

Starters

Local "Fassona" veal tartare, crunchy vegetables and shaved Parmigiano Reggiano
18

Vitello tonnato - cold veal with tuna sauce
18

Snails and Porcini mushrooms
25

Fish soup (fish ragout)
25

Roasted and filled squid on Jerusalem artichoke cream
20

Beetroot "insalata russa" with Parmigiano Reggiano fondue and roasted scallop
23

First courses

"Plin" agnolotti pasta stuffed with three roast meat, veal glaze
18

Tajarin (thin egg tagliatelle) with sausage ragout
18

Risotto buttered pumpkin and blue cheese
18

Linguine pasta (sort of spaghetti) with seafood and fish ragout
25

Homemade Maccheroni with potatoes and mussel
20

Homemade spaghetti "Cacio e Pepe" (with cheese and black pepper)
20

Fish main courses

Sicilian red prawns tempura with lemon and ginger jelly
25

Fish of the day au gratin with black cabbage
25

Meat main courses

Grilled Piedmontese beef sirloin cooked rare, seasonal vegetables
and red wine sauce (for 2 people)
55

Tender braised Piedmontese beef cheek, mashed “Alta Langa” potatoes,
sweet and sour Tropea onions and cucumbers
22

Lamb chops, creamy potatoes and broccoli
25

Roasted pigeon with figs and swiss chard
28

The “Finanziera” (main course based on offal)
28

...Things you don't dare to ask about, but we have...

Franco Parola's selection of local cheeses
16

Selection of cold cuts
16

"Caprese" salad (tomato and buffalo milk mozzarella DOP)
13

Mixed leaf and fresh vegetable salad
15

French fries
6

Traditional menu

Vitello tonnato
○○○○

"Plin" agnolotti pasta
stuffed with three roast meat, veal glaze
○○○○

Tender braised Piedmontese beef cheek,
mashed "Alta Langa" potatoes,
sweet and sour Tropea onions
and cucumbers
○○○○

Hazelnut tiramisu
50

Seaside menu

Fish soup
- fish ragout-
○○○○

Linguine pasta
with seafood and fish ragout
○○○○

Roasted fish of the day,
French beans, potato,
oil and parsley
○○○○

Lemon tarte and meringue
65

Garden menu

Beetroot "insalata russa"
with Parmigiano Reggiano fondue
○○○○

Homemade spaghetti "Cacio e Pepe" (with cheese and black pepper)
○○○○

Aubergine *Parmigiana* (aubergine cassarole)
○○○○

Vanilla crème brûlée with pears
and red wine sauce
50

In case of variations on the Chef's menu, price may vary.

Chef de Cuisine: Mr Damiano Nigro

All the prices indicated above are in EURO.

KINDLY INFORM OUR STAFF ABOUT ANY POSSIBLE ALLERGY OR DIETARY INTOLERANCE YOU MAY HAVE. PLEASE ASK OUR STAFF MORE INFORMATION REGARDING THE POSSIBLE USE OF ALLERGENS IN EACH FOOD/DISH THAT WE OFFER.

FOR HEALTHY AND CONSERVATION NEEDS IT MIGHT BE POSSIBLE THAT SOME INGREDIENTS HAVE BEEN FROZEN AT -18°C/-0,4°F

#villadamelia
#damianonigro
password wifi: slhamelia