

# Villa Luppis

## IL MENU ESTIVO

### APPETIZER

Tuna tataki in Sesame crust with Tropea red onions, strawberries and balsamic vinegar glaze	€ 14,50
Grilled Octopus with black rice pie on chilly Gazpacho	€ 15,50
Tartare of raw sea fish: tuna, salmon, seabass with different dressings and garnishes	€ 16,50
Fish appetizer trio: Baccalà on crispy corn waffle, Sarde in saor, Venetian	€ 14,50
Cuttlefish with soft Ovoledo potatoes foam	
Beef tartare with cappers and Taggiasche olives, laid on potato rösti	€ 12,50
Rabbit wrapped in porchetta with salty almond crumble and seasonal vegetables	€ 11,50

### FIRST DISHES

Linguine pasta with sauteed baby Squid and pesto "alla Siciliana"	€ 13,50
Homemade Ravioli filled with Burrata cheese with shrimps ragout	€ 14,50
Creamy Risotto with seafood	€ 13,50
Homemade lasagna au gratin baked with cherry tomatoes in amatriciana and pecorino romano	€ 12,50
Egg pasta with veil ragout and Pecorino cheese scented with marjoram scent	€ 12,50
Homemade fresh tortelli stuffed with duck ragout with green asparagus cream	€ 13,50



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## MAIN DISHES

Fish of the day in the oven with tomatoes, olives, cappers and roasted potatoes	€ 18,50
Aromatic-herbs scented salmon with raw seasonable vegetables and "panzanella primaverile"	€ 18,50
Fried mixed fish with soft polenta and crunchy vegetables	€ 19,50
Mixed grilled fish and shellfish with toasted polenta	€ 22,50
Sliced beef with vegetables and mustard mayonnaise	€ 18,50
Baked lamb ribs with aubergine, tomato and basil terrine	€ 19,50

Side dishes of the day	€ 6,50
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## DESSERT

Homemade tiramisu	€ 6,50
Hot chocolate lava cake served with English cream	€ 5,50
Red fruit cheesecake on strawberry sauce	€ 6,50
Pannacotta with peaches 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

**In order to guarantee the highest quality of raw materials engaged, for some preparations is the rapid temperature reduction technique used, pursuant to Reg. n. 852/04**



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