



THE VILLAGE

MENU GOURMET

MENU BISTROT

STARTERS | GOURMET

Raw Seafood Platter with Crustaceans, Molluscs and Mediterranean Fish	€ 43
Raw Scampi	€ 9/Pz
Burrata di Andria cheese on Gazpacho, Cantabrian Anchovies, slightly spicy marinated Celery and Basil Oil	€ 18
Lobster Salad, Avocado, Marinated Red Onion, Mango and Sesame Sauce	€ 24
Fassona Piemontese Tartare, with Egg 61/20 and Summer Black Truffle, Truffle Mayonnaise	€ 20
Eggplant Cream with Mussels and Crusco Pepper	€ 16

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

Black risotto with Ginger marinated raw cuttlefish	€ 22
Tagliolino with Castagnetola Lemon, Tracina Bread Morocco	€ 22
Sea Carbonara Spaghetti	€ 25
Busiata trapanese with eggplant, tomato, basil and buffalo Mozzarella Cheese	€ 18
Ravioli stuffed with octopus and chickpeas sauteed with fresh tomato, Rosemary and Taggiasche Olives	€ 22

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MAIN COURSE | GOURMET

Beef fillet with porcini mushrooms and herb potatoes	€ 36
Page of the Mediterranean in Bread and Olives crust With Scarola and Livornese sauce	€ 32
Fillet of Croaker on a sauce of yellow peppers and sauteed spinach	€ 35
Duck breast on a lukewarm almond sauce, Apricot and Friggitelto over cooked	€ 32
Stuffed Squid with savoy cabbage on celeriac puree	€ 28

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BISTROT

Roman Salad, Caesar Sauce, Parmesan Flakes and Bread Crouton	€ 12
Octopus, Green Beans and candied Tomatoes	€ 16
Spaghetti Tomatoes and Basil	€ 10
Mezzo Pacchero Pasta with White Rabbit and Ragout Guinea Fowl and Taggiasches Olives	€ 18
Entrecote with Potatoes and Parmesan Fondue	€ 25
Fillet of Fish "Catch of the Day" with Tomato and Potatoes	€ 22
Viel Cutlet Milanese style with Tomatoes	€ 28

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Maitre | Salvatore Nocera

Chef | Alessandro Lucchinelli

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