

*Executive Chef Alessandro Liberatore*

## HORS D'OEUVRES

### Veal

Seared Tongue, Pistachio Pesto, Chicory, Veal Jus  
€ 29

### Hake

Hake in Sweet Cooking, Burnt Leek, Bernese with Truffle, Jerusalem Artichoke, Sea Broth  
€30

### Warm Salad

Crunchy Vegetables, Truffle Scent, Seasonal Salad  
€28

## FIRST COURSES

### Risotto

“Melotti” Rice, Red Wine Crustaceans Reduction, Kefir, Burnt Lemon Gelée, Marinated Shrimp  
€34

### Lasagna

Open Puff Pastry, Spiced Potato, Genovese Sauce, Bean Salad  
€ 28

### Raviolo

Cockscomb with Caprino Cheese Margherita, Frosted Sweetbreads, Beetroot Jus,  
Puffed Lentil  
€ 32

## SECOND COURSES

### Monkfish

Roasted Fillet, Pumpkin in Various Consistencies, Sweet Cooked Cabbage, Sea Shells Sauce  
€ 39

### Manzi-bon

Double Cooked Beef, Spring Onion, Vodovan Carrot Cream, Green Sauce, Powdered Oil  
€ 40

### Cauliflower

Baked, Miso, Onion Compote with Ginger, Sea Lettuce  
€ 31

NB. Our dishes may contain allergen ingredients. As required by the legislative decree ex Reg.UE n: 1169/11 a complete list is available for you upon request to our staff.

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## TASTING MENU

**Curiosity**  
€ 80

### **Veal**

Seared tongue, Pistachio Pesto, Chicory, Veal Jus

### **Raviolo**

Amatriciana, Pecorino Cream, Crispy Bacon, Salted Ricotta

### **Monkfish**

Roasted Fillet, Pumpkin in Various Consistencies, Sweet Cooked Cabbage, Sea Shells Sauce

### **Banana**

Banana Parfait, Peanut Mousse, Puffed Rice Biscuit, Black Chantilly

Minimum 2 persons.

Every substitution in the tasting menu will have a surcharge of € 15 per course.

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VILLACORA  
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## TASTING MENU

**Experience**  
€ 100

### **Mushroom**

Seared Porcino, Potato Consistency, Parmesan broth, Nepitella Mayonnaise

### **Hake**

Hake in Sweet Cooking, Burnt Leek, Bernese with Truffle, Jerusalem Artichoke, Sea Broth

### **Gnocco**

Lobster, Sheep "Affiorata" Cheese, Herring Caviar, Celery and Orange Infusion

### **Pheasant**

In Two Consistencies, Marinated in Vin Santo, Stew, Glazed Chestnut,  
Brussels Sprout and Albufera Sauce

### **Blackberry**

Yogurt Foam, Blackberry Ganache, Pine Nut Sorbet, Crunchy Wafer, Red Fruit Sauce

**Wine Pairing**  
€ 40 per person

Minimum 2 persons.

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## DESSERT MENU

### **Blackberry**

Yogurt Foam, Blackberry Ganache, Pine Nut Sorbet, Crunchy Wafer, Red Fruit Sauce  
€ 18

### **Banana**

Banana Parfait, Peanut Mousse, Puffed Rice Biscuit, Black Chantilly  
€ 18

### **Cappuccino**

Flex Milk Chocolate, Coffee Creamy, Milk Meringue, Crunchy,  
Orange Gel  
€ 18

### **Citrus**



Rice Milk Pudding, Citrus Salad Dressed with His Extract, Hazelnut Crumble  
€ 18

### **Selection of Cheese**

€ 18

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