



VILLA MANZONI

Starters

<i>Salmon tartare, Franciacorta Brut sauce, mandarin, capers and parsley</i> ^(4, 7)	18
<i>Fried Codfish balls, pumpkin, confit tomato and cuttlefish ink</i> ^(1, 4, 7)	16
<i>Raw Piedmontese beef, corn crisp, mustard, anchovies and marinated red onion</i> ⁽⁷⁾	18
<i>Soft panfritto, black cabbage, taleggio cheese and Sant'Ilario ham 30 months</i> ^(1, 7)	16

First Course

<i>Acquerello rice with roasted peppers, smoked herring caviar, burrata cheese and liquorice</i> ^(4, 7)	16
<i>Cappellacci ravioli with cheese and black pepper, bisque emulsion and raw red prawns from Mazara del Vallo</i> ^(4, 7)	18
<i>Square spaghetti 'sel. Gentile di Gragnano' with meat sauce, beef, robiola cheese and crispy artichokes</i> ^(1, 7)	16
<i>My Pacchero 'sel. Mancini' whipped with tomato and Grana Padano cheese 24 months</i> ^(1, 7)	14

Second Course

<i>Piedmontese Fassona fillet, potatoes and melted cheese</i> ⁽⁷⁾	28
<i>Beef cheek, caramelized pears and mixed flour polenta</i> ⁽¹⁾	22
<i>Roasted amberjack, black potatoes, glasswort and Franciacorta Brut sauce</i> ^(4, 7)	24
<i>Rare cooked red tuna, aubergine caponata, citrus mayonnaise and Mediterranean cruble</i> ⁽⁷⁾	24