

Tasting Menu

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

-

Breaded and fried artichokes, Grana cheese spheres
and homemade citrus mayonnaise

-

Homemade Valtellina-style pizzoccheri

-

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

-

Apple fritters served with Chantilly 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) ^{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 honey ⁷

5pcs 16

3pcs 10

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

Starters

Puntarelle

Puntarelle (chicory sprouts) puttanesca-style, burrata from Andria, Maldon salt and olive oil*

4, 9

16

Salt Cod Tequeño

Crispy fried salt cod and Gorgonzola cheese rolls served with avocado sauce

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

Milanese-style Artichokes

Breaded and fried artichokes, Grana cheese spheres and homemade citrus mayonnaise ⁷

16

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

First Course

Risotto of the Month

“Cascina Canta” Carnaroli rice with artichokes
and crispy guanciale ^{1, 7, 9, 12}

16

Casseo... la Pasta!

Paccheri from “Ferdinando II” pasta factory
with cassoeula-style sauce * ^{1, 2, 4, 5, 9, 12}

16

Soup

Potato and borlotti bean soup
with prawns wrapped in speck ^{1, 3, 4, 5, 6, 7, 8, 9, 12}

16

Pizzoccheri

Homemade Valtellina-style pizzoccheri

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

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

Main Course

Sirloin Steak

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

24

Arctic Char

Alpine arctic char, lemon-bread gratin
and artichokes in two textures * 4, 5, 7, 9

24

Calamari and Cabbage

Sautéed mixed cabbage, squids with garlic, oil and chili * 4, 7, 9, 14

22

Cassoeula

Traditional Lombard pork stew with ribs, sausages and rind,
served with soft Storo polenta

18

Croquettes

Turnip greens croquettes, served on leek fondue ^{1, 3, 5, 7, 8, 9}

16

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

Dessert

Panna cotta

Bergamot panna cotta with wild fennel crumble ^{1, 3, 7, 12}

8

Chocolate soufflé

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

8

Zabaglione

Foamed Marsala zabaglione,
“Bergamo Dolce” cat’s tongue biscuits ^{1, 3, 7, 8, 12}

8

Carnival Fritters

Apple fritters served with Chantilly cream

8

Dessert of the Day

Chef’s daily special

8

Pineapple

Fresh pineapple

6

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**