



VILLA MANZIONI

Starters

<i>Raw seafood (based on the availability of the day)</i> ⁽²⁾	35
<i>Rare cooked tuna, cuttlefish ink sauce and fresch herbs</i> ^(1, 7)	18
<i>Seafood salad with fish, crustaceans and mollusks</i> ⁽²⁾	16
<i>Beef tataki, mixed green salad with citrus, sheep's milk ricotta cheese and seasonal mushrooms</i> ⁽⁷⁾	16
<i>Fried cheeses with autumn seasonal sauces</i> ^(1, 7)	14

First Course

<i>Square fresh ravioli filled with whipped salt cod, rabbit sauce, parsley and orange</i> ^(1, 7, 9)	20
<i>Linguine "sel. Mancini" with anchovy and lemon butter, raw cuttlefish and crispy breadcrumbs</i> ^(1, 7)	16
<i>Creamed rice with strachitunt cheese, figs, grapes and pumpkin</i> ⁽⁷⁾	18
<i>Pacchero "Sel. Mancini", creamed with tomato and 24-month aged Grana Padano cheese</i> ^(1, 7)	14

Second Course

<i>Roasted amberjack and fresh vegetable ratatouille</i> ⁽⁹⁾	25
<i>Raw cooked scabbardfish, wild fennel bread crumble, walnut and citrus with Marsala sauce</i> ^(1, 8)	20
<i>Rabbit stuffed with prunes, mushrooms</i> ^(1, 9)	20
<i>Tomahawk steak and fine-herb potatoes</i>	60