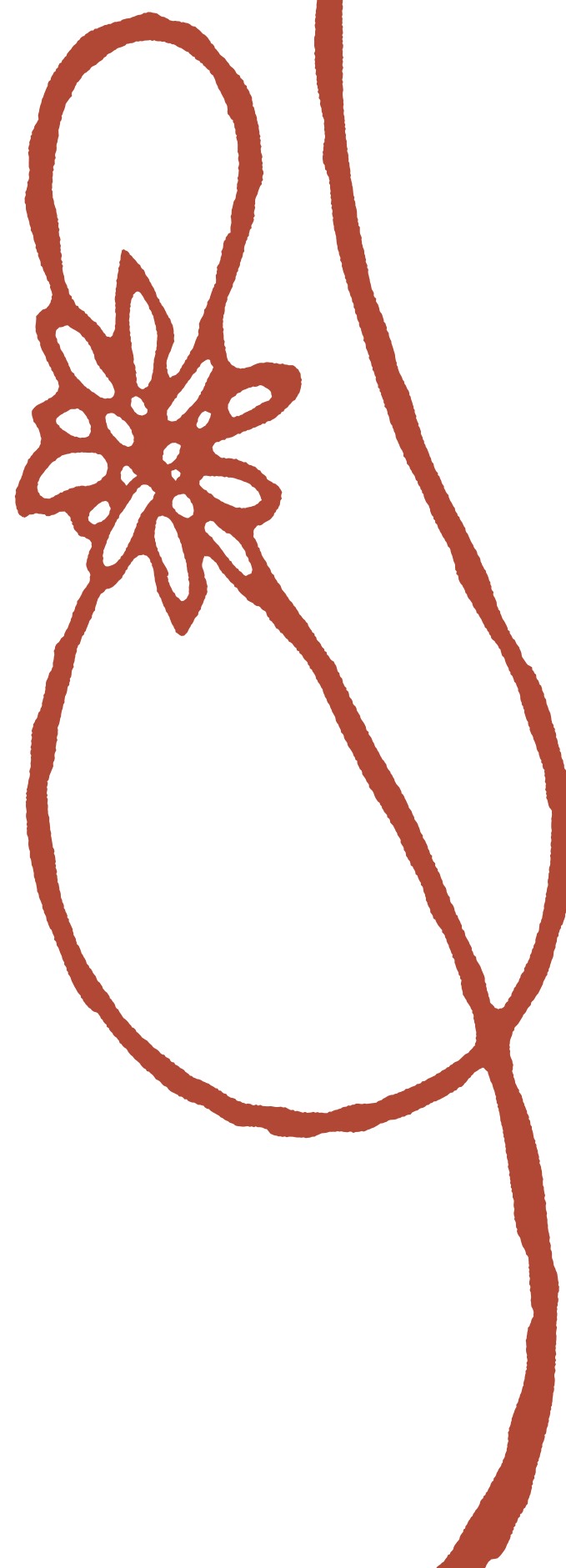


VILLA DAHLIA



SNACKS		
APERITIVO (FOR 2) (G,L,M)	310	
Charcuteries, aged cheese, arancini, tuscan 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 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 (N,L)	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 (N)	170	
Tuna with avocado, basil nuoc cham, wasabi cress & pistachio		
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 & 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)	475	
Served with mushrooms, pepper sauce & potato gratin		
PORK CHOP (G,M)	295	
Pan-fried pork chop with parmesan and arugula salad, red wine sauce & patate de campagna		
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 & banderillas		
DESSERT		
TIRAMISÙ "VILLA DAHLIA" (G,L,M,N)	150	
Mascarpone mousse with pistachio, raspberries, Savoiar di biscuits & pistachio		
TARTE TATIN (L,N)	145	
Baked apple with caramel sauce, puff pastry, salted caramel gelato & hazelnuts		
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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