

FRANCESCO MAZZEI

AT VILLA CORINTHIA

SELEZIONE DI PANE

Maltese Ciabatta & Croccantine Extra Virgin Olive Oil, Balsamic Vinegar
€4

ANTIPASTI

BURRATA E INSALATA TROPEANA

Rocket, Datterino Tomatoes,
Tropea Onion (V)
€16

PANZANELLA E ACCIUGHE

Tuscan Tomato, Onion,
Basil and Bread Salad, Anchovies
€12

FRITTO MISTO DELLA CASA

Croquettes, Arancini, Courgette Flowers (V)
€19

CARPACCIO DI MANZO

Beef Carpaccio, Rocket and Grana Padano
€20

ANTIPASTO ALL'ITALIANA

Selection of Cured Meats and Cheeses,
Tomato bruschetta
for two | €20pp

ANTIPASTO DI MARE

Spicy Tuna Carpaccio, | Raw Red Prawns,
Scallop 'Nduja | Local Catch | Grilled Octopus
for two | €28pp

CALAMARI GRIGLIATI

Grilled Calamari, Chilli Jam and Rocket Pesto
€20

PASTA E RISOTTO

TAGLIOLINI ALL'ASTICE

Hand cut Fresh Pasta, Lobster Sauce
€38

PACCHERI ALLO SCORFANO

Paccheri Pasta with Rock Fish, Cherry Tomato, Basil
€29

SPAGHETTI CACIO E PEPE (V)

Hard durum Spaghetti, Pecorino and Black Pepper
€18

RISOTTO SCAMPI E ZUCCHINE

Langoustine and Courgettes Risotto
for two | €36pp

AGNOLOTTI AL CONIGLIO

Hand Shaped Ravioli Stuffed with Rabbit
€20

FETTUCINE DEL CORTILE

Fettuccine Egg Pasta, Guinea Fowl,
Duck and Rabbit Ragout
€20

PAPPAREDELLE FUNGHI E TARTUFO (V)

Hand Cut Fresh Pasta with
Mushrooms and Truffle
€22

MINISTRONE CLASSICO (V)

Mixed Vegetable Warm Minestrone Soup,
Basil Pesto
€18

(V) Vegetarian (Vg) Vegan

Food allergies and intolerances: Should you have any questions regarding the content or preparation.
of any of our food please ask one of our team. All prices are inclusive of VAT.

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SECONDI

PESCATO DEL GIORNO, CAPONATA

Catch of the day, Vegetables Caponata

€34

POLLO ALLA CALABRESE

Roasted Chicken, 'Nduja and Pepper Sauce

€27

COSTOLETTA ALLA MILANESE

Classic Breaded Veal Cutlet

€36

OMBRINA LIVORNESE

Meagre in Tomato and Garlic Sauce

€32

VERDURE RIPENE (V)

Stuffed Autumn Vegetables,
Grana Padano Cheese Fondue

€24

FREGOLA SARDA

Sardinian Semola Served with
Locally Sourced Fish & Seafood

€33

CONTROFILETTO DI MANZO

Grilled Beef Sirloin, Rucola & Grana Padano,
with drops of Aceto Balsamico Tradizionale di Modena PDO 12 Years

€36

SIDES

PATATE ARROSTO (VG)

Roasted Potatoes

€8

INSALATA DI PEPERONI

ARROSTO (VG)

Charred peppers, Capers,
Olives and Tomatoes

€7

MELANZANE ALLA PARMIGIANA (V)

Aubergine, Tomato and Mozzarella Timball

€8

SPINACI (VG)

Garlic and Chilli Spinach

€7

ZUCCHINE FRITTE (V)

Gently fried Zucchini Sticks

€8

INSALATA MISTA (VG)

Mixed Leaves Salad, Oil, Lemon

€7

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DOLCI

DOUBLE PANNA COTTA

Peach, Amaretto Crumble

€8

TARTUFO DI PIZZO

Hazelnut and Pistachio Ice Cream, Chocolate sauce

€8

MARSALA TIRAMISÙ

Home made Classic Savoiardi and Mascarpone dessert

€8

MILLEFOGLIE

Puff pastry layered with Vanilla Cream and Raspberries

€8

CREMA AL LIMONE

Lemon Cream, Pomegranate Granita

€8

BABÀ AL RHUM

Pineapple Carpaccio

€12

ZEPOLA

Fried choux, Vanilla Cream, Amarene cherries

€8

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