

FRANCESCO MAZZEI

AT VILLA CORINTHIA

SELEZIONE DI PANE

Maltese Ciabatta, home-made Focaccia, Grissini, Croccantine, Extra Virgin Olive Oil, Balsamic Vinegar
€6

ANTIPASTI

BURRATA E INSALATA DI INVERNO

Bitter leaves, Citruses, Balsamic Vinegar (V)
€16

FIORE DI ZUCCA RIPIENO

Stuffed Courgette Flower, Spicy Tomato Sauce (VG)
€19

FRITTO MISTO DELLA CASA

Croquettes, Arancini, Cauliflower (V)
€19

CARPACCIO DI MANZO

Beef carpaccio, Anchovy, Stracciatella, Hazelnuts
€20

ANTIPASTO ALL'ITALIANA

Selection of Cured Meats and Cheeses,
Tomato and Liver paté bruschetta
- for two – €19 per person

ANTIPASTO DI MARE

Local catch, | Raw Red Prawns, Tuna tartare
Scallop gratin | Langoustines | Stew Cuttlefish
- for two – €28 per person

CALAMARI GRIGLIATI

Grilled Calamari, Chilli jam and Rocket Pesto
€20

PASTA E RISOTTO

TAGLIOLINI ALL'ASTICE

Hand cut Fresh Pasta, Lobster sauce
€36

MALLOREDDUS CON CERNIA E ASPARAGI

Semolina Saffron Pasta with Grouper and Asparagus
€26

SPAGHETTI CACIO E PEPE (V)

Hard durum Spaghetti, Pecorino and Black Pepper
€18

TORTELLINI ALLA PANNA ACIDA

Home-made meat Tortellini, sour cream
€18

AGNOLOTTI AL BRASATO

Hand shaped Ravioli stuffed with braised Beef
€20

PAPPARDELLE FUNGHI E TARTUFO (V)

Hand cut fresh Pasta with Mushrooms and Truffle
€22

RISOTTO POMODORO E GAMBERI ROSSI

Red Prawns and Tomato Risotto
- for two – €36 per person

FETTUCCINE AL RAGU` DI AGNELLO

Fettuccine Egg Pasta, Lamb ragout,
Mint and Pecorino cheese
€19

(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

Catch of the day, Pappa al Pomodoro and Rocket
€33

OMBRINA IN GUAZZETTO

Meagre in Tomato, Olives and Capers sauce, crispy Potato
€33

COSTOLETTA ALLA MILANESE

Classic breaded Veal Cutlet
€35

CONTROFILETTO DI MANZO

Grilled Beef Sirloin, Rocket & Grana Padano
€36

POLLETTO PEPERONCINIO E LIMONE

Pot roasted baby Chicken,
Lemon, Chilli and fine Herbs
€27

TIMBALLO DI MELANZANE (V)

Aubergines, Tomato and Mozzarella timbale
€24

FREGOLA SARDA

Sardinian Semola served with
locally sourced Fish & Seafood
€32

SIDES

PATATE ARROSTO (VG)

Roasted Potatoes
€9

INSALATA DI PEPERONI ARROSTO (VG)

Charred peppers, Capers, Olives and Tomatoes
€9

VERDURE ALLA GRIGLIA (VG)

Mix grilled Vegetables
€9

FAGIOLINI (V)

Butter and Shallot fine Beans
€8

ZUCCHINE FRITTE (V)

Gently fried Zucchini sticks
€9

INSALATA TROPEANA (VG)

Rocket, Tomato and Tropea Red Onion salad,
Aged Balsamic Vinegar dressing
€8

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