



Villa Luppis

S. Martino Ripae Ruptae—this was the name of the ancient monastic complex built here, at the confluence of the Livenza and Meduna rivers, on the border between Veneto and Friuli, by the Camaldolese monks in the early 11th century.

After undergoing various vicissitudes, including a major renovation around 1500 following damage sustained during the war between the Venetian Republic and the Habsburgs, San Martino was secularized by Napoleon in the early 1800s and purchased by the Chiozza-Luppis family.

Transformed into a prestigious country residence, it became an elegant estate destined to serve as a hub for social gatherings and high society, supporting the industrial and diplomatic activities of our ancestors.

Today, we have chosen to transform it into a warm and welcoming retreat, drawing inspiration from the spirit and atmosphere of days gone by. Through careful restoration—aimed at preserving as much of the original character as possible—we have created a romantic four-star hotel with 39 rooms featuring period furnishings and every modern comfort, an excellent restaurant, and a relaxing piano bar.

Guests arriving at Villa Luppis will find not only a setting of rare charm but also—and above all—a welcome that, while adhering to all the necessary standards of first-class hospitality, is imbued not with formal deference but with warm friendship.





Notes for the client

THE PRICES LISTED ARE IN EUROS (€)

COVER CHARGE	- 4
WATER	- 4

THE ALLERGENS PRESENT IN EACH DISH ARE INDICATED
BY NUMBERS LISTED BELOW THEM.
THE ALLERGEN CHART CAN BE FOUND
ON THE NEXT PAGE.

OUR IN-HOUSE PRODUCTS ARE MADE BY HAND; THEREFORE,
WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF
ALLERGEN TRACES IN THE FINISHED PRODUCTS, EVEN WHEN
NOT LISTED IN THE RECIPE. OUR STAFF IS AVAILABLE TO
PROVIDE FURTHER CLARIFICATION 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.



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 be reconstituted consumption in accordance with the instructions of the manufacturer.



14. Molluscs and products based on Molluscs.



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* (wangenhi) 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.



Wine by the glass

VINI SPUMANTI - SPARKLING WINES

LE MONDE - Veneto

Prosecco DOC, Brut (Glera) 4.50

BOTTEGA - Veneto

MV, Rosè Brut (Glera, Pinot Nero) 4.50

VINI BIANCHI - WHITE WINES

PETRUSSA - Friuli Venezia Giulia, Colli Orientali

"Bianchese Villa Luppis" (Blend: Friulano-Chardonnay-Sauvignon) 4.50

LE MONDE - Friuli Venezia Giulia, Grave del Friuli

Ribolla Gialla 4.50

LE MONDE - Friuli Venezia Giulia, Grave del Friuli

Pinot Grigio 4.50

VINI ROSSI - RED WINES

PETRUSSA - Friuli Venezia Giulia, Colli Orientali

"Rossiere Villa Luppis" (Blend: Schioppettino-Cabernet Franc) 4.50

LE MONDE - Friuli Venezia Giulia, Grave del Friuli

Merlot 4.50

LE MONDE - Friuli Venezia Giulia, Grave del Friuli

Cabernet Sauvignon 4.50

VINI DOLCI - DESSERT WINES

BOTTEGA - Veneto

MV, Moscato, "Il vino dell'amore" 4.50





Seasonal Menu



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Appetizers

TATAKI 19.50

Tuna Tataki in a Sesame Crust
with Tropea Red Onion Saor

4/6/11

OCTOPUS 19.50

Grilled octopus tentacles with watermelon
gazpacho and Venere rice patties

4/14

TIMBALLO 16.50

Zucchini Timballo with Cabbage Salad,
Pea Purée, and Paprika Wafer

3/7



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Appetizers

FOCACCIA 18.50

Rosemary Focaccia
with San Daniele raw ham
and Apulian DOP burrata cheese

1/7

CARPACCIO 17.50

Beef carpaccio in salt
with Arugula Pesto
and Grana Padano cheese Wafer

7



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First courses

SPAGHETTI 19.50

Spaghetti 'alla chitarra' with cacio cheese and pepper, served with raw red shrimp and lime

1/2/3/4/7

TORTELLI 18.50

Homemade tortelli stuffed with burrata cheese with busara-style scampi and pistachios powder

1/2/3/4/8

RISOTTO 18.50 per person

Beetroot risotto with grilled scallops and smoked herring roe (serves at least 2 people)

4/7/14



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First courses

GNOCCHI 18.50

Ovoledo Potato Gnocchi
with Clam Ragout, Canestrelli,
and Goat Cheese Cream

1/3/4/7/14

TAGLIATELLE 17.50

Whole-wheat tagliatelle with duck ragout
and smoked ricotta cheese

1/3/7



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Second courses

SALMON 23.50

Grilled Salmon Steak with Crispy Fennel
with Orange and Yogurt Sauce

4/7

FRIED FISH 25.50 per person

Assorted fried fish with soft yellow
polenta and crisp vegetables
(serves at least 2 people)

1/2/4

CATCH OF THE DAY 6/HG

Today's catch, baked with cherry
tomatoes, capers, Taggiasca olives, and
roasted potatoes

2/4



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Second courses

STRATAGLIATA 25.50

'Stratagliata' Sliced beef with green beans and bacon, baked potatoes, and herbs mayonnaise

3

VEAL 23.50

Veal Tenderloin with Alpine Butter with Mashed Potatoes and Gratinated Cherry Tomatoes

1/7



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Side dishes

GREEN SALAD	5.50
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MIXED SALAD	7.50
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SEASONAL VEGETABLES	6.50
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BAKED POTATOES	6.00
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Dessert

TIRAMISÙ 6.50

Tiramisù

1/3/7

PASTRY 7.50

Puff Pastry with Custard and Strawberries

1/3/7

GELATO 7.50

Vanilla Ice Cream with Figs, Walnuts, and Rum

3/7/8

INGOT 7.50

Chocolate and Shortbread Bar with
Apricot Jam

1/7/8

PANNACOTTA 6.50

Yogurt and Honey Panna Cotta with Sour
Cherries and Amaretto

7/8



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