



Villa Luppis


S. Martino Ripae Ruptae was the name of the ancient monastic structure that arose here, at the confluence of the Livenza and Meduna rivers, marking the boundary between Veneto and Friuli. It was founded by the Camaldolese monks at the beginning of the 11th century.

Having gone through various changes, including a major renovation around 1500 due to damages sustained during the war between the Venetian Republic and the Habsburgs, San Martino was secularized by Napoleon in the early 1800s and later purchased by the Chiozza-Luppis family.

Transformed into an important country residence, it became an elegant home intended to serve as a center for social and diplomatic gatherings, supporting the industrial and diplomatic activities of our ancestors.

Today, we have chosen to dedicate it to warm, convivial hospitality, drawing inspiration from the spirit and atmosphere of the past. With careful restoration aimed at preserving its original charm, we have created a romantic four-star hotel with 39 rooms furnished in period style and equipped with every comfort, an excellent restaurant, and a relaxing piano bar.

The guest arriving at Villa Luppis will find not only an environment of rare charm but also, above all, a welcome that, while respecting the necessary principles of classy hospitality, is infused not with formal reverence but with friendly warmth.





Notes for the customer

THE PRICES LISTED ARE EXPRESSED IN EURO (€)

COVER CHARGE - 4
WATER - 4

THE ALLERGENS PRESENT IN EACH DISH ARE INDICATED WITH NUMBERS SHOWN BELOW THEM. THE ALLERGEN CHART CAN BE CONSULTED ON THE FOLLOWING PAGE.

THE IN-HOUSE PRODUCTIONS ARE CRAFTED IN AN ARTISANAL MANNER, SO IT IS NOT POSSIBLE TO GUARANTEE THE COMPLETE ABSENCE OF TRACES OF ALLERGENS IN THE FINISHED PRODUCTS, EVEN WHEN NOT INCLUDED IN THE RECIPE. THE STAFF IS AVAILABLE FOR ANY FURTHER CLARIFICATIONS AND/OR INFORMATION.



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1. Cereals containing gluten:

grain (barley and wheat Khorasan) rye, barley, oats or their hybridised strains and derivative products

Except for:

A) glucose syrups made from wheat, including dextrose; **B)** wheat-based maltodextrins; **C)** Glucose syrups based on barley; **D)** cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.



3. Eggs and products based on Eggs.



5. Peanuts and products based on Peanuts.



7. Milk and products based on Milk (Lactose included).

Except for:

A) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; **B)** Lactitol (Editor's note, sugar resulting from the reduction of lactose).



9. Celery and products based on Celery.



11. Nuts, namely:

Almond (*amygdalus communis* L.), Hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (cashew Western), pecan nuts (*carya illinoensis* (wangenh.) k. Koch), brazil nuts (*bertholletia excelsa*), Pistachio (*Pistacia vera*), macadamia nuts and Queensland (*Macadamia ternifolia*) and their products.

Except for:

Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.



13. Lupin beans and products based on Lupin beans.



2. Shellfish and products based on Shellfish.



4. Fish and products based on Fish.

Except for:

A) fish gelatine used as carrier for vitamin or carotenoid preparations; **B)** gelatine or isinglass used as fining agent in beer and wine.



6. Soy and products based on Soy.

Except for:

A) fully refined soybean oil and fat; **B)** natural mixed tocopherols (E306), natural d-alpha tocopherol, d-alpha tocopherol acetate, natural, natural d-alpha tocopherol succinate from soybean sources; **C)** Vegetable oils derived from phytosterols and phytosterol esters from soybean sources; **D)** plant stanol ester produced from vegetable oil sterols from soybean



8. Sesame seeds and products based on Sesame seeds.



10. Mustard and products based on Mustard.



12. Sulphur dioxide and sulphites.

In concentrations above 10 mg / kg, 10 mg /litre in terms of total SO₂ to be calculated for products as proposed ready to reconstituted consumption in accordance with the instructions of the manufacturer.



14. Molluscs and products based on Molluscs.



Wines by the glass

VINI SPUMANTI - SPARKLING WINES

LE MONDE - Veneto
2020, Prosecco DOC 4.50

BOTTEGA - Veneto
MV, Rosè Brut (Glera, Pinot Nero) 4.50

VINI BIANCHI - WHITE WINES

PETRUSSE - Friuli Venezia Giulia, Colli Orientali
2020, "Bianchese Villa Luppis" (Friulano-Chardonnay-Sauvignon) 4.50

LE MONDE - Veneto
2022, Ribolla Gialla IGT Venezia Giulia 4.50

LE MONDE - Veneto
2023, Pinot Grigio DOC Friuli 4.50

VINI ROSSI - RED WINES


PETRUSSE - Friuli Venezia Giulia, Colli Orientali
2020, Rossiere "Villa Luppis" (Schippettino, Cabernet Franc) 4.50

LE MONDE - Veneto
2022, Merlot 4.50

LE MONDE - Veneto
2022, Cabernet Franc 4.50

VINI DOLCI - DESSERT WINES

BOTTEGA - Veneto
MV, Moscato, "Il vino dell'amore" 4.50





Seasonal Menu



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Appetizers

TATAKI 18.50

Tuna Tataki in a sesame crust with Tropea red onion saor

4/6/11

OCTOPUS 17.50

Grilled octopus tentacles on summer gazpacho and black rice pie

4/9

RAW SEAFOOD 24.50

Tuna, salmon and bass tartare, fresh langoustines, and red schrimps

2/4/6/9



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Appetizers

FRICO 15.50

Soft and crispy Frico with Sauris Speck and sweet and sour vegetables

7

BEEF TARTARE 19.50

Beef fillet tartare with capers and Taggiasca olives, served on chive potato rösti

RABBIT 17.50

Rabbit in porchetta with spring panzanella and peppers cream

1/9



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First courses

RAVIOLI 17.50

Fresh pasta ravioli filled with ricotta and lime, langoustines "busera" sauce and pistachio powder

1/2/3/4/7/8

ANELLI 17.50

Gragnano pasta rings with seafood, mullet roe and lemon powder

1/2/4/14

SPAGHETTI 18.50

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

1/4/14



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First courses

RISOTTO 16.50

Basil pesto risotto with with cherry tomatoes and burrata
(minimum 2 people)

7/8

TAGLIATELLE 17.50

Homemade whole wheat tagliatelle with
with white meat ragù and smoked ricotta

1/3/7/9

GNOCCHETTI 18.50

Gnocchi with lamb ragù, peas cream and
coffee powder

1/3/7/9



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Second Courses

CROAKER 24.50

Grilled slice of croaker with toasted polenta and Vicentina sauce

4/7

FRIED FISH 25.50

Mixed fried fish with soft yellow polenta and crispy vegetables

1/2/4/14

FISH OF THE DAY 24.50

Baked fresh catch of the day with Mediterranean sauce and roasted potatoes (minimum 2 people)

4/14



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Second Courses

FILLET 25.50

Beef fillet cooked in salt with sautéed vegetables in butter and green pepper sauce

7

IBERIAN PORK 22.50

Iberian pork loin cooked at low temperature with mashed potatoes and caramelized apples

7

GUINEA FOWL 22.50

Guinea fowl breast in porchetta with herb potato pie and sautéed turnip tops

6



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Sides

GREEN SALAD 5.50

MIXED SALAD 7.50

**SEASONAL
VEGETABLES** 6.50

BAKED POTATOES 6.00



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Dessert

TIRAMISÙ 7.50

Tiramisu in a glass

1/3/7

CHOCO-CAKE 8.50

Chocolate lava cake with wildberries and English cream

1/3/7/8

ICE CREAM 7.50

Vanilla ice cream with figs, nuts and rum

3/7/8

CREMA CATALANA 7.50

Crema Catalana gratinated with brown sugar

3/7

PANNACOTTA 7.00

Yogurt and honey pannacotta with apricot jam and amaretti

7/8



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