

STARTERS

Arrancini

Fior di latte, funghi & parmesan
125

Hummus

Saffron, pistachio & seasonal vegetables
145

Burrata

Grilled apricots, Valencia almonds, mint & espelette
145

Salt & pepper squid

Aioli
155

Steak tartar

Capers, cognac, Jerusalem artichoke & parmesan
195

MAINS

Cesar salad

*Grilled chicken, roasted hazelnuts, colatura, crispy guanciale,
parmesan cream & sourdough croutons*
315

Salad niçoise

Tuna fish, baked tomatoes, haricot verts, olives, egg & nobis dressing
345

Risotto

Chanterelles, parsley & parmesan
275

Club sandwich

Grilled chicken thigh, bacon, avocado, sun dried tomatoes, parmesan aioli & French fries
245

Grilled entrecote

Jalapeños-bearnaise sauce & French fries
495

LUNCH OF THE WEEK, MON - THUR

Spice seared chicken 235

Truffle stewed savoy cabbage, crispy potatoes & marsala jus

Rainbow salmon 235

Browned butter hollandaise, green horseradish & roasted yellow beets

Rigatoni al ragu e lenticchie 235

Chantarelle ragu, lentils & pecorino

FRIDAY

Steak minut 250

Sirloin steak, truffle butter, tomato salad & French fries

NAPOLITAN PIZZA

Margherita

Fior di latte, San Marzano tomato & chili oil
1/2 - 155 / 1/1 - 175

Tryffel

Fior di latte, truffle, silver onion, mushrooms & parsley
1/2 - 245 / 1/1 - 355

Chèvre

Sainte-Maure de Touraine, n'duja, pistachio, & lavender honey
1/2 - 225 / 1/1 - 275

Vesuvio

Fior di latte, San Marzano tomato & prosciutto cotto
1/2 - 165 / 1/1 - 195

Svedese

Bleak roe, dill, lemon & pomme alumette
1/2 - 255 / 1/1 - 365

DESSERT

Vanilla pannacotta

Black currents & pistachio crumble
195

Grilled pineapple

Sugar cake, cognac & coconut sorbet
155

Chocolate mousse "black forest"

Mayan red 70%, cherries & ganache
145

Affogato

Tahiti-bourbon vanilla ice cream & espresso
95

Madeleines

Tonka beans sugar & whipped cream
145

Seasonal truffle

45



VILLA DAGMAR

