

FRANCESCO MAZZEI

AT VILLA CORINTHIA

SELEZIONE DI PANE

Maltese ciabatta, home-made focaccia, grissini, croccantine, extra virgin olive oil, balsamic vinegar

€6



Antipasti

CARPACCIO DI MANZO

Red & white chicory, horseradish dressing, pickled truffle

€28



PANZANELLA DI GAMBERI

Rocket, baby gem, onions, cucumber, tomatoes, apple, red shrimps

€22



ANTIPASTO ALL'ITALIANA

Selection of cured meats & cheeses, tomato, liver pat  bruschetta

- for two -

€19 per person



ANTIPASTO DI MARE

Local catch | Raw red prawns | Tuna crudo

Scallop with truffle | Fried calamari, ink squid mayo | Stewed octopus

- for two -

€28 per person



BURRATA E GIARDINIERA (V)

Bitter leaves, citruses, modena balsamic vinegar

€16



CALAMARI GRIGLIATI

Grilled calamari, chilli jam, rocket pesto

€20



FRITTO MISTO DELLA CASA (V)

Croquettes, arancini, cauliflower

€19



POLENTA E FUNGHI E NOCCIOLE

Polenta with wild mushrooms ragout, hazelnuts

€20



Pasta e Risotto

TAGLIOLINI ALL'ASTICE

Hand cut fresh pasta, lobster sauce

€36



SPAGHETTI CACIO E PEPE (V)

Hard durum spaghetti, pecorino, black pepper

€18



TORTELLI 'NDUJA E BURRATA

Hand shaped tortelli stuffed with burrata & 'nduja

€20



RISOTTO ALLA ZUCCA, GUANCETTA DI MAIALE

Pumpkin risotto, braised pork cheek

- for two -

€23 per person



MEZZE MANICHE CARBONARA

Hand cut fresh pasta, guanciale, eggs, pecorino cheese

€19



PAPPARDELLE AL CINGHIALE E CHIANTI

Hand cut fresh pasta, wild boar ragout, Chianti wine

€19



FREGOLA SARDA

Sardinian semola served with locally sourced fish & seafood

€32



Celery Cereals Crustaceans Egg Fish Milk Molluscs Mustard Nuts Peanuts Soy Sesame Sulphites

(V) Vegetarian (Vg) Vegan

While we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. Please consult our chef if you have any allergies and intolerances.

A full allergen matrix is available on request.

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Secondi

ORATA ARROSTO

Roasted seabream, potatoes

€33



SALTIMBOCCA ALLA ROMANA

Veal escalope, ham, sage & marsala wine sauce

€35



SUPREMA DI POLLO MILANESE

Breaded fried chicken breast, rocket & tomato salad

€32



OMBRINA AL VAPORE, SALSA VERDE

Steamed brown meagre, salsa verde, tomato papp

€33



OSSOBUCO

Stew veal shank, mash potato

€36



MILLEFOGLIE DI MELANZANE (V)

Aubergine millefoglie, tomato, fondue & grana padano

€24



CONTROFILETTO DI MANZO

Grilled beef sirloin, radicchio, gorgonzola sauce

€36



Sides

PATATE ARROSTO (VG)

Roasted potatoes

€9

INSALATA DI PEPERONI ARROSTO

Charred peppers, capers, olives, tomato salad, anchovy dressing

€9



ZUCCHINE FRITTE (V)

Gently fried zucchini sticks

€9



BROCCOLETTI (V)

Charcoal grilled tenderstem broccoli, ginger, chilli

€8

INSALATA TROPEANA (VG)

Rocket, tomato & tropea red onion salad,

aged balsamic vinegar dressing

€8



VERDURE ALLA GRIGLIA (VG)

Mixed grilled vegetables

€9

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