



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.

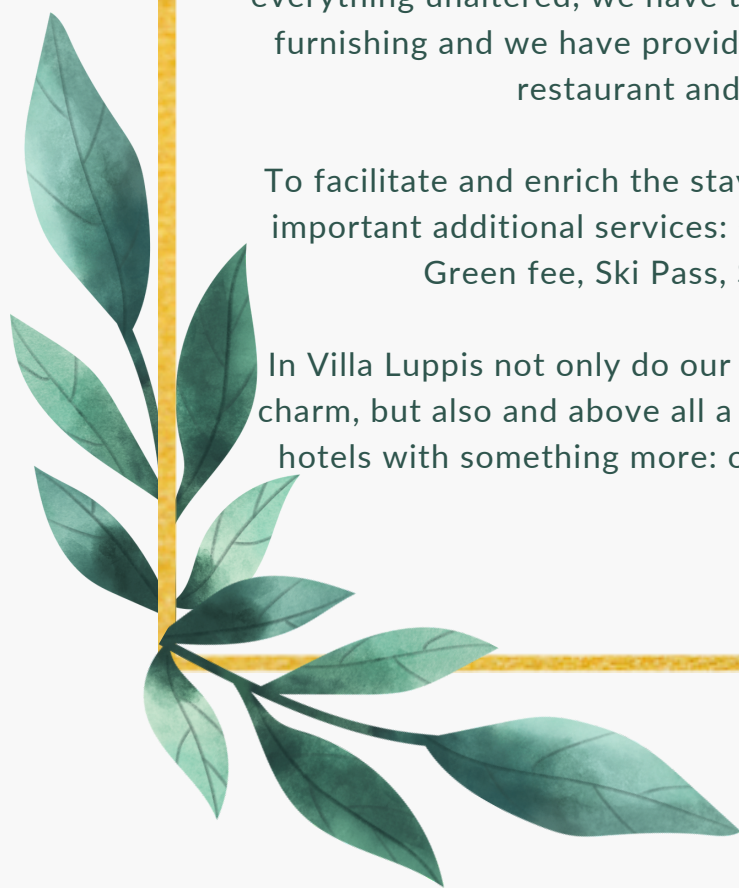
Many events went by, i.e. a rebuilding in 1500 after the damages suffered during the war between the Republic of Venice and the house of Hapsburgs, and San Martino was then secularized by Napoleon at the beginning of 1800 and acquired by the Chiozza – Luppis family.

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

Soft and crunchy frico (melted cheese) with Sauris speck and bitter - sweet vegetables	11.50
Sardines "in Saor" with soft polenta	10.50
Puff pastry basket filled with ricotta and spinach with raw ham from San Daniele and Montasio cream	11.50
Pumpkin flan with shrimp stew	12.50

FIRST COURSES

Gragnano rings with seafood	13.50
Spaghetti "alla chitarra" with mussels and cherry tomatoes	12.50
Egg pasta garganelli with white meat ragout	11.50
Homemade Lasagna with Treviso red chicory, Montasio cream and crispy bacon	12.50

SECOND COURSES

Grilled cockerel with baked potatoes and barbeque sauce	15.50
Beef entrecote with toasted polenta	17.50
Refosco braised beef cheek with potatoes purée and salted purple cabbage	16.50
Venetian cuttlefish with potatoes mousse and homemade toasted bread	16.50
Cover	3.50



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APPETIZERS

Tartare of raw sea fish – tuna, salmon,
sea bass – with different dressings and
garnishes 20.00

Grilled octopus salad with black rice pie
on cannellini bean cream 17.50

Tuna Tataki in sesame Crust with Tropea
red onions, strawberries and balsamic
vinegar glaze 16.50



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APPETIZERS

Fish appetizers trio: Baccalà on crispy corn waffle, Sardines "in saor" and Venetian cuttlefish with soft Ovoledo potatoes foam 15.50

Beef tartare with capers and Taggiasca olives, laid on potatoes rosti 14.50

Rabbit wrapped in porchetta with seasonal vegetables and salty almond crumble 13.50



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FIRST COURSES

Linguine pasta with sauteed baby Squid and pesto "alla Siciliana" 16.50

Homemade Ravioli filled with Burrata cheese with shrimps ragout and pistachio powder 15.50

Creamy risotto with artichokes and scallop ragout with ginger 16.50



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FIRST COURSES

Homemade lasagna au gratin baked with cherry tomatoes in amatriciana and pecorino romano 14.50

Egg pasta tagliatelle with wild boar ragout and blueberries compote 14.50

Green Tortelli stuffed with cheese, with mushrooms and smoked duck breast 15.50



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SECOND COURSES

Mixed fried fish with soft yellow polenta
and crunchy vegetables 24.50

Fish of the day baked with cherry
tomatoes, capers, Taggiasca olives and
potato pie with herbs 21.50

Mixed grilled fish and shellfish with
toasted polenta 21.50



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SECOND COURSES

Salmon steak cooked with herbs with
Sardinian fregola and fennel with orange 19.50

Sliced beef with grilled vegetables and
mustard mayonnaise 22.50

Baked lamb ribs with chickpea pie and
broccoli cream 22.50

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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DESSERTS

Chocolate sablè with crunchy crumble and toffee sauce	6.50
Yogurt and honey pannacotta with orange jam and amaretti	6.50
Homemade Tiramisu	6.50
Warm chocolate lava cake with pears cooked in red wine	6.50
Red fruit cheesecake with strawberry sauce	6.50
Vanilla ice cream with figs, walnuts and 23 years Zacapa Rhum	6.50
Cover	3.50



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WINES BY THE GLASS

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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