



# *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.

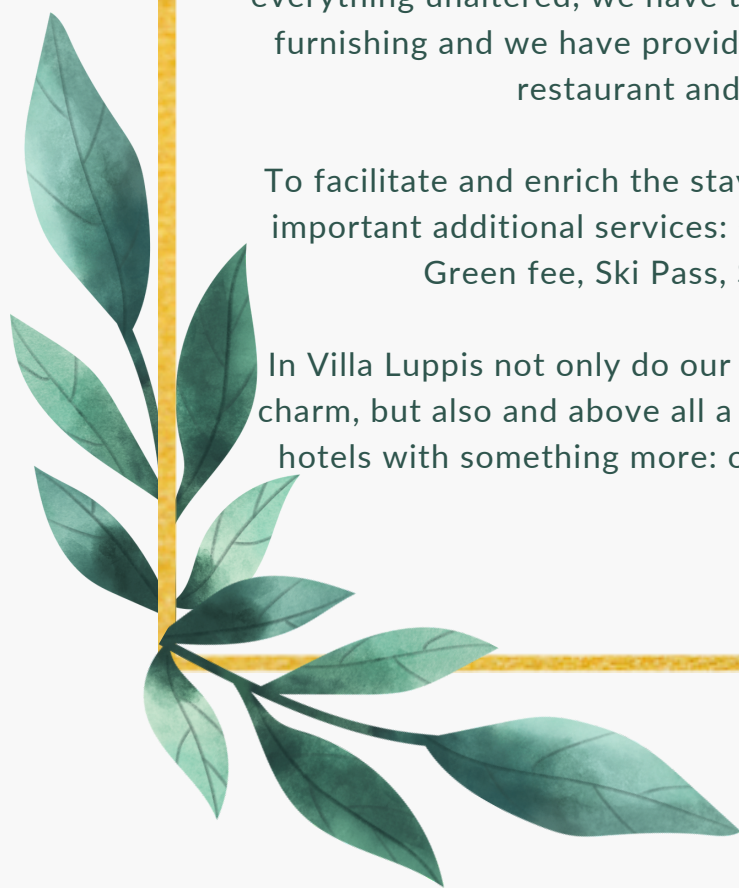
Many events went by, i.e. a rebuilding in 1500 after the damages suffered during the war between the Republic of Venice and the house of Hapsburgs, and San Martino was then secularized by Napoleon at the beginning of 1800 and acquired by the Chiozza – Luppis family.

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              | 12.50 |
| 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 |
| Wild herbs flan with shrimp stew  | 12.50 |

### *FIRST COURSES*

|   |       |
|---|-------|
| Gragnano rings with seafood   | 14.50 |
| Spaghetti "alla chitarra" with mussels and cherry tomatoes              | 12.50 |
| Egg pasta garganelli with white meat ragout                             | 12.50 |
| Homemade Cannellone filled Ricotta and guanciale with Amatriciana sauce | 13.50 |

### *SECOND COURSES*

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



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## APPETIZERS

Tartare of raw sea fish - tuna, salmon,  
sea bass - with different dressings and  
garnishes 21.50

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

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



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## APPETIZERS

Trio of fish appetizers: creamed cod on  
crispy corn wafer, Sardines "in saor" and  
cuttlefish "alla Veneziana" on potatoes  
foam 18.50

Beef tartare with capers and Taggiasca  
olives, laid on potatoes rosti 15.50

Rabbit wrapped in porchetta with  
seasonal vegetables and salty almond  
crumble 14.50



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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 16.50

Creamy risotto with rocket pesto, burrata and ginger scallops 17.50



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## **FIRST COURSES**

Homemade lasagna au gratin filled with ricotta and asparagus, Montasio cream and crispy Guanciale 14.50

Egg pasta tagliatelle with lamb ragout and fava beans 15.50

Green Tortelli stuffed with cheese, with peas cream and smoked duck breast 16.50



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## SECOND COURSES

Mixed fried fish with soft yellow polenta and crunchy vegetables 21.50

Fish of the day baked with cherry tomatoes, capers, Taggiasca olives and baked potatoes 21.50

Mixed grilled fish and shellfish with toasted polenta 24.50



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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  
turnip greens 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 caramel and mou<br>sauce              | 6.50 |
| Yogurt and honey pannacotta with peach<br>jam and amaretti | 6.50 |
| Homemade Tiramisu  | 6.50 |
| Warm chocolate lava cake with english<br>cream             | 6.50 |
| Red fruit cheesecake with strawberry<br>sauce              | 6.50 |
| Vanilla ice cream with figs, walnuts and<br>Rhum           | 6.50 |
| Cover  | 4.00 |



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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) 5.00

BOTTEGA - Veneto  
MV, Rosè Brut (Glera, Pinot Nero) 5.00

### **VINI BIANCHI - WHITE WINES**

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

PITARS - Friuli Venezia Giulia, Grave del Friuli  
2019, Sauvignon 5.00

### **VINI ROSSI - RED WINES**

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

TENUTA BOSCO ALBANO - Friuli Venezia Giulia, Grave del Friuli  
2019, Cabernet Franc 5.00

### **VINI DOLCI - DESSERT WINES**

BOTTEGA - Veneto  
MV, Moscato, "Il vino dell'amore" 5.00



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