

THE ITALIAN SEA GROUP

PICCHIOTTI  
SINCE 1878



ADMIRAL



PERINI NAVI

TECNOMAR

NCA REFIT

C E L I  
1920

# THE VILLAGE

MENU GOURMET

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MENU BISTROT

## STARTERS | GOURMET

Raw Seafood Platter with Crustaceans, Molluscs and Mediterranean Fish	€ 43
Raw Scampi	€ 9/Pz
Lobster Salad, Avocado, Marinated Red Onion, Mango and Sesame Sauce	€ 24
Velvety Pumpkin Soup with Stracciatella di Andria and Truffle	€ 18
Foie Gras Scaloppa, Castagnaccio, Apple Sauce and Savoy Cabbage	€ 20
Seared Cuttlefish with Puntarelle, Pomegranate and Black Garlic Oil	€ 18

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

Busiata Trapanese with Red Mullet, Broccoli And Almond Pesto	€ 20
Conchiglioni Pasta with Wild Boar Ragout And "Riserva del Fondatore" Pecorino Cheese	€ 20
Sea Carbonara Spaghetti "Pastificio Vicidomini"	€ 25
Parmigiana Risotto with Forest Snails, Garlic and Parsley	€ 22
Raviolo stuffed with Smoked Ricotta and sweet Potato with Sea Bass, Tomato and Basil	€ 22

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## MAIN COURSE | GOURMET

Pork Fillet with Mustard on Cream of Pumpkin And sautéed Black Cabbage	€ 33
Pan-fried squid, stewed Savoy cabbage and celeriac puree	€ 28
Guinea fowl breast seared with rosemary, chestnuts in cream sauce and sautéed escarole with sultanas and pine nuts	€ 32
Fillet of Turbot in Butter with Artichokes and Potatoes	€ 38
Tuna, Corona Beans and Red Onion in Sweet and Sour Sauce	€ 35

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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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