

# Tasting Menu

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

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Eggplant parmigiana, Parmesan wafer and Taggiasca olive powder

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“Sala Cereali” Carnaroli rice with peas, asparagus and wild herbs,  
finished with Robiola di Roccaverano

-

Asparagus croquettes, savory zabaglione  
and Parmesan wafer

-

Wild berry millefeuille

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

## Scallops

Scallop carpaccio with broad beans and pecorino, dressed with extra virgin olive oil \* 4, 7, 8, 13, 14

18

## Poached Egg

Poached egg with asparagus prepared in three ways <sup>3, 5, 7, 9</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

## Eggplant Parmigiana

Eggplant parmigiana, Parmesan wafer and Taggiasca olive powder <sup>1, 5, 7, 8, 9</sup>

14

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Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# First Course

## Taste of the Adriatic

Homemade potato gnocchetti with wild Adriatic clams,  
chili and lemon zest \* 1, 3, 4, 5, 9, 12, 14

18

## Spring Risotto

“Sala Cereali” Carnaroli rice with peas, asparagus and wild herbs,  
finished with Robiola di Roccaverano <sup>1, 7, 9, 12</sup>

18

## Orecchiette with Octopus

Fresh orecchiette with octopus in puttanesca-style sauce \* 1, 3, 4, 5, 6, 7, 8, 9, 12, 14

18

## 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

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Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# Main Course

## Lamb

Lamb chops crusted with wild mint and Pecorino Romano,  
buttered agretti and chimichurri sauce\* 1, 3, 4, 5, 7, 8, 9

26

## Sirloin Steak

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

24

## “Tuned” Octopus

Octopus carpaccio with tuna sauce and its traditional elements \* 3, 4, 5, 6, 7, 8, 9, 10,  
12, 14

22

## Cuttlefish

Grilled cuttlefish with fava bean purée and rosemary oil 4, 5, 8, 9, 13, 14

22

## Not Your Usual Asparagus and Eggs

Asparagus croquettes, savory zabaglione and Parmesan wafer 1, 3, 5, 7, 9

16

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# Dessert

## Millefeuille

Wild berry millefeuille <sup>1, 3, 5, 7, 8</sup>

9

## Chocolate soufflé

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

8

## Cheesecake

Cheesecake with raspberry sauce <sup>1, 3, 5, 7, 8</sup>

8

## Meringue Dessert

Meringue served in a glass <sup>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**