

Villa Luppis

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

