

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
€ 95,00

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

Wild salmon

bitter almond, vegetable garden and sour cream with salmon roe*

€ 30,00

Salted cod

peas, anise and citrus fruits*

€ 28,00

Cuttlefish

their black, potatoes and sea urchin*

€ 28,00

Beetroot, strawberry and raspberries*

€ 25,00

Lamb tartare

sweet and sour dried apricot paste, pistachio, champignon and parmesan cheese*

€ 28,00

Foie gras

quail, carrot and ginger*

€ 30,00

RICE AND PASTA

Risotto

cucumber, caper powder and scampi*
€ 30,00

Spaghetti smoked

in salad served warm, tuna, vegetable, lemon and
wasabi air*
€ 27,00

Paccheri

hydrated red's fish sauce*
€ 28,00

Soup

with fregula "small pasta" wild rabbit ragout,
herb foam**
€ 27,00

Tortelli

pasta stuffed whit panzanella "bread, cucumber and
spring onions", goat's milk and basil oil*
€ 26,00

Tortellini

neither cream nor broth*
€ 22,00

** we advise you to be careful as there may be game pellets in the wild rabbit ragout.

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

FISH AND MEATS

Daily caught fish

mediterranean style*

€ 40,00

Cod

Alaska carbonaro, aubergine with mint, parmesan cheese and tomato*

€ 40,00

Alpine char

in pickled ice cream and its eggs*

€ 40,00

Raw and cooked seafood

chard and slightly spicy oriental air*

(this dish cannot be included in the tasting menus)

€ 50,00

Veal

radicchio and salted sardine sauce*

€ 40,00

Pigeon

seasonal mushrooms, hazelnut miso and black garlic*

€ 40,00

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DESSERT

Istanbul memory

milk cream with pistachios sesame paste, apricots and caramelized dates, roses, chamomille and jasmine flowers*

€ 15,00

White...*

ricotta cheese processed and seasoned whit salt, white pepper with vanilla, meringue and lemon in foam, white chocolate

€ 15,00

Pear

gorgonzola cheese, walnuts and fennel*

€ 15,00

Dark chocolate

hazelnuts, salted caramel and Borghetti coffee*

€ 15,00

Strawberries

cream, white chocolate, campari and basil*

€ 15,00

Sorbets*

€ 15,00

Executive Chef:
Alessandro Panichi

Restaurant Manager:
Giuseppe Sportelli