

# 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 tarte tatin with vanilla 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)<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

## **Puntarelle**

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

4, 9

16

## **Cuttlefish Salad**

Lightly seared cuttlefish salad with potatoes and Taggiasca olives<sup>4, 9, 12, 14</sup>

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

## **Milanese-style Artichokes**

Breaded and fried artichokes, Grana cheese spheres and homemade citrus mayonnaise<sup>7</sup>

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 with artichokes  
and crispy guanciale <sup>1,7,9,12</sup>

16

## Taste of the Sea

Fregola with seafood \* <sup>1,2,4,9,12,14</sup>

18

## Gnocchetti

Homemade gnocchetti with white Piedmontese beef ragù  
and pecorino cheese flakes <sup>1,3,7,9,12</sup>

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

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

### Shi Drum

Shi drum fillet in an artichoke and potato stew \* 4, 5, 9

24

### Mixed Fried Seafood

Fried calamari, prawn tails and red prawns, with tempura zucchini \* 1, 3, 4, 6, 12, 14

24

### Free-range Chicken

Hunter-style free-range chicken (cacciatora) with homemade mashed  
potatoes 5, 7, 8, 9, 12

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

## Tartlet

Walnut and caramel tartlet with milk ice cream<sup>1,3,6,7,8</sup>

8

## Chocolate soufflé

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

8

## Strawberries

Strawberry soup with Port wine and lemon<sup>12</sup>

8

## Apple Tarte Tatin

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

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**