



THE
VILLAGE

MENU GOURMET

MENU BISTROT

STARTERS | GOURMET

Raw Seafood Platter with Crustaceans, Molluscs and Mediterranean Fish

Raw Scampi

Garganos "Corba Rossa" Ombrina marinated with Gin and Citrus and Pink Pepper and fermented Radish Candied Winter Melon Broccoli and Potato Soup, sautéed Black Garlic Oil Mazzancolle and Bread Crumbs

"Guida" Artichoke, Egg 61/20 and Parmesan Cream and Artichokes Butter

Jerusalem artichoke Flan on turmeric coconut cream and Green Herbs Oil

Raw Seafood Platter with Crustaceans, Molluscs and Mediterranean Fish

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

Conchiglie pasta with Genovese style Ragù and light Parmigiano Cheese Fondue

Risotto with cooked and raw Red Mullet, Turnip cream and Peperone Crusco

Sea Carbonara Spaghetti

Ravioli filled with Potatoes and Artichokes in Sole and Bottarga di Muggine sauce

Orecchiette with Cabbage, Roasted Almonds and "Riserva del Fondatore" Pecorino Romano

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MAIN COURSE | GOURMET

Lamb Chump with artichokes and Greece yogurt and Mint

Orange Duck Breast with Fennel Cream and Butter Pack-Choi

Seared Squid, Parsley, Celeriac Puree and Kale

Mediterranean Dentex , Potatoes, Spinaches and Lemon sauce

Sea bass on Cannellini and Nduja soup with chard

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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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