

# FRANCESCO MAZZEI

AT VILLA CORINTHIA

## SELEZIONE DI PANE

Maltese Ciabatta, home-made Focaccia, Grissini, Croccantine, Extra Virgin Olive Oil, Balsamic Vinegar  
€6

## ANTIPASTI

### BURRATA E INSALATA DI INVERNO

Bitter Leaves, Citruses, Balsamic Dressing (V)  
€16

### FRITTO MISTO DELLA CASA

Croquettes, Arancini, Cauliflower (V)  
€19

### ANTIPASTO ALL'ITALIANA

Selection of Cured Meats and Cheeses,  
Tomato and Liver Paté Bruschetta  
- for two –€19 per person

### CARCIOFI BRASATI

Braised Artichokes, Pickled Truffle (VG)  
€17

### BATTUTA DI MANZO

Beef Tartare, Anchovy, Stracciatella, Hazelnuts  
€20

### ANTIPASTO DI MARE

Local catch, | Raw Red Prawns, Tuna Tartare  
Scallop Gratin | Langoustines | Stew Cuttlefish  
- for two –€28 per person

## CALAMARI GRIGLIATI

Grilled Calamari, Chilli Jam and Rocket Pesto  
€20

## PASTA E RISOTTO

### TAGLIOLINI ALL'ASTICE

Hand Cut Fresh Pasta, Lobster Sauce  
€36

### SPAGHETTI CACIO E PEPE (V)

Hard Durum Spaghetti, Pecorino and Black Pepper  
€18

### AGNOLOTTI AL BRASATO

Hand shaped Ravioli Stuffed with Braised Beef  
€20

### RISOTTO POMODORO E GAMBERI ROSSI

Red Prawns and Tomato Risotto  
- for two – €36 per person

### MALLOREDDUS AL POLPO E STRACCIATELLA

Semolina Saffron Pasta with Octopus and 'Nduja Sauce  
€26

### TORTELLINI IN BRODO

Home-made Meat Tortellini, Chicken Broth  
€18

### PAPPARDELLE FUNGHI E TARTUFO (V)

Hand Cut Fresh Pasta with Mushrooms and Truffle  
€26

### FETTUCCINE AL RAGU` DI AGNELLO

Fettuccine Egg Pasta, Lamb Ragout,  
Mint and Pecorino Cheese  
€19

(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

Catch of the day, Pappa al Pomodoro and Rocket  
€33

### OMBRINA IN GUAZZETTO

Meagre in Tomato, Olives and Capers Sauce, Crispy Potato  
€33

### COSTOLETTA ALLA MILANESE

Classic Breaded Veal Cutlet  
€35

### CONTROFILETTO DI MANZO

Grilled Beef Sirloin, Rocket & Grana Padano  
€36

### POLLETTO IN Crosta di ERBE

Herbs Crust Roasted Baby Chicken,  
Lemon and Chilli  
€27

### TIMBALLO DI MELANZANE (V)

Aubergines, Tomato and Mozzarella Timbale,  
Aged Parmigiano Reggiano Fondue  
€24

### FREGOLA SARDA

Sardinian Semola Served with  
locally sourced Fish & Seafood  
€32

## SIDE

### PATATE ARROSTO (VG)

Roasted Potatoes  
€9

### ZUCCHINE FRITTE (V)

Gently Fried Zucchini Sticks  
€9

### VERDURE ALLA GRIGLIA (VG)

Mix Grilled Vegetables  
€9

### SPINACI (V)

Butter and Shallot Spinach  
€8

### INSALATA DI PEPERONI ARROSTO (VG)

Charred Peppers, Capers, Olives and Tomatoes  
€9

### INSALATA TROPEANA (VG)

Rocket, Tomato and Tropea Red Onion Salad,  
Aged Balsamic Vinegar Dressing  
€8

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## DOLCI

### DOUBLE PANNA COTTA €8

Citruses, 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 LIMONCELLO

Limoncello Soaked Baba` Sponge, Vanilla and Mascarpone Cream

€12

### ZEPPOLA AL CIOCCOLATO E AMARENE

Baked Choux, Chocolate Cream, Amarena Cherries

€8

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