



## VILLA MANZONE

### Starters

PIOVRA "BISCOTTATA" (4, 7, 14)	22
Cooked octopus with mashed potatoes, crunchy pumpkin	
LA STRANA OMELETTE (3, 4, 7)	20
Seabass, mashed courgette and caramelised cherry tomatoes	
PESCE NUDO ... E CRUDO (4)	
Tuna tartare	
Tuna tartare and prawns	30
Prawns tartare	35
IL CARPACCIO (4)	25
Seabass carpaccio	
MISTO CRUDITÈ (2,4)	35
Prawns, shrimps, tuna tartare, 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 (20mins waiting)</i>	
MALTAGLIATO AL GRANCHIO REALE (1,2,3,4)	25
Homemade pasta with king crab, cherry tomatoes and zucchini, caramelized onions	
IL RAGU CHE NON TI ASPETTI (1, 4, 7)	25
Homemade potato gnocchi with fish ragu sauce	
LO SPAGO DI PEP (1, 4, 9)	27
Spaghetti, sea bass fish and julienne of pepper pulp	
IL BOSCO NEL PIATTO (1, 3, 7, 17)	30
Fresh stuffed pasta with spinach, ricotta and parmesan cheese, mushrooms cooked in truffle butter	

### 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	
ZUPPA AL CUCCHIAIO (1, 2, 4, 14)	30
Octopus stew with the best fish of the season	
SCAMPO SCOTTADITO (2)	35
4 prawns from 80g each	

## Allergies

- <sup>1</sup> **Cereals** containing gluten and products thereof
- <sup>2</sup> **Crustaceans** and products thereof
- <sup>3</sup> **Eggs** and products thereof
- <sup>4</sup> **Fish** and products thereof
- <sup>5</sup> **Peanuts** and products thereof
- <sup>6</sup> **Soybeans** and products thereof
- <sup>7</sup> **Milk** and products thereof (including lactose)
- <sup>8</sup> **Nuts:** almonds, hazlenuts, walnuts and products thereof
- <sup>9</sup> **Celery** and products thereof
- <sup>10</sup> **Mustard** and products thereof
- <sup>11</sup> **Sesame seeds** and products thereof
- <sup>12</sup> **Sulfur dioxide** and **sulphites**
- <sup>13</sup> **Lupins** and products thereof
- <sup>14</sup> **Molluscs** and products thereof
- <sup>15</sup> **Fav bean** and products thereof
- <sup>16</sup> **Chickpea bean** and products thereof
- <sup>17</sup> **Mushrooms** 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 (prawns, shrimps, tuna tartare, seabass carpaccio), intended to be consumed raw has undergone a preventive sanitation treatment internal and external. 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.