

# Tasting Menu

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

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

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

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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

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

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## 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

## 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 <sup>1, 3, 5, 7</sup>

16

## Artichoke Salad

Fresh artichoke salad with Grana cheese flakes <sup>7</sup>

16

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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>

16

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

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## Pineapple

Fresh pineapple

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6

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**