

STARTERS

Arrancini 125

Fior di latte, funghi & parmesan

Hummus 145

Saffron, pistachio & seasonal vegetables

Burrata 165

Marinda tomatoes, jalapeño, semi dried taggiasca olives, aged balsamic & basil

Salt & pepper squid 155

Aioli

Steak tartar 195

N'duja, parmesan, tarragon & pangrattato

MAINS

Ceasar salad 315

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

Salad niçoise 345

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

Risotto 275

Chanterelles, parsley & parmesan

Club sandwich 245

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

Grilled entrecote 495

Jalapeños-bearnaise sauce & French fries

LUNCH OF THE WEEK MONDAY - TUESDAY

Grillad Pluma 235

Café de paris-butter, roastad broccoli & crispy potato

Paella 235

Grilled salmon, grilled paprika, gremolata & padronese

Pasta Penne 235

Chicken, cream, salvia & marsala wine

DESSERT

Vanilla pannacotta 195

Black currents & pistachio crumble

Grilled pineapple 155

Sugar cake, cognac & coconut sorbet

Chocolate mousse "black forest" 145

Mayan red 70%, cherries & ganache

Affogato 95

Tahiti-bourbon vanilla ice cream & espresso

Madeleines 145

Tonka beans sugar & whipped cream

Seasonal truffle 45



VILLA DAGMAR

