



VILLA MANZONI

Starters

<i>Raw grouper, sour cream, etril radish and basil</i> ⁽⁷⁾	18
<i>Octopus and "panzanella"</i> ⁽¹⁾	17
<i>Marinated beef tartare with fresh egg yolk, white sesame, envy and hazelnuts</i> ^(6, 7)	16
<i>Crispy brioche bread, deer ham, goat cheese and sweet and sour vegetables</i> ^(1, 7)	16
<i>Raw seafood (based on the availability of the day)</i> ⁽²⁾	35

First Course

<i>Rice with raw and cooked fish and shellfish</i> ^(2, 7, 9)	20
<i>Ravioli "Cappellacci" with cheese and pepper, red prawns and shellfish soup</i> ^(1, 2, 7)	18
<i>Spaghettone with nduja, burrata cheese, fried chicken nuggets and green sauce</i> ^(1, 7)	16
<i>Pacchero "Sel. Mancini", creamed with tomato and 24-month aged Grana Padano cheese</i> ^(1, 7)	14

Second Course

<i>Mackerel, fennel, orange and mint</i> ⁽⁹⁾	22
<i>Sea bass in crispy potato, zucchinis and fresh cheese</i> ⁽⁷⁾	24
<i>Beef fillet cooked with butter and vinegar, brandy sauce and potatoes</i> ⁽⁷⁾	30
<i>Rare cooked lamb ribs with herbs, bread, tomato and basil</i> ^(1, 7)	22