



THE  
VILLAGE

MENU GOURMET

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MENU BISTROT

## STARTERS | GOURMET

Raw Seafood Platter

Raw Scampi

Snapper Ceviche, Coconut Milk, Lime and Red  
Onion

Walnut Sandwich, seared Veal Tongue, green Sauce  
and Black Cabbage in Butter

Cuttlefish and Chard Soup

Steamed Fillet of Sole on Mussels guazzetto,  
Cannellini Beans and Nduja

Andria Burrata Cheese on Truffle Pimpkin puree and  
salted crumble with Parmesan cheese and Almond

The fish we serve is previously frozen using blast chillers, up to -20° for 24 hours, as required by Reg. 852/2004 CE,

In case of difficult supply, the products used may be frozen.

We inform our customers that room staff will provide the allergens register at your request.

## FIRST COURSE | GOURMET

Pacchero Pasta with Red Mullet and Porcini Mushrooms

Tagliolini, Raw Red Shrimps, Cauliflower puree and Calvisius Caviar

Leek and Potato Velouté with Pecorino Romano Cheese, Crispy Guanciale,  
Herb Oil

Fischiotto Pasta with Hare Ragù

Lemon Linguine Pasta with Crab and Broccoli

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## MAIN COURSE | GOURMET

Mildly Cooked MonkFish with Porcini Mushrooms, Potatoes and Marjoram

Catalana of Shellfish and Vegetables

Salt Cod in Aromatic Crust, Crusco Bell Pepper, Leeks in Butter and Lemon sauce

Medallions of Cinta Senese Fillet Milanese Style, Saffron Potatoes and sautéed Spinaches

Sirloin of Venison, Sautéed Escarole with Black Garlic, Olives and Celeriac

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## BISTROT

Radicchio, Walnuts and Gorgonzola cheese

Octopus, Potatoes and Olives

Spaghetti Tomatoes and Basil

Pasta, Beans and Mussels

Tagliatelle Bolognese

Entrecote Rocket and Parmesan cheese

Fillet of Fish "Catch of the Day" with Tomato and Potatoes

Viel Cutlet Milanese style with Tomatoes

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*Maitre | Salvatore Nocera*

*Chef | Alessandro Lucchinelli*

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