



Villa Luppis

WELCOME TO VILLA LUPPIS

"San Martino Ripae Ruptae", this is the name of the old Monastery which was built here, by the Camaldolite monks at the beginning of the 11th century, on the confluence between the river Livenza and Meduna.


Many events went by, i.e. a rebuilding in 1500 after the damages suffered during the war between the Republic of Venice and the house of Hapsburgs, and San Martino was then secularized by Napoleon at the beginning of 1800 and acquired by the Chiozza - Luppis family.

Turned into a superb country house, it came an elegant estate and was used by the family ancestors as a place where to carry out the public relations for their industrial and diplomatic activities.

Today, the Villa still recalls past times' splendor and atmosphere. With an accurate intervention aiming at maintaining as far as possible everything unaltered, we have turned it into a 4 star hotel with period furnishing and we have provided it with every comfort, an excellent restaurant and a relaxing piano-bar.

To facilitate and enrich the stay of our guests, we have also arranged important additional services: Guide to the territory, Shopping-card, Green fee, Ski Pass, Shuttle Bus to/from Venice.

In Villa Luppis not only do our guest find surroundings of exceptional charm, but also and above all a kind of hospitality typical of first-class hotels with something more: our friendly, not just formal approach.



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MENU DEL TERRITORIO

APPETIZERS

Venetian cuttlefish with potatoes mousse and homemade tosted bread 1/2/4/7/14	14.50
Cod salad with soncino fish, yoghurt mayonnaise and croutons of homemade bread 1/3/4/7	15.50
Puff pastry basket filled with ricotta and spinach with raw ham from San Daniele and Montasio cream 1/3/7/8	14.50
Soft and crunchy frico with Sauris speck and sweet-sour vegetables 7	14.50

FIRST COURSES

Gragnano spaghettoni with seafood 1/2/4/14	13.50
Pastificio Ducato D'Amalfi spaghettoni with mussels and tomatoes 1/4/14	14.50
Fresh pasta sheet lasagna with seasonal vegetables, Montasio cream and crispy "guanciaie" 1/3/7	14.50
Garganelli with knife-cut white meat ragù 1/3/9	15.50

SECOND COURSES

Sliced croacker with toasted polenta and "Vicentina" sauce 4/14	22.50
Refosco braised beef cheek with mashed potatoes and sauteed purple cabbage 7	19.50
Grilled cockerel with barbecue sauce and potato pie	17.50
Chickpea burger with grilled vegetables and mustard mayonnaise 10	16.50



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APPETIZERS

Selection of sea tartare: tuna, salmon
and seabass with different garnish and
dressings

4

22.50

Grilled squid tentacles with panzanella
and mint pesto

1/4/9/14

18.50

Tuna tataki in sesame crust with red
onion from Tropea in "saor"

4/11/6

18.50

Composition of: Venetian cuttlefish with
potatoes mousse, sardines in "saor" and
whipped codfish

1/4/7/14

19.50



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APPETIZERS

Beef tartare with capers, olives and
roasted potatoes with chives 18.50

Soft and crunchy frico with Sauris speck 14.50
and sweet-sour vegetables
7

Rabbit wrapped in porchetta with 16.50
seasonal vegetables and salty almond
crumble
1/7



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FIRST COURSES

Squid ink spaghetti with pea cream and calamaretti

1/3/4/14

18.50

Homemade ravioli stuffed with burrata with shrimps ragout and crumbled pistachio

1/2/7/8

17.50

Risotto "mantecato" with seafood and candied tomato petals
(min.2 people)

2/7/14/4

18.50



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FIRST COURSES

Fresh pasta sheet lasagna with ricotta
cream and asparagus with shrimp stew
1/2/3/7 17.50

Gragnano spaghetti with white meat
ragù and smoked ricotta
1/7/9 17.50

Whole-wheat tagliatelle with goat ragù
and top onion salad
1/3/7 17.50



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SECOND COURSES

Mixed grilled fish and shellfish, with soft
yellow polenta

2/4/14

26.50

Fish of the day baked with tomatoes,
capers, olives and roasted
potatoes

4

24.50

Mixed fried fish with polenta and crunchy
vegetables

1/2/4

24.50



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SECOND COURSES

Grilled croaker steak with tomato
gazpacho and crunchy vegetables 22.50
4/9

Sliced beef steak with grilled vegetables 25.50
and mustard mayonnaise
10

Roasted lamb ribs with aubergine and 23.50
fresh coriander sauce

Al fine di garantire la massima qualità delle materie prime
impegnate, viene utilizzata per alcune preparazioni la tecnica
dell'abbattimento rapido di temperatura ai sensi del Reg. ce n. 852/04



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DESSERT

Dark chocolate mousse with mint cream 6.50
1/3/7

Vanilla ice cream with figs, walnuts and 6.50
rum
1/3/7/8

Tiramisu in a glass 6.50
1/3/7

Red fruit cheesecake with strawberry 6.50
sauce
1/3/7/8

Yogurt and honey pannacotta with peach 6.50
jam and amaretti
1/7/8

Cover 4.00



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VINI AL CALICE

VINI SPUMANTI - SPARKLING WINES

TENUTA BOSCO ALBANO - Friuli Venezia Giulia, Grave del Friuli
2020, Prosecco Millesimato, Extra Dry (Glera) 4.50

BOTTEGA - Veneto
MV, Rosè Brut (Glera, Pinot Nero) 4.50

VINI BIANCHI - WHITE WINES

PETRUSSE - Friuli Venezia Giulia, Colli Orientali
2020, "Bianchese Villa Luppis" (Friulano-Chardonnay-Sauvignon) 4.00

PITARS - Friuli Venezia Giulia, Grave del Friuli
2019, Sauvignon 5.00

VINI ROSSI - RED WINES

PETRUSSE - Friuli Venezia Giulia, Colli Orientali
2020, Merlot "Villa Luppis" 4.00

TENUTA BOSCO ALBANO - Friuli Venezia Giulia, Grave del Friuli
2019, Cabernet Franc 4.50

VINI DOLCI - DESSERT WINES

BOTTEGA - Veneto
MV, Moscato, "Il vino dell'amore" 4.50



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