5, 7, 9, 12

16

Carbonara-Style Tartare

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

16

Onion, Wine and Ice Cream

Caramelized onion with Barbera wine, homemade puff pastry, and Gorgonzola ice cream 1, 3, 7, 8, 9, 12

15

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FIRST COURSE

Risotto of the Month

“Acquerello” Carnaroli rice with Amarone wine and Puzzone di Moena cheese — cooked to order to respect and enhance the grain; it takes 18 minutes, but it’s worth the wait ^{7, 9, 12}

18

Sea Urchin Paccheri

Fresh pasta paccheri with sea urchin pulp,
Taggiasca olives, and thyme-lemon crumble * ^{1, 2, 3, 4, 5, 7, 9, 12, 14}

18

Tagliatelle “alla finanziaria”

Homemade tagliatelle with veal and chicken offals* ^{1, 3, 5, 6, 7, 8, 9, 10, 12}

16

Our “Cacio e Pepe”

Why “our” version? Because we use homemade fresh pasta,
Pecorino cheese from Piemonte, and butter from our friend Cesare
(pasta with cheese and black pepper cream) ^{1, 3, 7}

16

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Bread and cover charges: **3**

MAIN COURSE

Sirloin Steak

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

24

Ganassino

Braised beef cheek with Lagrein wine on soft Storo polenta ^{5, 7, 8, 9, 12}

22

Not the Usual “Cassoeula”

Stew of baby octopus and savoy cabbage,
with homemade mashed potatoes * ^{4, 5, 7, 9, 12, 14}

22

Catalan Prawns

Prawns with potatoes, cherry tomatoes, onions, and basil *
^{2, 4, 6, 9, 12}

22

Polenta and Zola

Soft Storo polenta with Gorgonzola cheese ^{5, 7, 8, 9}

14

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Bread and cover charges: **3**

DESSERT

Chocolate mousse

Dark chocolate mousse, pastry crumble and toffee sauce ^{1, 3, 5, 7, 8, 12}

8

Chocolate soufflé

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

8

Crème Brûlée

Madagascar Bourbon vanilla crème brûlée ^{3, 5, 7, 8}

8

Dessert of the Day

Chef's daily special

8

Pineapple

Fresh pineapple

6

VILLA GIGLIO

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