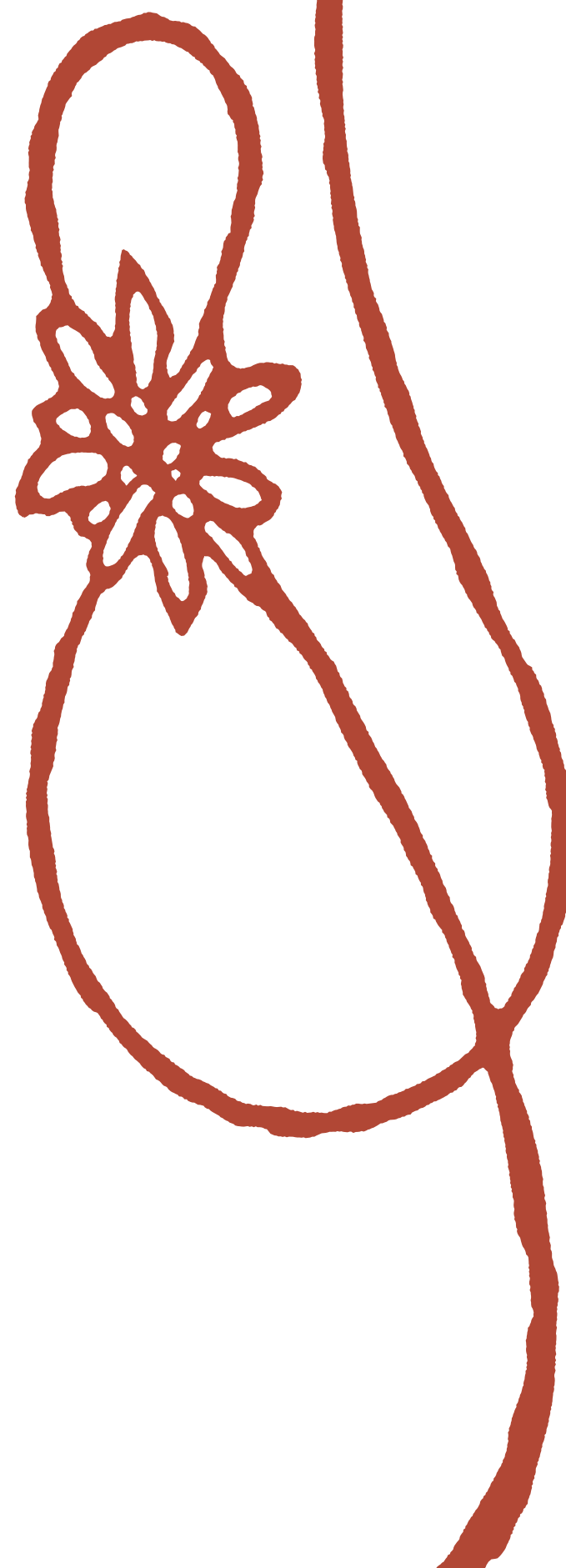


V I L L A D A H L I A



SNACKS		
APERITIVO (2 PERS) (G,L)	310	
A MIX OF ITALIAN DELICASIES. (AGED CHEESE, CHARCUTERIES, ARANCINI, TUSCANY DIP, GRISSINI & FOCACCIA)		
VALENCIA ALMONDS (N)	70	
OLIVES	70	
VERDE		
BRUSCHETTA (G,L)	130	
ROASTED FOCACCIA WITH BAKED TOMATO, OLIVE OIL & BASIL		
INSALATA MISTA (G,L)	90	
ENTRÉ SALAD WITH PARMESAN, LEMON & CROUTONS		
FAGIOLINI GRIGLIATI (L,N)	160	
GRILLED BEANS WITH STRACCIATELLA, MARCONA ALMONDS, OLIVES & LEMON		
FRITTO		
ARANCINI (G,L)	160	
ARANCINI WITH MUSHROOMS, TRUFFLE, PARMESAN & ROASTED CORN DIP		
CALAMARI FRITTI (G)	140	
FRIED SQUID WITH SAFFRON AIOLI, CORIANDER, BASIL & LEMON		
CARCIOFO ”TEMPURA” (G)	130	
TEMPURA FRIED ARTICHOKE WITH SALSA VERDE		
CRUDO		
PROSCIUTTO DI PARMA 40G	150	
CANTALOUPE MELON WITH PROSCIUTTO, BASIL & SUNFLOWER SEEDS		
TONNO	170	
TUNA CARPACCIO WITH AVOCADO, GREEN SAUCE, PEACH & YUZU		
STEAK TARTARE	170	
ITALIAN STEAK TARTARE WITH ARTICHOKE, GORDAL OLIVES & LEMON		
PIZZETTAS		
MARGHERITA (G,L)	150	
BURRATA, TOMATO, BASIL & OLIVE OIL		
FUNGHI (G,L)	160	
CHANTERELLES, FIOR DI LATTE, PECORINO & PARSLEY		
NDUJA (G,L,N)	160	
FIOR DI LATTE, NDUJA, RUCCOLA, HONEY & WALNUTS		

G=GLUTEN, L=LAKTOSE, N=NUTS



PASTA		
SPAGHETTI ALLE VONGOLE (G,L)	280	
SPAGHETTI WITH VONGOLE CLAMS, CHILI, PARSLEY & TOMATO		
TAGLIATELLE AL RAGÙ (G,L)	280	
PASTA WITH BRAISED OXTAIL & BEEF CHEEK RAGÙ, GREMOLATA & PECORINO		
LASAGNA DI ZUCCA (G,L,N)	240	
LASAGNA WITH PUMPKIN CREAM, GOAT CHEESE, BROWNED BUTTER, LEMON, HAZELNUTS & SAGE		
SIGNATURES		
SALAD NIÇOISE	330	
CLASSIC TUNA SALAD WITH NOBIS DRESSING, BEANS, OLIVES, ANCHOVIES & EGG		
CLUB SANDWICH (G,L)	310	
GRILLED CHICKEN ON LAVASH BREAD WITH BACON, SALAD, AVOCADO, PARMESAN & BLACK PEPPER MAYONNAISE		
PESCE CON CHAMPAGNE (L)	350	
PAN-FRIED REDFISH WITH CHAMPAGNE BEURRE BLANC, GREEN ASPARAGUS & FRIED POTATOES		
ENTRECÔTE 200 GR (L)	410	
SERVED WITH GREEN BEANS TOSSED WITH HALLANDS SIREN, TOMATOES & FRIES EPICE MYSTIQ		
DC CHEESEBURGER (G,L)	290	
SERVED ON BRIOCHE WITH CARAMELIZED ONIONS, BACON, CHEESE & FRIES EPICE MYSTIQ		
DESSERT		
TORTA DI POLENTA (L,N)	160	
POLENTA CAKE ”RHUM AU BABA” WITH LIMONCELLO, PISTACHIO & AMARETTO ICE CREAM		
TIRAMISÙ AI LAMPONI E PISTACCHIO (G,L,N)	150	
RASPBERRY & PISTACHIO TIRAMISÙ, CANDIED PISTACHIO, PUNCH & RASPBERRY		
CANNOLI (G,L,N)	70	
FILLED WITH CHOCOLATE MOUSSE		
GELATO	80	
CHOOSE BETWEEN VANILLA (L), CHOCOLATE, LEMON, AMARETTO (L,N) OR PISTACHIO (L,N)		
MADELEINES (G,L,N)	160	
ALMOND COOKIES TOSSED IN TAHITI BOURBON VANILLA SUGAR		
SERVED WITH PASSIONFRUIT & CRÈME CHANTILLY		

G=GLUTEN, L=LAKTOSE, N=NUTS