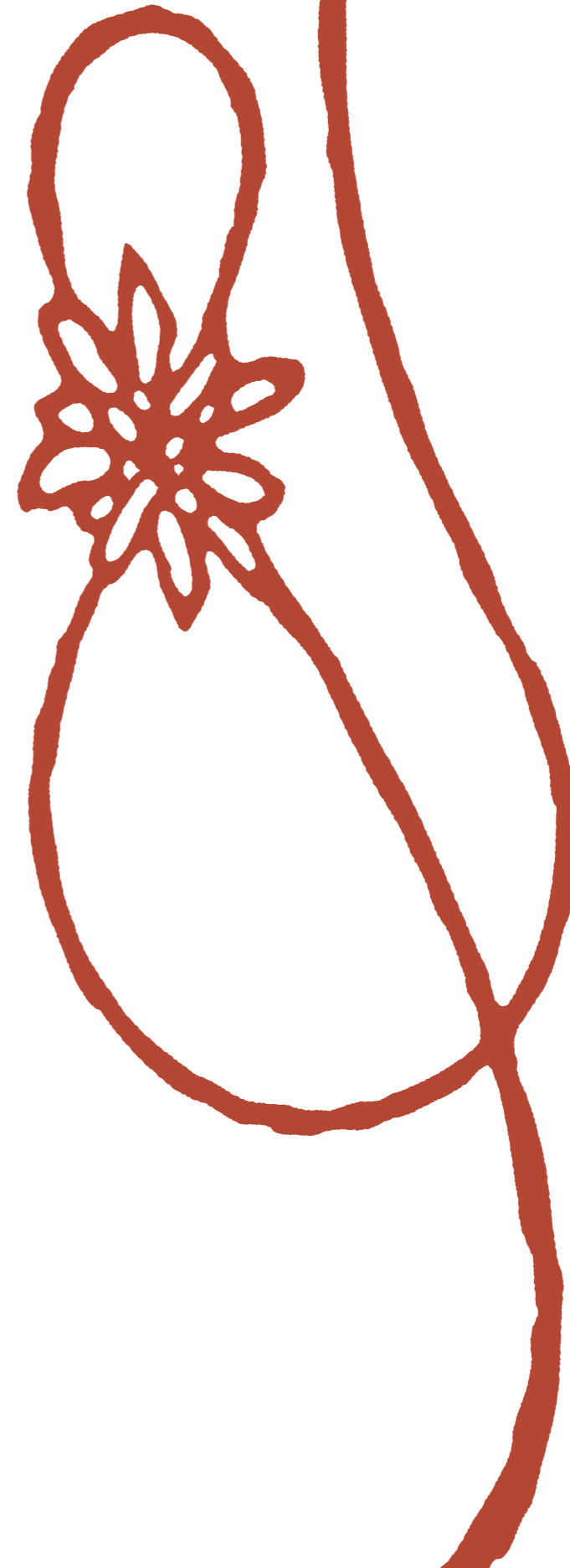


V I L L A D A H L I A



SNACKS

APERITIVO (FOR 2) (G,L,M) A MIX OF ITALIAN DELICACIES. (AGED CHEESE, CHARCUTERIES, ARANCINI, TUSCANY DIP, GRISSINI & FOCACCIA)	310
VALENCIA ALMONDS (N) OLIVES	70 70

VERDE

BRUSCHETTA (G,L,M) ROASTED FOCACCIA WITH BAKED TOMATO, OLIVE OIL & BASIL	130
INSALATA MISTA (G,M) MIX SALAD WITH PARMESAN, DRAGON & CROUTONS	90
FAGIOLINI GRIGLIATI (L,N,M) GRILLED BEANS WITH STRACCIATELLA, MARCONA ALMONDS, OLIVES & LEMON	160

FRITTO

ARANCINI (G,L,M) ARANCINI WITH MUSHROOMS, TRUFFLE, PARMESAN & ROASTED CORN DIP	160
CALAMARI FRITTI (G) FRIED SQUID WITH SAFFRON AIOLI, CORIANDER, BASIL & LEMON	140
CARCIOFO "TEMPURA" (G) TEMPURA FRIED ARTICHOKE WITH SALSA VERDE	130

CRUDO

PROSCIUTTO DI PARMA 40G CANTALOUPE MELON WITH PROSCIUTTO, BASIL & SUNFLOWER SEEDS	150
TONNO TUNA WITH AVOCADO, GREEN SAUCE, STONE FRUIT & YUZU	170
CARPACCIO "CLASSICO" (N,M) BEEF TENDERLOIN, MÂCHE SALAD, PARMESAN, OLIVE OIL & HAZELNUTS	195

PIZZETTAS

MARGHERITA (G,L,M) BURRATA, TOMATO, BASIL & OLIVE OIL	150
FUNGHI (G,L,M) CHANTERELLES, FIOR DI LATTE, PECORINO & PARSLEY	160
'NDUJA (G,L,N,M) FIOR DI LATTE, SPICY 'NDUJA, RUCCOLA, HONEY & WALNUTS	160

PASTA

SPAGHETTI FRUTTI DE MARE (G,M) SPAGHETTI WITH SHRIMP AND CLAMS COOKED IN WHITE WINE, SEAFOOD BROTH & SAFFRON	295
TAGLIATELLE AL RAGÙ (G,M) PASTA WITH RAGÙ, BRAISED WILD BOAR, SOFFRITTO, GUANCIALE, GREMOLATA & PECORINO	285
SPICY VODKA RIGATONI (G,L,M) RIGATONI IN TOMATO SAUCE, PEPERONCINO CHILI, VODKA, PARMESAN & CREAM. TOPPED WITH STRACCIATELLA	265

SIGNATURES

SALAD NIÇOISE CLASSIC TUNA SALAD WITH NOBIS DRESSING, BEANS, OLIVES, ANCHOVIES & EGG	330
CHICKEN "KATSU SANDO" (G,L,M) FRIED CHICKEN WITH TOAST BREAD, CREAMY CABBAGE & SWEET AND SOUR TOMATO COMPOTE SERVED WITH SPICED FRIES "ÉPICE MYSTIQ"	310
PESCE CON CHAMPAGNE (G,M) FRIED UER WITH CHAMPAGNE & MUSSEL STEW, TROUT ROE & COCOA BEANS. TOPPED WITH PAN GRATIN, PARMESAN & GARLIC	350
ENTRECÔTE 200G SERVED WITH A JUS INFUSED WITH WARM SPICES, FIGS & RED WINE ACCOMPANIED BY SPICED FRIES "ÉPICE MYSTIQ" & A SALAD WITH FRENCH DRESSING	410
DC CHEESEBURGER (G,L,M) SERVED ON A BRIOCHE BUN WITH CARAMELIZED ONIONS, BACON, CHEESE & SPICED FRIES "ÉPICE MYSTIQ"	290

DESSERT

TORTA AL CIOCCOLATA (G,M) CREAMY CHOCOLATE CAKE WITH LIGHTLY WHIPPED CREAM, CRISPY TOFFEE & RASPBERRIES	160
TIRAMISÙ AI LAMPONI E PISTACCHIO (G,L,N,M) RASPBERRY & PISTACHIO TIRAMISÙ, CANDIED PISTACHIO, PUNCH & RASPBERRY	150
CANNOLI (G,L,N) FILLED WITH CHOCOLATE MOUSSE	70
GELATO CHOOSE BETWEEN VANILLA (L,M), CHOCOLATE, LEMON, PISTACHIO (L,N,M)	80
MADELEINES (G,N,M) ALMOND SPONGE COOKIES IN BOURBON INFUSED TAHITI VANILLA SUGAR SERVED WITH PASSIONFRUIT & CRÈME CHANTILLY	160
ITALIAN CHOCOLATE NOUGAT (L,N,M)	35

PLEASE INFORM THE STAFF OF ANY DIETARY RESTRICTIONS
G=GLUTEN, N=NUTS, L=LACTOSE, M=MILK PROTEIN



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