

SIGNATURE CUISINE
AT VILLA ARETUSI

TOURIST MENU

Tradition from another point of view

"Felsineo" mortadella sandwich Tour-tlen selection

Boiled terrine with friggione and green sauce

Tortellino neither cream nor broth

Tagliatella pasta crispy ragù

Envious Tortelloni

Geometric veal Petroniana with black truffle

Rice cake

cover, ½ mineral water, coffee

€ 45.00 per person
wine excluded

Available by reservation only on Thursday for lunch
for all table guests.

TASTING MENU

We let you choose

Gioco a quattro
€ 60.00

Four equal courses
for all table guests
Wine and drinks not included

Gioco a cinque
€ 70.00

Five equal courses
for all table guests
Wine and drinks not included

Girogiocando
€ 90.00

Seven courses at the discretion of the chef
from the menu and not
Wine and drinks not included

course menu to order for all table guests at
lunch before 1.30 pm, in the evening before 9.30 pm

Cover € 5.00

We trust in your discretion for the use of mobile phones.
Remember that smoking is not permitted at the table.

In the presence of food allergies and / or intolerances ask our staff
who will provide you with the allergen book.

ENTRÉES

Scallops carpaccio

warm prosciutto ham grease
and Adriatic sea sturgeon caviar
€ 36.00

Amberjack fish

marinated in Lapsang Souchong tea and seared,
marinated seasonal vegetables*
€ 28.00

Octopus

grilled, tomato and pepper on herbs flavoured
potatoes cream and seasoned bread*
€ 27.00

Beef tartare

ponzu sauce, celery root and honey mayonnaise*
€ 28.00

Foie Gras

onion and whole wheat bread*
€ 30.00

Veal sweetbreads

orange glazed, prawns and capers
€ 28.00

RICE AND PASTA

Spaghetti

smoked, oysters and salted lemon*
€ 28.00

Mezze maniche

hydrated in sea water with bisque, shrimps,
seaweed powder and arugula*
€ 28.00

Passatello

ginger flavoured, in sea shells broth and saffron air*
€ 28.00

Risotto

chard with braised snails and hazelnuts*
€ 28.00

Parmigiano buttons

sunchoke lukewarm broth and pork belly*
€ 27.00

Tortellini

neither cream nor broth*
€ 27.00

FISH AND MEATS

Daily caught fish

Mediterranean style*

€ 40.00

Codfish

hazelnut, beetroot and dill*

€ 40.00

Lamb

grilled with raspberry, lettuce, peanuts and lemon*

€ 40.00

Duck

crunchy, brewer's yeast sauce, honey fermented radish and Granny Smith apple

€ 40.00

Pigeon

cooked in coal, sweet and sour lychee sauce, herbs flavoured mashed potatoes and anchovy air

€ 40.00

Pork

raised semi-closed, spinach and butter*

€ 40.00

* Ingredients and products used for our preparations are always fresh and high quality: for hygiene and safety reasons regarding those subject to altering, we might - if necessary - temporarily freeze or buy frozen products.

DESSERT

Istanbul memory

€ 15.00

White...*

€ 15.00

Chamomile

almond, fennel and pink grapefruit*

€ 15.00

Dark chocolate

coffee, dried fruit salted praline

€ 15.00

Tart

white chocolate and vanilla, mango, passion fruit,

Campari flavoured strawberries

€ 15.00

Sorbets*

€ 15.00

Executive Chef:
Alessandro Panichi

Restaurant Manager:
Giuseppe Sportelli