

# 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 PRIMAVERA

Bitter leaves, Citruses, Modena Balsamic Vinegar (V)  
€16

### CARCIOFI BRASATI

Braised Artichokes, pickled Truffle (VG)  
€17

### FRITTO MISTO DELLA CASA

Croquettes, Arancini, Cauliflower (V)  
€19

### CARPACCIO DI MANZO

Beef carpaccio, Anchovy, Stracciatella, Hazelnuts  
€20

### ANTIPASTO ALL'ITALIANA

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

### 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

### MALLOREDDUS CON CERNIA E ASPARAGI

Semolina Saffron Pasta with Grouper and Asparagus  
€26

### SPAGHETTI CACIO E PEPE (V)

Hard durum Spaghetti, Pecorino and Black Pepper  
€18

### TORTELLINI ALLA PANNA ACIDA

Home-made meat Tortellini, sour cream and peas  
€18

### AGNOLOTTI AL BRASATO

Hand shaped Ravioli stuffed with braised Beef  
€20

### PAPPARDELLE FUNGHI E TARTUFO (V)

Hand cut fresh Pasta with Mushrooms and Truffle  
€26

### RISOTTO POMODORO E GAMBERI ROSSI

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

### 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 PEPERONCINIO E LIMONE

Pot roasted baby Chicken,  
Lemon, Chilli and fine Herbs  
€27

### TIMBALLO DI MELANZANE (V)

Aubergines, Tomato and Mozzarella timbale  
€24

### FREGOLA SARDA

Sardinian Semola served with  
locally sourced Fish & Seafood  
€32

## SIDES

### PATATE ARROSTO (VG)

Roasted Potatoes  
€9

### INSALATA DI PEPERONI ARROSTO (VG)

Charred peppers, Capers, Olives and Tomatoes  
€9

### VERDURE ALLA GRIGLIA (VG)

Mix grilled Vegetables  
€9

### FAGIOLINI (V)

Butter and Shallot fine Beans  
€8

### ZUCCHINE FRITTE (V)

Gently fried Zucchini sticks  
€9

### INSALATA TROPEANA (VG)

Rocket, Tomato and Tropea Red Onion salad,  
Aged Balsamic Vinegar dressing  
€8

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