



Villa Luppis


AUTUMN MENU

APPETIZER

Soft Frico (melted cheese) with Sauris ham and seasonal vegetables	€ 9,50
Beef tartare laid on potato rösti with salted apple jam	€ 14,50
Tuna tataki in Sesame crust with Tropea Red Onions, strawberries and balsamic vinegar glaze	€ 14,50
Our selection of raw sea fish (tuna - salmon - seabass) with different dressings and garnishes	€ 17,50
Composition of: Octopus laid on beans cream, Sarde in Saor, Venetian	€ 18,50
Cuttlefish with soft Ovoido potatoes foam laid on homemade bread	
Oven-baked Rabbit with sweet and sour vegetables and salted almond crumble	€ 12,50

FIRST COURSES

Homemade Ravioli filled with Burrata cheese with shrimps ragout	€ 13,50
Lasagnetta filled with ricotta, nuts and spinach served with Montasio cream and crunchy bacon	€ 9,50
Creamy Risotto with seafood	€ 13,50
Homemade Gnocchi with mushrooms and smoked duck fillet	€ 12,50
Spaghetti with shrimps, Bisque and Royal sauce	€ 14,50
Pumpkin soup with crunchy bread and Amaretto-scented Mascarpone	€ 9,50
Quenelle	





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IL MENU AUTUNNALE

SECOND COURSES

Fish of the day in the oven with tomatoes, olives, cappers and roasted potatoes	€ 18,50
Fried mixed fish with soft polenta and crunchy vegetables	€ 18,50
Grilled turbot with salted artichokes and crunchy polenta	€ 22,00
Glazed duck cooked in the oven with herbs-scented potatoes pie and salted broccoli	€ 17,50
Sliced beef with grilled vegetables	€ 18,50
Herbs breaded lamb chops with blueberries purea, purple cabbage and Montasio cheese cream	€ 19,50
Side dishes of the day	€ 5,50

DESSERT

Homemade tiramisu	€ 6,50
Chocolate lava cake served with pears cooked in red wine	€ 5,50
Red fruit cheesecake on strawberry sauce	€ 6,50
Pannacotta with apple jam and Amaretti	€ 6,50
Chocolate sablè with crumble and Mou sauce	€ 6,50
Homemade cream icecream with fig, nuts and Rhum	€ 7,50
Cover	€ 3,50

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