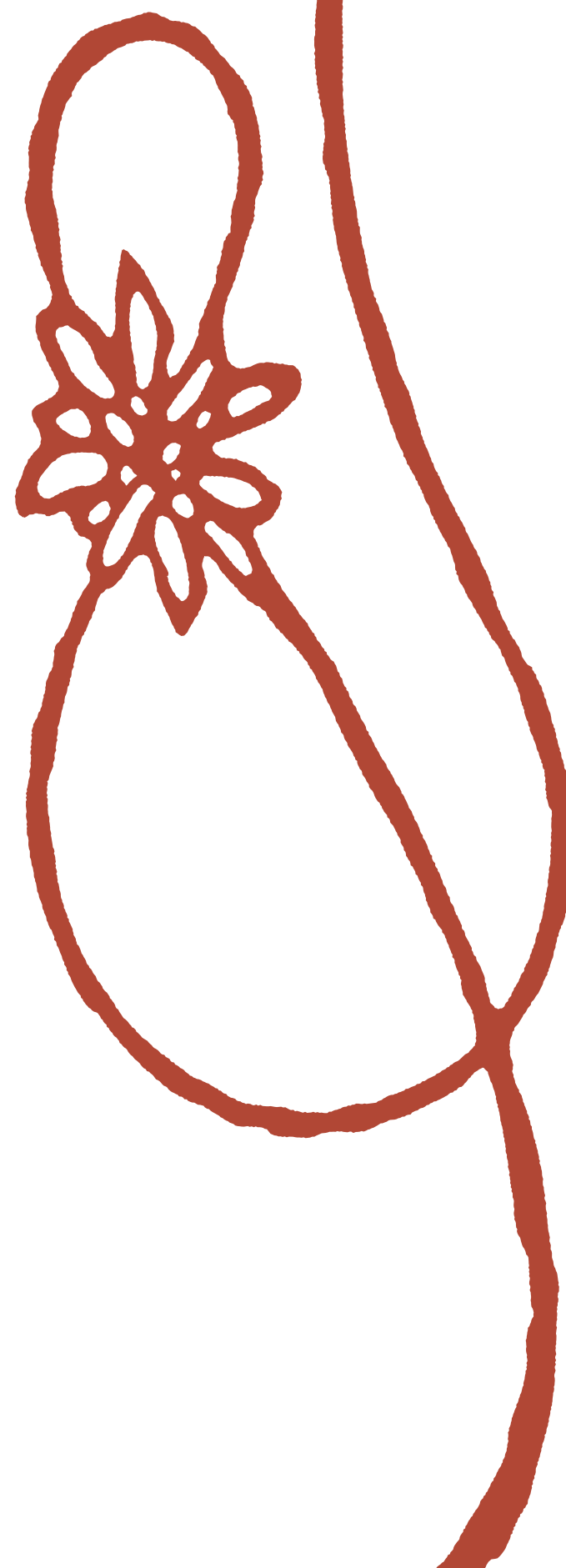


VILLA DAHLIA



SNACKS

APERITIVO (FOR 2) (G,L,M)	310
Charcuteries, aged cheese, arancini, tuscan y dip, grissini, artichoke & foccacia	
VALENCIA MANDLAR (N)	70
OLIVES	70
ARANCINI (G,L,M)	160
Arancini with mushrooms, truffle, parmesan & roasted corn dip	
CALAMARI FRITTI (G)	140
Fried calamari with saffron aioli & lemon	
CARCIOFO "TEMPURA" (G)	130
Tempura-fried artichoke with salsa verde	

STARTERS

INSALATA MISTA (G)	75
Parmesan, tarragon dressing & pane cruton	
STRACCIATELLA FAGIOLI GRIGLIA (M,N)	160
Grilled green beans with stracciatella, romesco sauce, olives & lemon	
STEAK TARTARE (N,M)	195/315
Beef tartare with chili and cognac mayonnaise, pommes allumettes, pickled red onion & almonds	
Large steak tartare is served with spicy fries "Épice Mytsiq"	
TONNO CRUDO	170
Tuna with avocado, basil nuoc cham & wasabi cress	

PIZZETAS

MARGHERITA (G,L,M)	150
Burrata, tomato, basil & extra virgin olive oil	
BLEAK ROE (G,L,M)	195
Bleak roe, fior di latte, pommes paille & salted lemon	
'NDUJA (G,L,M,N)	160
Fior di latte, spicy 'Nduja, arugula, honey & walnuts	

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PASTA

SPAGHETTI ALLE VONGOLE (G,L,M)	295
Spaghetti with mussels, white wine, tomato, and parsley	
SPICY VODKA FUSILLI (G,L,M)	265
Fusilli in tomato sauce with peperoncino chili, vodka, parmesan & cream. Topped with stracciatella	
RAGÚ DI CERVO (G,M)	265
Pappardelle with venison ragù, tomato & pecorino	

MAINS

PESCE "BOUILLABAISSE" (M)	350
Baked char with tomato and saffron sauce, mussels & broccoli	
ENTRECÔTE 200 G (M)	410
Served with mushrooms, pepper sauce, and potato gratin	
PORK CHOP (G,M)	295
Pan-fried pork chop with parmesan and arugula salad, red wine sauce, and "Épice Mystiq" fries	

SIGNATURES

SALAD NIÇOISE	330
Classic tuna salad with french dressing, beans, olives, anchovies & egg	
DC CHEESEBURGER (G,M)	285
Beef chuck burger on a brioche bun with pickles, truffle mayonnaise, salad, fried onion rings & "Épice Mystiq" fries	
POLLO FRITTO (G,M)	285
Fried chicken on toast with XO tomato salsa, aioli & "Épice Mystiq" fries	

DESSERT

TIRAMISÙ "VILLA DAHLIA" (G,L,M,N)	150
Mascarpone mousse with pistachio, raspberries, Savoiard i biscuits, and pistachio	
TARTE TATIN (L,M)	145
Baked apple with caramel sauce, puff pastry, and salted caramel gelato	
MADELEINES (G,M,N)	160
Almond sponge cookies in Madagascar vanilla & sugar, served with crème chantilly	
GELATO	80
Choose between vanilla (L,M), coconut (L,M), salted caramel (L,M), chocolate, or mango sorbet	
CANNOLI (G,L,M,N)	70
Filled with chocolate mousse & topped with pistachios	
ITALIAN NOUGAT PRALINE (L,M,N)	35

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