



RISTORANTE VILLA GIULIA

Dinner Menu
estate

STARTERS

CARPACCIO OF SEA BASS

salted watermelon, peaches, seafood mayonnaises and citrus fruits

€ 26,00

BEEF TARTARE

stracciatella, marinated green tomato veils and anchovies

€ 24,00

WHITE COURGETTE FLAN

buffalo mozzarella cream and dehydrated vegetable chips

€ 22,00

SCALLOPS

chickpea cream, rosemary, broad bean salad, fennel and orange

€ 26,00

CLAM AND MUSSEL SAUTÉE

€ 28,00



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FIRST COURSES

SEAFOOD TORTELLO

shellfish sauce and yellow cherry tomato confit

€ 26,00

PACCHERI WITH LAKE FISH SAUCE

olives, capers, cherry tomatoes and char roe

€ 24,00

MACCHERONCINI

with black truffle from Valtenesi

€ 28,00

TAGLIATELLE

with duck ragout

€ 24,00



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SECOND COURSES

FLAN STEAK MARINATED

in chimichurri and baked American potatoes

€ 28,00

BAKED AMBERJACK STEAK

in potato and almond crust, crispy vegetable noodles

€ 28,00

BEEF FILLET

potato rösti, aubergine and pine nut ratatouille

€ 30,00

QUAIL COOKED AT LOW TEMPERATURE

annurca apple, wine sauce and chestnut honey

€ 28,00

FROM THE GARDEN

grilled vegetables from the garden, goat cheese and rocket cream

€ 26,00



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DESSERT

PASSION FRUIT CHEESECAKE

€ 16,00

EXOTIC FRUIT PLATE

raspberry sorbet

€ 16,00

SELECTION OF CHEESES

and chutneys

€ 22,00

HAZELNUT BRITTLE ICE CREAM

€ 16,00

For the list of allergens ask the staff