



VILLA MANZONI

Starters

<i>"Villa Manzoni" (Piedmontese beef tartare and raw prawn with citrus fruits, fried creamed codfish, crispy octopus, and potatoes)</i> ^(1, 7)	20
<i>Seared scallop caprese</i> ⁽⁷⁾	18
<i>Amberjack sashimi with curly endive, soy sauce, radishes and oranges</i> ⁽⁶⁾	20
<i>Warm focaccia with Patanegra ham "Paleta Ibérica de Bellota" and almond mayonnaise</i> ⁽¹⁾	20
<i>Piedmontese beef tartare with traditional garnishes (egg yolk, anchovies, red onion, mustard and capers)</i> ⁽¹⁰⁾	18

First Courses

<i>Black ravioli filled with codfish and potatoes, pumpkin and anchovy sauce</i> ^(1,7)	18
<i>Creamed Acquerello rise with Alta Contea, oysters, candied lemon, and parsley powder</i> ⁽⁷⁾	20
<i>Spaghettone "Sel. Gentile di Gragnano" cacio cheese and pepper with raw beef and caramelized pears</i> ^(1, 7)	18
<i>My Pacchero "Sel. Mancini" creamed with tomato and 24-month aged Grana Padano cheese</i> ^(1, 7)	14

Second Courses

<i>Monkfish porchetta-style with charred leek and seafood broth</i> ⁽²⁾	25
<i>Roasted meagre, vegetables, sweet and sour sauce</i> ⁽⁶⁾	22
<i>Seared beef fillet, honey-glazed potatoes and pumpkin</i> ⁽⁹⁾	30
<i>Breaded veal cutlet with potatoes and sweet cherry tomatoes</i> ^(1, 7)	20