



VILLA MANZIONI

Starters

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| <i>Seabass sashimi, milk cream, peas and radishes</i> ⁽⁷⁾ | 18 |
| <i>Rare cooked octopus, panzanella and basil mayonnaise</i> ^(1, 3) | 16 |
| <i>Crispy brioche bread, air-dried cured beef bresaola, caprino cheese and asparagus</i> ^(1, 7) | 15 |
| <i>Veal with star anise, burnt endive, beetroot and gorgonzola cheese</i> ⁽⁷⁾ | 15 |

First Course

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| <i>Acquerello rice "like once upon a time" with cooked and raw fish and shellfish</i> ^(2, 7) | 18 |
| <i>Black potato gnocchetti, lime sauce, fava beans, and langoustines</i> ^(1, 2, 7) | 16 |
| <i>Casoncelli alla bergamasca "in our own way"</i> ^(1, 7) | 16 |
| <i>My Pacchero 'sel. Mancini' whipped with tomato and Grana Padano cheese 24 months</i> ^(1, 7) | 14 |

Second Course

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| <i>Rare cooked mackerel, almonds and asparagus</i> ⁽⁸⁾ | 20 |
| <i>Spiced roasted fish, zuchinis, taggiasca olives and sour cream</i> ⁽⁹⁾ | 22 |
| <i>Honey-glazed duck breast, its demi-glace and vegetables</i> ⁽⁹⁾ | 22 |
| <i>Beef cooked and raw with potatoes</i> ⁽⁹⁾ | 28 |