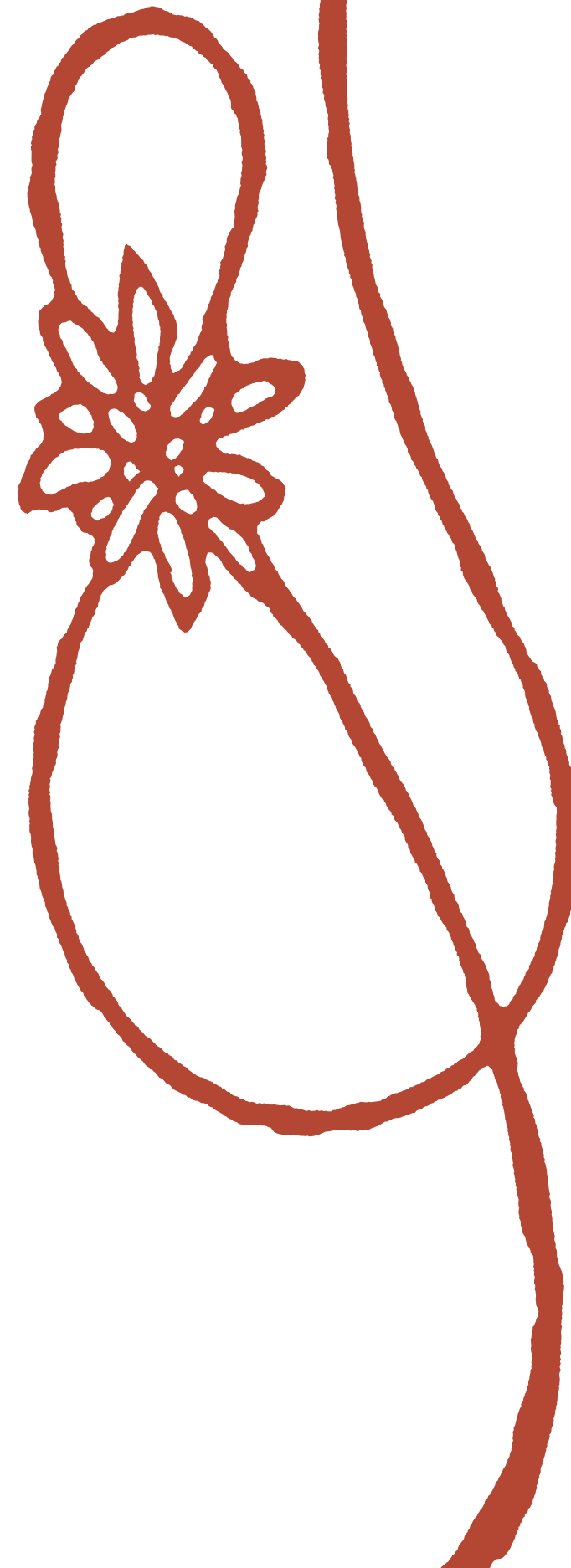


V I L L A D A H L I A



SNACKS		
APERITIVO (FOR 2) (G,L)	310	
A MIX OF ITALIAN DELICACIES. (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	
MIX 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, STONE FRUIT & 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 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, BROWN 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 (G,L)	350	
PAN-FRIED REDFISH WITH BUTTERED MUSSEL STEW WITH CHAMPAGNE, CHIVES, TROUT ROE AND COCO BEANS. TOPPED WITH PAN GRATATO, PARMESAN & GARLIC		
ENTRECÔTE 200 G	410	
SERVED WITH A JUS INFUSED WITH WARM SPICES, FIGS & RED WINE ACCOMPANIED BY SPICED FRIES ”ÉPICE MYSTIQ” & A SALAD WITH FRENCH DRESSING		
DC CHEESEBURGER (G,L)	290	
SERVED ON A BRIOCHE BUN WITH CARAMELIZED ONIONS, BACON, CHEESE & SPICED FRIES ”ÉPICE MYSTIQ”		
DESSERT		
TORTA DI POLENTA (L,N)	160	
POLENTA CAKE ”BABA AU RHUM” 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 SPONGE COOKIES TOSSED IN TAHITI BOURBON VANILLA SUGAR SERVED WITH PASSIONFRUIT & CRÈME CHANTILLY		

G=GLUTEN, L=LAKTOSE, N=NUTS