

# FRANCESCO MAZZEI

AT VILLA CORINTHIA

## SELEZIONE DI PANE (V)

*Maltese Ciabatta & Croccantine Extra Virgin Olive Oil, Balsamic Vinegar*

€4

## ANTIPASTI

### BURRATA E INSALATA TROPEANA (V)

*Rocket, Datterino Tomatoes, Tropea Onion*

€16

### INSALATA DI ASTICE

*Lobster, Salad Leaves, Avocado Mousse and Quail Eggs*

HALF €35 | WHOLE €60

### FRITTO MISTO DELLA CASA (V)

*Potato Croquette, Arancini, Aubergine Croquette*

€19

### ANTIPASTO ALL'ITALIANA

*Selection of Cured Meats and Cheeses,*

*Tomato Bruschetta*

- FOR TWO -

€19PP

### PANZANELLA

*Tuscan Tomato, Onion, Basil and Bread Salad*

€12

### CARPACCIO DI MANZO

*Beef Carpaccio, Rocket and Grana Padano*

€20

### SEPIE 'NZIMINO

*Stewed Cuttlefish*

€20

### ANTIPASTO DI MARE

*Spicy Tuna Carpaccio | Raw Red Prawns*

*Scallop 'Nduja | Local Catch | Grilled Octopus*

- FOR TWO -

€28PP

## PASTA E RISOTTO

### TAGLIOLINI AGLI SCAMPI

*Hand-cut Fresh Pasta, Langoustine Sauce*

€33

### SPAGHETTI CACIO E PEPE

*Hard Durum Spaghetti, Pecorino and Black Pepper*

€18

### AGNOLOTTI AL CONIGLIO

*Hand-shaped Ravioli Stuffed with Rabbit*

€20

### PACCHERI ALLA NERANO

*Paccheri Pasta with Fried Zucchini,*

*Basil and Provolone Cheese*

€19

### RISOTTO ZAFFERANO, ASPARAGI E FUNGHI

*Saffron Risotto, Asparagus and Mushrooms*

- FOR TWO -

€22PP

### FETTUCCINE BOLOGNESE

*Fettuccine Egg Pasta with Classic Three Meats Ragout*

€19

### MINISTRA VERDE

*Green Vegetables Soup, Poached Egg*

€19

### STRACCI AL PESTO

*Hand-cut Fresh Pasta, Basil Pesto*

€18 | WITH PRAWNS €24

(V) Vegetarian (Vg) Vegan

Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

All prices are inclusive of VAT.

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## SECONDI

### PESCATO DEL GIORNO, CAPONATA

*Catch of the Day, Vegetables Caponata*

€ 33

### COSTOLETTA ALLA MILANESE

*Classic Breaded Veal Cutlet*

€ 35

### CAVOLO RIPIENO (V)

*Spring Vegetable Stuffed Cabbage,*

*Grana Padano Cheese Fondue*

€ 24

### CONTROFILETTO DI MANZO

*Grilled Beef Sirloin, Radicchio*

- FOR TWO -

€ 35 PP

### POLLETTO ALLA 'NDUJA

*Roasted Baby Chicken, 'Nduja Butter*

€ 27

### TAGLIATA DI TONNO PINNA BLU

*Grilled Blue Fin Tuna Steak, Spring Vegetables*

€ 32

### FREGOLA SARDA

*Sardinian Semola served with*

*Locally Sourced Fish and Seafood*

€ 32

### CARCIOFI (VG)

*Fried Artichokes, Peas and Broad Beans*

€ 26

## SIDES

### MILLEFOGLIE DI PATATE (V)

*Crispy Potato Millefeuille*

€ 8

### MELANZANE ALLA PARMIGIANA (V)

*Aubergine, Tomato and Mozzarella Timball*

€ 8

### ZUCCHINE FRITTE (V)

*Gently Fried Zucchini Sticks*

€ 8

### INSALATA DI PEPERONI ARROSTO (VG)

*Charred Peppers, Capers,*

*Olives and Tomatoes*

€ 7

### FAGIOLINI (V)

*Fine Beans with Butter and Shallots*

€ 7

### INSALATA MISTA (VG)

*Mixed Leaf Salad,*

*Aged Balsamic Vinegar Dressing*

€ 7

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