

## Tasting Menu

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

Grilled veal tongue, capon broth and apple jam “Cascina Pizzavacca”

“Cascina Canta” carnaroli rice risotto with saffron and braised chicken livers

Three cuts of traditional Piedmontese *bollito misto*, served with mashed potatoes and traditional sauces

*or*

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

Foamed Marsala zabaglione,  
“Bergamo Dolce” cat’s tongue biscuits

# 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>

VILLA GIGLIO

5pcs 16

3pcs 10

Filtered water: 2,50

Bottled water: 3,50

Bread and cover charges: 3

## Starters

### Salmon

House-cured salmon, crispy puntarelle (chicory) with anchovy sauce \*

4, 9

18

### Veal Tongue

Grilled veal tongue, capon broth and apple jam “Cascina Pizzavacca”

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

### Artichoke Salad

Fresh artichoke salad with Grana cheese flakes 7

16

**VILLA GIGLIO**

Filtered water: 2,50

Bottled water: 3,50

Bread and cover charges: 3

# First Course

## Risotto of the Month

“Cascina Canta” carnaroli rice risotto with saffron and braised chicken livers <sup>1, 7, 9, 12</sup>

18

## Orecchiette, Turnip Greens and Scampi

Fresh orecchiette with turnip greens, chili pepper and scampi \* <sup>1, 2, 4, 5, 9, 12</sup>

18

## Onion Soup

French-style onion soup with homemade sweetbread crouton and Gruyère cheese <sup>1, 3, 4, 5, 6, 7, 8, 9, 12</sup>

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) <sup>1, 3, 7</sup>

**VILLA GIGLIO**

Filtered water: 2,50

Bottled water: 3,50

Bread and cover charges: 3

# Main Course

## Mixed Boiled Meats

Classic cuts of traditional Piedmontese *bollito misto*,  
served with mashed potatoes and traditional sauces <sup>1, 3, 4, 5, 6, 7, 8, 9, 10, 12</sup>

Seven cuts 30      Three cuts 22

## Sirloin Steak

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

24

## Cabbage and Calamari

Sautéed cabbage and Brussels sprouts, squids with garlic, oil and chili <sup>4, 7, 9, 14</sup>

22

## Salt Cod

Creamed salt cod with white polenta <sup>4, 5, 7, 9</sup>

22

## Croquettes

Turnip greens croquettes, served on leek fondue <sup>1, 3, 5, 7, 8, 9</sup>

16

Filtered water: 2,50

Bottled water: 3,50

Bread and cover charges: 3

# Dessert

## Apple Tarte Tatin

Apple tarte tatin with custard sauce <sup>1, 3, 7, 12</sup>

8

## Chocolate soufflé

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

8

## Zabaglione

Foamed Marsala zabaglione,  
“Bergamo Dolce” cat’s tongue biscuits <sup>1, 3, 7, 8, 12</sup>

8

## Dessert of the Day

Chef’s daily special

8

## Pineapple

Fresh pineapple

**VILLA GIGLIO**

Filtered water: 2,50

Bottled water: 3,50

Bread and cover charges: 3