

Villa Luppis

APPETIZERS

Tris of raw seafood: tuna and salmon tartare, "carpaccio di branzino" and fresh scampi with different garnishes and condiments 24.50

2,4,8

Tuna tataki in sesame crust with red onion from Tropea in "saor" 18.50

4/11/6

Composition of: Venetian cuttlefish with potatoes mousse, sardines in "saor" and whipped cream 19.50

1/4/7/14



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

Rabbit wrapped in porchetta with spring
Panzanella and dill mayonaise 16.50

1/7



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FIRST COURSES

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

2/7/14/4

18.50

Homemade ravioli stuffed with burrata with
shrimps ragout and crumbled pistacchio

1/2/3/7/8

17.50

Pastificio Ducato D'Amalfi spaghettoni
with red shrimps, datterino reduction and
burrata cream

1/4/14

18.50



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FIRST COURSES

Homemade whole-wheat Tagliatelle with duck ragout 18.50
1/3/7/9

Anelli di Gragnano with wild boar ragù and blueberry compote 17.50
1/7/9



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SECOND COURSES

Mixed grilled fish and shellfish with soft
yellow polenta 26.50
2/4/14

Mixed fried fish with polenta and cruchy
vegetables 25.50
1/2/4/14

Fish of the day baked with tomatoes,
capers, olives and roasted potatoes 24.50
(min. 2 people)
4



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SECOND COURSES

Sliced beef steak with grilled vegetables
and mustard mayonnaise 25.50

10

Roasted lamb ribs with asparagus flan 26.50

7

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

Warm chocolate cake with pears cooked in red wine <i>1/3/7/8</i>	6.50
Vanilla ice cream with figs, walnuts and rhum <i>1/3/7/8</i>	6.50
Tiramisù in a glass <i>1/3/7</i>	6.50
Red fruit cheesecake with strawberry sauce <i>1/3/7/8</i>	6.50
Yogurt and honey pannacotta with peach jam and amaretti <i>7/8</i>	6.50
Service	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

PETRUSSA - 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

PETRUSSA - 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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