



VILLA MANZONI

Starters

L'INSALATA IN PASTA ^(1,2,4,7,14)	22
Shortcrust pastry, octopus, prawns, potatoes and tomatoes	
LA STRANA OMELETTE ^(3,4,7)	20
Seabass, mashed courgette and caramelised cherry tomatoes	
PESCE NUDO ... E CRUDO ⁽⁴⁾	25
Tuna tartare	
Tuna tartare and prawns	30
IL CAPRACCIO ⁽⁴⁾	25
Seabass carpaccio	
OYSTERS ⁽⁴⁾	each 5

First courses

BEL RAVIOLONE ^(1,2,3,4,7)	30
Fresh stuffed pasta with ricotta cheese and seabass, homarus lobster sauce, zucchini tempura	
IL RISOTTO È NERO ^(2,4,7,14)	25
Aquarello rice with cuttlefish ink sauce <i>Minimum 2 people</i>	
LO SPAGO STRANO ^(1,2,4,14)	22
Spaghetti Mancini, octopus	
IL RAGU CHE NON TI ASPETTI ^(1,4,7)	25
Homemade potato gnocchi with fish ragu sauce	
L'ISOLA NEL PIATTO ^(1,4,7)	35
Spaghetti with red tuna bottarga from Favignana	

Main courses

IL NOSTRO ROMBO ^(4,7)	25
Turbot fish with potatoes, caramelized Tropea red onions and crispy artichokes	
ORATA DISTESA ^(2,4,7,9)	30
Gilt-head bream with spinach puree, mashed potatoes and prawns	
SUA MAESTÀ IL BRANZINO ^(4,7,9)	25
Backed seabass with eggplant, zucchini and pepper ratatouille	

Allergies

- ¹ **Cereals** containing gluten and products thereof
- ² **Crustaceans** and products thereof
- ³ **Eggs** and products thereof
- ⁴ **Fish** and products thereof
- ⁵ **Peanuts** and products thereof
- ⁶ **Soybeans** and products thereof
- ⁷ **Milk** and products thereof (including lactose)
- ⁸ **Nuts:** almonds, hazlenuts, walnuts and products thereof
- ⁹ **Celery** and products thereof
- ¹⁰ **Mustard** and products thereof
- ¹¹ **Sesame seeds** and products thereof
- ¹² **Sulfur dioxide** and **sulphites**
- ¹³ **Lupins** and products thereof
- ¹⁴ **Molluscs** and products thereof
- ¹⁵ **Fav bean** and products thereof
- ¹⁶ **Chickpea bean** and products thereof

Cover charge: 4 euro

The menu may vary upon product seasonability and market availability. The preparation of some of our dishes may involve the use of natural food additives.

In accordance with legal requirements, fish intended to be consumed raw has undergone a preventive sanitation treatment. It may also have been kept at ultra-low temperatures (<-20°C for 24 hours/<-35°C for 15 hours) and have undergone freezing process. Food may have undergone freezing process.

If you have any food allergies and/or intolerances, please ask our staff, who will provide you with appropriate information on our food and beverages.