



VILLA MANZONI

Starters

<i>Watermelon and cherry tomato gazpacho with red snapper tartare and Renetta apple</i> ⁽¹⁾	18
<i>Fried creamed codfish, cucumber and roasted fresh tomatoes</i> ^(1, 7)	18
<i>Crispy brioche bread with fresh ricotta cheese, Cantabrian anchovies, and liquid lettuce</i> ^(1, 7)	16
<i>Raw meet carpaccio with crispy vegetables and melted buffalo blue cheese</i> ⁽⁷⁾	16

First Courses

<i>Acquerello "Sel. Colombara" rice creamed with citrus, served with raw scampi, wild mint and ponzu sauce</i> ^(2, 6, 7)	18
<i>Giant shellfish raviolo, bisque, asparagus, and Franciacorta wine</i> ^(1, 2, 7)	20
<i>Fusilloni pasta with pecorino cheese, veal tongue confit and apricots</i> ^(1, 7)	16
<i>My pacchero "Sel. Mancini" creamed with tomato and Grana Padano cheese 24 months</i> ^(1, 7)	14

Second Courses

<i>Seared Albacore tuna, potatoes, squid ink, tomato and basil</i> ⁽²⁾	26
<i>Stuffed squid and Catalana salad</i> ^(1, 2, 7)	24
<i>Lamb chops glazed with spiced butter, fennel and orange mayonnaise</i>	22
<i>Pork fillet, mashed re potatoes and Valcalepio red berries</i>	20