

Degustation Menu

Antipasto Freddo

Carpaccio Di Manzo

Beef Carpaccio served with Porcini Mushrooms, Truffle Oil, Arugula Salad and Parmesan Shavings

Andreola Dirupo Valdobbiadene Prosecco

Antipasto Caldo

Fungo Portobello

Wood Oven Baked Portobello Mushroom with Goat Cheese, served with Cherry Tomato Confit and Mix Salad

Luis Felipe Edwards Reserva, Sauvignon Blanc

Zuppa

Minestrone

Classic Italian Vegetable Soup, served with Basil Pesto

Pasta

Gnocchi Cozze E Vongole

Homemade Potato Gnocchi served with Mussels and Clams in White Wine Sauce

Luis Felipe Edwards Reserva, Cabernet Sauvignon

Pesce

Filetto Di Salmone

Pan Seared Salmon Fillet served with Fava and French Beans and Tomato Ragout

Carne

Costolette D'Agnello

Grilled Lamb Chops served with Grilled Vegetable, Rosemary Roasted Potatoes and Lamb Jus

Frescobaldi Castiglioni Chianti DOCG

Dolci

Calzone Al Cioccolato

Chocolate Calzone served with your Choice of Ice Cream:

Espresso, Amarena, Stracciatella, Ferrero Rocher

5 – Course Dinner

RM 220 nett per person

With Wine Pairing RM320 nett per person

7 – Course Dinner

RM 280 nett per person

With Wine Pairing RM 380 nett per person

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Signature Dish



Contain Alcohol



Vegetarian



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Antipasti

Insalata Di Rucola

Tossed Arugula Salad served with Green Apple Slices, Cherry Tomatoes and Gorgonzola Dressing

RM 38



Insalata Cesare Con Pollo

Romaine Lettuce Tossed with Caesar Dressing, served with Beef Bacon, Croutons, Poached Egg, Parmesan Shavings and Grill Chicken

RM 39

Calamari Fritti

Fried Ring Calamari served with Tartar Sauce and Fresh Lemon

RM 42

Fungo Portobello

Wood Oven Baked Portobello Mushroom with Goat Cheese served with Cherry Tomato Confit and Mix Salad

RM 48



Cozze Scoppiate

Sauté Mussels in White Wine Sauce served with Basil Pesto Crouton

RM 48



Burrata

Burratina served with Arugula Salad, Parmesan Shavings and Balsamic Dressing

RM 51



Carpaccio Di Manzo

Beef Carpaccio served with Porcini Mushrooms, Truffle Oil, Arugula Salad and Parmesan Shavings

RM 51

Villa Tagliere




Chef selection of Antipasto, Beef Bresaola, Smoked Duck, Fried Ring Calamari, Grilled Prawns, Marinated Eggplant, Zucchini, Artichoke, Tomato Bruschetta, Buffalo Mozzarella, Green and Black Olives, Garlic Focaccia, Taleggio and Asiago Cheese

Serves 2 person

RM 138



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Zuppa

Minestrone

Classic Italian Vegetable Soup served with Basil Pesto
RM 38



Zuppa Di Funghi

Mushroom Soup served with Taleggio Bruschetta and Truffle Oil
RM 42



Cacciucco Alla Livornese

Seafood Stew of Mussels, Clams, Prawns, Scallops and Seabass
served with Light Tomato Broth
RM48



Pizza

Margherita: Tomato Sauce, Mozzarella and Basil
RM 42



Pollo: Tomato Sauce, Mozzarella, Chicken, and Mushrooms
RM 50

Mascarpone: Tomato Sauce, Mozzarella, Mascarpone, Beef Pepperoni and Green Olives
RM 52

Capricciosa: Tomato Sauce, Mozzarella, Smoked Duck, Artichokes,
Black Olives and Button Mushrooms
RM 55



Quattro Formaggi: Mozzarella, Gorgonzola, Parmesan, Taleggio
RM 60



Frutti Di Mare: Tomato Sauce, Mussels, Prawns, Calamari, Clams,
Basil Pesto and Garlic Oil
RM 65

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Risotto

Risotto Ai Funghi

Mix Wild Mushroom Risotto served with Parmesan Shavings

RM 56



Risotto Zucca E Amaretto

Pumpkin Risotto cooked with Amaretto served with Warm Crab Meat Salad

RM 62



Risotto Frutti Di Mare

Sea Food Risotto with Mussels, Prawns, Clams and Scallops served with Lemon Oil

RM 69

Pasta Secca

Spaghetti Alla Carbonara

Spaghetti Carbonara served with Beef Brisket

RM 52



Rigatoni Con Ragu' Di Manzo

Rigatoni Pasta served with Beef Ragout

RM 58

Linguine Agli E Oli Con Gamberi

Linguine Aglio Olio served with Prawns, Arugula Salad and Cherry Tomatoes

RM 62

Pasta Fatta A Mano

Gnocchi Cozze E Vongole

Homemade Potato Gnocchi served with Mussels and Clams in
White Wine Sauce

RM 51



Agnolotti Ai Funghi

Mushroom Agnolotti served with Cheese Sauce, Crispy Radicchio and
Roasted Walnuts

RM 57



Lasagna Al Forno

Classic Baked Lasagna Bolognese

RM 58

Fettuccini Ai Porcino

Homemade Fettuccine served with Porcini Mushrooms, Cream Sauce and
Fresh Truffle Shavings

RM 62



Pappardelle All'Astice

Freshly Made Pappardelle served with Half Boston Lobster, cooked in
Light Tomato Sauce

RM 190



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Secondi Di Pesce

Filetto Di Salmone

Pan Seared Salmon Fillet served with Fava and French Beans and Tomato Ragout
RM 92

Spigola

Oven Baked Whole Sea Bass served with Roasted Vegetables and Potatoes
RM 95



Tonno Alla Griglia

Grilled Tuna Crusted with Black and White Sesame Seed served with
Capper and Black Olive Sauce
RM 98

Merluzzo

Pan Seared Cod Fish served with Roasted Artichoke, Grilled Spring Onion, Baby Carrot,
Asparagus and Garlic Anchovies Sauce
RM 125

Villa Grigliata Mista Di Pesce

Chef selection of Mixed Grilled Seafood Platter of Grilled Sea Bass, Tiger Prawns,
Calamari, Tuna and Sauté Mussels served with Mixed Salad,
Roasted Potatoes and Vegetables

Serves 2 person

RM 208



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Secondi Di Carne

Pollo Arrosto

Wood Fire Oven Roasted Half Chicken served with Mashed Potato and Garlic Vegetables
RM 85

Stinco D'Agnello

Braised Lamb Shank served with Parmesan Polenta and Seasonal Vegetables
RM 95

Costolette D'Agnello

Grilled Lamb Chops served with Grilled Vegetable, Rosemary Roasted Potatoes
and Lamb Jus
RM 118

Tagliata Di Manzo

Grilled Australian Beef Rib Eye served with Arugula Salad, Shaved Parmesan,
Cherry Tomato and Beef Jus
RM 125

Cotoletta Alla Milanese

Veal Chop Milanese Style served with Mix Salad and Lemon
RM 145

Filetto Di Manzo

Black Angus Beef Tenderloin served with Mushroom Trifolati, Roasted Potatoes,
Grilled Tomato and Beef Jus
RM 158



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Dolci

Gelato

One Scoop of Ice Cream:

Espresso, Amarena, Stracciatella, Ferrero Rocher
RM 22

Tiramisu

Classic Tiramisu
RM 32

Sicilian Cannolo

Sicilian Cannolo stuffed with Riccotta Cheese, Pistachios, Dried Fruits and
Chocolate, served with Raspberry Sauce
RM 32

Panna Cotta Alla Vanilla

Vanilla Panna Cotta, Blueberry Coulis and Fresh Berries
RM 32

Calzone Al Cioccolato

Chocolate Calzone served with your Choice of Ice Cream:
Espresso, Amarena, Stracciatella, Ferrero Rocher
RM 48



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