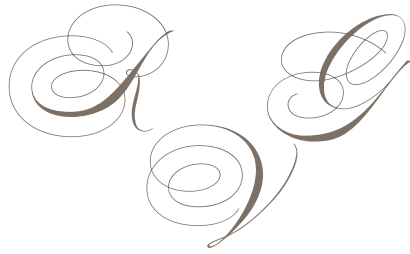


Ristorante Villa Giulia



MENU



A N T I P A S T I

Battered artichoke heart, served with robiola cheese quenelle,
candied lemon and mint

Euro 24

Salmon trout sashimi marinated in citrus fruits
with apple and cucumber water

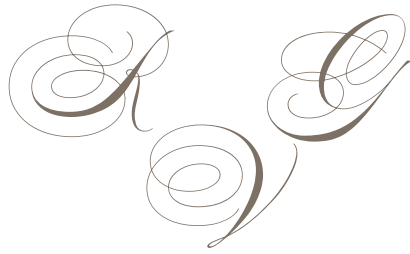
Euro 28

Stuffed calamari with red radicchio on a bed of smoked potatoes with
a cherry tomato and oregano dressing

Euro 26

Hand-cut Garronese Veneta beef tartare, black truffle
and hazelnut mayonnaise

Euro 28



P R I M I P I A T T I

Chitarra spaghetti with sardines, Gargnano cappers,
thyme and lemon breadcrumbs

Euro 24

Asparagus velouté with crispy asparagus veils

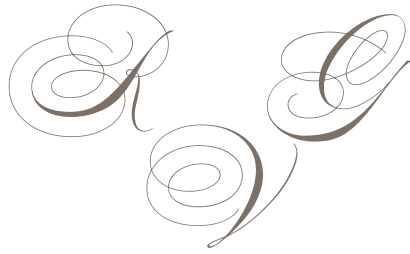
Euro 24

Ravioli filled with Tremosine cheese and
Calvados-caramelized pear cream

Euro 24

Carnaroli risotto creamed with Mascherpa cheese,
"Crusco" pepper cream, and Taggiasca olive powder

Euro 26



S E C O N D I P I A T T I

Rack of lamb served with buttered white asparagus
and red wine jus

Euro 35

Veal fillet with morel mushrooms
and "crystal" potatoes

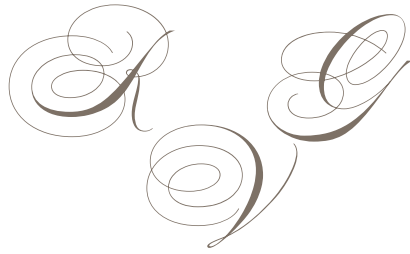
Euro 30

Arctic char fillet, snap peas, beurre blanc,
and thyme oil

Euro 32

Roasted cauliflower stea on a Greek yogurt sauce,
mint and lemon

Euro 28



D E S S E R T

Chocolate fondant with vanilla ice-cream

Euro 16

Cheese selection with artisanal chutneys

Euro 26

"Torta di Rose" (Traditional rose-shaped brioche)
with warm lemon-scented zabaglione

Euro 18

For the allergens please aks the staff