



VILLAGGIO

RISTORANTE

APERITIVI

			EUR
Prosecco Spumante Sacchetto Etichetta Nera		0,1L	5,90
	on ice	0,2L	7,90
Prosecco ROSÉ Spumante Sacchetto Brut		0,1L	6,90
	on ice	0,2L	8,90
Ferrari Maximum Brut		0,1L	9,50
Ferrari Maximum Rosé		0,1L	10,50
Martini (Bianco, Dry, Rosso)		5cl	4,50
Sherry (Dry, Medium)		5cl	5,50
Crodino in ice - non alcoholic			3,90
Rosato Mio			7,50
Hugo			7,90
Hugo - Virgin			6,90
Aperol Sprizz			7,50
Bombay Gin Tonic			9,50

ANTIPASTI

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Mixed grilled vegetables			
COMPOSIZIONE DI ANTIPASTI DEL „VILLAGGIO“ DELUXE		1 person	13,90
Selection of our fresh starters		2 persons	22,90
VITELLO TONNATO			12,90
Roasted veal, thinly sliced with tuna cream and baked capers			
CARPACCIO DI MANZO			13,50
Thin slices of beef with rocket salad and parmesan flakes			
BURRATA CON POMODORI COLORATI			13,50
Fresh mozzarella with liquid core, San Marzano tomatoes, rocket salad and balsamico			

INSALATA

INSALATA „VILLAGGIO“			7,90
Mixed green salad with roasted mixed nuts, garden vegetables and homemade dressing			
INSALATA „CESARE“			8,90
Romaine lettuce with croutons, Ligurian olives, parmesan and Caesar dressing			
RUCOLA CON PARMIGIANO, POMODORINI E ACETO BALSAMICO			8,90
Rocket salad with pine nuts, cherry tomatoes, parmesan and aged balsamico			
EXTRA			
chicken fillet			5,50
Shrimp a piece			2,90

MINESTRE

EUR

VELLUTATA DI POMODORO

Tomato soup with fresh cherry tomatoes and fresh basil

7,50

ZUPPA DI PESCE

Mediterranean fish soup

small 13,90
large 23,90

PIZZE

PIZZA MARGHERITA

with tomatoes, mozzarella, cherry tomatoes and basil

7,90

PIZZA SALAME

with tomatoes, mozzarella and Sopressa Veneta salami

9,90

PIZZA FUNGHI

with tomatoes, mozzarella and mushrooms

9,90

PIZZA TONNO E CIPOLLA

with tomatoes, mozzarella, tuna and red onions

9,90

PIZZE SPECIALI

PIZZA DIAVOLA

with spicy salami, olives and red onions

11,90

PIZZA PARMA

with tomatoes, mozzarella, San Daniele prosciutto, rocket salad and parmesan flakes

12,90

PIZZA GAMBERONI E ASPARAGI

with shrimps, green asparagus and Mozzarella

14,90

PIZZA BRESAOLA

with Bresaola (ham from cattle), rocket salad, cherry tomatoes and olive oil

17,90



TIP

Our Pizza is freshly rolled out and baked in a stone oven.

Buon Appetito

PRIMI PIATTI**EUR**

PENNE ARRABBIATA Penne with tomato sauce, fresh garlic, cherry tomatoes and chili oil	8,90
RIVOLI CARCIOFI Artichoke ravioli with mint butter and pea puree	13,90
SPAGHETTI AGLIO E OLIO CON GAMBERONI Linguine with garlic and shrimps (spicy)	16,90
SEPIA TAGLIOLINI A CURRY ESSENZA Sepia-tagliolini in curry-crab sauce with crawfish and fried salmon	16,90
RIGATONI IN SALSA AL GORGONZOLA CON FILETTO DI MANZO Rigatoni in Gorgonzola sauce, with slices of beef fillet and fresh leaf spinach	18,90

PESCE

FILETTO DI LUCCIOPERCA Pike-perch fillet in South Tyrolean bacon with demi-glace, fried forest mushrooms and roasted potatoes	21,90
FILETTO DI SALMONE Fried salmon fillet with basil-tomato-puree and apple-fennel-ragout	22,90
GAMBERONI AMALFI King shrimp served in a pan with fresh herbs, cherry tomatoes, peppers and grilled artisan bread	25,90

CARNE

FEGATO DI VITELLO Grilled veal liver with jus, sage-onions and risotto with Parmesan	20,90
SALTIMBOCCA ALLA ROMANA Slices of veal in white wine sauce with sage and Parma ham, spinach and rosemary potatoes	22,90
FITELLO DI VITELLO Fried fillet of veal with demi-glace, creamy mushrooms and truffled mashed potatoes	24,90

TIP

For events we gladly provide our rooms for you.

If you want to impress your guests and host at your own home or company, please ask us about our catering service.

DESSERT

EUR

TIRAMISU CLASSICO

Ladyfingers with cafe mascarpone cream

7,50

SORBET VARIATION

Three types of homemade sorbet with fresh fruit

7,90

CRÈME BRÛLÉE

Vanilla cream with caramelized sugar and a variety of fresh fruites

8,90

CIOCCOLATO

White chocolate mascarpone mousse with pistache biscuit and cherry ragout

8,90

SCOOP OF HOMEMADE ICE CREAM OR SOBET

2,90

DESSERT WINE

2006 VIN SANTO DELL EMPOLESE DOC FATTORIA MONTELLORI

2 glasses Gambero Rosso, 4 grapes Duemilavini

2cl 3,90

2011 PRIVILEGIO DOC FEUDI DI SAN GREGORIO

90 Parker points, 90 Wine Advocate, 92 Wine Enthusiat

2cl 4,90

COFFEE & TEA

TORALDO SPECIALITIES

Espresso

2,80

Espresso double

3,90

Espresso macchiato

2,80

Cappuccino

3,50

Coffee

2,70

Latte macchiato

3,90

EILLES TEE

DARJEELING SECOND FLUSH

This decicate flowery tea comes from the best tea gardens of northern India at the foot of the Himalayas, picked in summer, with typical nutty flavor.

3,20

ROOIBOS VANILLE

South African rooibos, offset with vanilla pieces and vanilla aroma, it has a sweet flavor, copper red cup color, hardly tannins and no caffeine.

3,20

GRÜNTEE ASIA SUPERIOR

Unfermented tea from the center of China, with sympathetic soft flavor, delicately sweet, a pleasantly bitter note and bright light yellow cup color.

3,20

SONNE ASIENS

Green Sencha with tender-tart flavor, mixed with lemongrass and safflower, subtly graded with fresh citrus aroma.

3,20

PFEFFERMINZBLÄTTER

Aromatic and refreshing essential oils are roughly chopped peppermint leaves. A refreshing treat.

3,20

SOMMERBEERE

A composition of summery pieces of apple, hibiscus, rose hips, Elderberries that have been refined with strawberry and raspberry cream flavor.

3,20

DIGESTIF

EUR

GRAPPA NONINO

Nonino Il Moscato 2cl 5,90

GRAPPA MARZADRO

From varietal vines, aged 36 months in oak barrels

GEWÜRZTRAMINER 2cl 6,90

Flowery and intense in fragrance, soft and harmonious in taste

CHARDONNAY 2cl 6,90

A rich and powerful grappa, full-bodied and dry

AMARONE 2cl 6,90

The elegant one made of Corvina, Rondinella and Corvinone grapes, velvety and long-lasting

GRAPPA BOCCHINO

Moscato sauterne Cask Finish 100% Moscato d Asti 2cl 8,90

Round, soft and delightfully long-lasting

Barolo Cask Finish 100% Nebbiolo 2cl 8,90

Flavors of candied oranges, plums and white flowers

Barbaresco Cask Finish 100% Nebbiolo 2cl 9,90

Warme taste of cherries, vanilla and a hint of chocolate

OBSTBRAND

ZIEGLER

Williams 2cl 6,90

Quitte 2cl 7,90

Wildkirsch NO.1 2cl 8,90

COGNAC

Hennessy VSOP 2cl 3,90

Remy Martin VSOP 2cl 3,90

BRANDY

Cardenal Mendoza 2cl 3,90

Vecchia Romagna 2cl 3,90

Carlos I 2cl 3,90

RUM

Bacardi Carta Blanca 4cl 7,90

Ron Varadero 3 years 4cl 7,90

Havana Club 7 years 4cl 8,50

Ron Varadero Gran Reserva 15 years 4cl 8,90

HERBAL LIQUEURS

Ramazzotti 2cl 3,20

Averna 2cl 3,20

Fernet Branca, Fernet Menta 2cl 3,20

Campari 2cl 3,20

LIQUEURS

Amaretto di saronno 2cl 3,20

Baileys 2cl 3,20

Limoncello 2cl 3,20

Sambuca Molinari 2cl 3,20

WINE BY THE GLASS
EUR EUR
0,1L 0,2L
WHITE WINE

Pinot Grigio Venezia Giulia IGT Sacchetto/Venetien, 100% Pinot Grigio Flavor of apples and yellow plums and mild freshness	3,50	6,50
Chardonnay Tormaresca Puglia IGT Tormaresca/Apulien, 100% Chardonnay lively, refreshing, ripe pears and apples, flavor of honey and vanilla	3,90	7,90
Lugana di Sirmione Vigneto Borghetta DOC Avanzi/Venetien, 100% Trebbiano Fresh, fruity and typical Trebbiano grape	4,90	8,90
Grauburgunder QbA trocken Markus Pfaffmann/Pfalz, 100% Grauburgunder dense and compact; very firm structure with melting, complex and long-lasting	4,20	7,90
Riesling Philips DREI Weingut Philipp Kuhn/Pfalz, 100% Riesling complex, intense aromas, delicate glaze	4,50	8,50

ROSE

Santa Cristina Rosato Toscana IGT Santa Cristina/Toscana, Cabernet Sauvignon, Merlot, Syrah, Sangiovese fruity, balanced and harmonious, fruity finish.	3,50	6,90
Philipp VIER Rosé Weingut Philipp Kuhn/Pfalz, Sankt Laurent, Spätburgunder, Cabernet Sauvignon, fruity with intense aromas of wild strawberry, mild acidity.	4,50	8,50

ROT

Montepulciano d' Abruzzo DOC Farnese Vini/Abruzzen, 100% Montepulciano	3,50	6,90
Merlot IGT La Cortigiana Sacchetto/Venetien, 85% Merlot, 15% Cabernet Sauvignon dense aroma melting, soft, rounded and juicy.	3,90	7,50
Primitivo di Manduria DOC Feudi di San Gregorio/Apulien, 100% Primitivo fruity and spicy, harmonious flavor and soft tannins.	4,50	8,90
Villa Antinori Rosso Toscana IGT Antinori/Toscana, 55% Sangiovese, 25% Cabernet Sauvignon, 15% Merlot, 5% Syrah Antinori-typical elegance: ruby red, with notes of berries and wood and soft tannins.	5,90	10,50

SOFT DRINKS

		EUR
S. Pellegrino	0,75L	6,70
Acqua Panna	0,75L	6,70
S. Pellegrino	0,25L	3,00
Acqua Panna	0,25L	3,00
Coca Cola, Mezzo Mix, Fanta, Sprite	0,20L	3,00
Coca Cola Zero	0,20L	3,00
Bitter Lemon	0,20L	3,00
Ginger Ale	0,20L	3,20
Tonic Water	0,20L	3,20
Soda Water	0,20L	3,20
Red Bull	0,20L	4,50

JUICES

	0,2L	0,4L
Orange	2,80	4,70
Applejuice	2,80	4,70
Rhubarb	2,80	4,70
Passion fruit	2,80	4,70
Cranberry	2,80	4,70
Juice spritzer	2,80	4,70
Apple spritzer	2,60	4,50

BEER

Veltins Pils	0,30L	3,60
Shandy	0,30L	3,50
Maisels Weiße wheat beer	0,30L	4,20
	0,50L	5,50
Maisels Weiße Alcohol-free, bottle	0,50L	5,50
Veltins Alcohol-free, bottle	0,33L	3,80

SPIRITS

VODKA

Absolut	4cl	7,90
Grey Goose	4cl	9,50

GIN

Bombay	4cl	7,90
Hendrick's	4cl	9,50

WHISKY

		EUR
Ballantines	4cl	7,90
Red Label	4cl	7,90
Black Label	4cl	7,90
Chivas Reagal	4cl	7,90
Jim Beam	4cl	7,90

MALT WHISKY

Glenfiddich	4cl	8,90
Oban 14 years	4cl	8,90
Lagavulin 16 years	4cl	8,90

PURE BRANDS

Linie Aquavit	2cl	2,90
Jubiläums Akvavit	2cl	2,90
Malteser	2cl	2,90
Helbing Kümmel Korn	2cl	2,90



TIP

Enjoy delicious dishes from our weekly changing lunch menu
from Monday to Friday 12 to 15 o'clock