



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 11,50
Martini (Bianco, Dry, Rosso)		5cl 4,50
Sherry (Dry, Medium)		5cl 5,50
Crodino in ice - non alcoholic		4,50
Rosato Mio		7,50
Hugo		7,90
Hugo - Virgin		6,90
Aperol Sprizz		7,90
Bombay Gin Tonic		10,50
Hendricks Gin Tonic		12,50
Gin Sul Tonic		14,50

ANTIPASTI

ANTIPASTI		9,90
Mixed grilled vegetables		
COMPOSIZIONE DI ANTIPASTI DEL „VILLAGGIO“ DELUXE		
Selection of our fresh starters	1 person	13,90
	2 persons	23,90
VITELLO TONNATO		13,90
Roasted veal, thinly sliced with tuna cream and baked capers		
CARPACCIO DI MANZO		14,50
Thin slices of beef with rocket salad and Parmesan flakes		
BURRATA CON POMODORI COLORATI		13,90
Fresh Mozzarella with liquid core, San Marzano tomatoes, rocket salad and balsamico		

INSALATA

INSALATA „VILLAGGIO“		7,90
Mixed leaf salads with roasted nuts, Amor cherry tomatoes and oranges		
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		6,50
Shrimp (a piece)		2,90
Salmon fillet 100 g		8,90
Beef fillet 100g		12,90

MINESTRE

EUR

VELLUTATA DI POMODORO

Tomato soup with fresh cherry tomatoes and fresh basil

7,90

ZUPPA DI PESCE

Mediterranean fish soup

small 13,90
large 23,90

PIZZE

PIZZA MARGHERITA

with tomato sauce, Mozzarella, cherry tomatoes and basil

8,50

PIZZA SALAME

with tomato sauce, Mozzarella and Sopressa Veneta salami

10,90

PIZZA FUNGHI

with tomato sauce, Mozzarella and mushrooms

10,90

PIZZA TONNO E CIPOLLA

with tomato sauce, Mozzarella, tuna and red onions

10,90

PIZZE SPECIALI

PIZZA DIAVOLA

with tomato sauce, Mozzarella, spicy salami, olives and red onions

11,90

PIZZA 4 STAGIONI

with tomato sauce, Mozzarella, ham, mushrooms, salami and artichokes

11,90

PIZZA PARMA

with tomato sauce, Mozzarella, San Daniele prosciutto, rocket salad and Parmesan flakes

13,90

PIZZA GAMBERONI E ASPARAGI

with fried shrimps, green asparagus and Mozzarella

15,50



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	9,50
RAVIOLI AI TARTUFI Ravioli filled with porcini in truffle cream sauce with Parmesan and pine nuts	15,50
SPAGHETTI AGLIO E OLIO CON GAMBERONI Linguine with garlic and shrimps (spicy)	16,90
TAGLIATELLE VERDE AL ZAFFERANO CON FILETTO DI SALMONE Green tagliatelle in saffron sauce with salmon fillet and fresh herbs	16,90
RIGATONI IN SALSA AL GORGONZOLA CON FILETTO DI MANZO Rigatoni in Gorgonzola sauce, with slices of beef fillet and fresh spinach leaves	19,90

PESCE

FILETTO DI LUCIOPERCA Fried pike-perch fillet with white wine sauce, pumpkin risotto and sugar snaps	22,90
FILETTO DI SALMONE Fried salmon fillet with pink pepper sauce, roasted potatoes and spinach	23,90
GAMBERONI AMALFI King shrimp served in a pan with fresh herbs, cherry tomatoes, peppers and grilled artisan bread	26,90

CARNE

FEGATO DI VITELLO Grilled veal liver with jus, sage-onions and risotto with Parmesan	21,90
SALTIMBOCCA ALLA ROMANA Slices of veal in white wine sauce with sage and Parma ham, spinach and rosemary potatoes	23,90
FILETTO DI VITELLO Fried fillet of veal with demi-glace, creamy mushrooms and truffled mashed potatoes	25,90

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 coffee mascarpone cream

7,50

SORBET VARIATION

Three types of homemade sorbet with fresh fruits

8,50

CRÈME BRÛLÉE

Vanilla cream with caramelized sugar and a variety of fresh fruits

8,90

CIOCCOLATO

Dark chocolate mousse with fruit compote

8,90

SCOOP OF HOMEMADE ICE CREAM OR SOBET

2,90

DESSERT WINE

2009 Vin Santo dell Empolese DOC Fattoria Montellori

2 glasses Gambero Rosso, 4 grapes Duemilavini

2cl 4,90

2013 Privilegio DOC Feudi di San Gregorio

90 Parker points, 90 Wine Advocate, 92 Wine Enthusiat

2cl 5,90

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

3,20

ROOIBOS VANILLE

South African rooibos, blended with vanilla pieces and vanilla aroma, it has a sweet flavour, copper red colour, low in tannins and no caffeine.

3,20

GRÜNTEE ASIA SUPERIOR

Unfermented tea from the center of China, with soft flavour, gently sweet, a pleasantly bitter note and bright light yellow colour.

3,20

SONNE ASIENS

Green Sencha with tender herb taste, mixed with lemongrass and safflower, subtly flavored with fresh citrus fruit.

3,20

PFEFFERMINZBLÄTTER

Aromatic and refreshing are the essential oils from the roughly chopped peppermint leaves - a refreshing treat.

3,20

SOMMERBEERE

A composition of summery pieces of apple, hibiscus, rose hips and elderberries, refined with the flavour of strawberry and raspberry cream.

3,20

DIGESTIF

EUR

HOUSE GRAPPA

Mercati Riserva Il Baccio delle Muse 2cl 5,90
Aged for 18 months in oak barrels

GRAPPA NONINO

Nonino Il Moscato 2cl 6,90

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 7,50
A rich and powerful grappa, full-bodied and dry

Amarone 2cl 7,90
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 9,50
Round, soft and delightfully long-lasting

Barolo Cask Finish 100% Nebbiolo 2cl 9,90
Flavours of candied oranges, plums and white flowers

Barbaresco Cask Finish 100% Nebbiolo 2cl 9,90
Warm taste of cherries, vanilla and a hint of chocolate

GRAPPA BERTA

Roccanivo-Barrique Barbera 2cl 9,50
Soft, very spicy, dark berries and candied fruits

Tre Soli Tre Nebbiolo 2cl 9,90
Amber color, complex, soft, fascinating with great personality

Magia-Barrique Barbera, Malvasia und Brachetto 2cl 10,90
Little sharpness, good structure and excellent length

Riserva PAOLO BERTA Berta Selection TIPP 2cl 16,90
Gorgeous concert of emotions with cherry, tobacco, cocoa and vanilla

OBSTBRAND

ZIEGLER

Williams 2cl 7,90
Quitte 2cl 8,90
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

WINE BY THE GLASS

EUR EUR EUR
0,1L 0,2L 0,75L

WHITE

Pinot Grigio Venezia Giulia IGT Sacchetto/Venetien, 100% Pinot Grigio Flavour of apples and mirabelles and a mild freshness	3,60	6,50	23,50
Lugana I Frati TIPP Cà dei Frati Lugana/ Lombardei- 100% Trebbiano Has great finesse and elegance with delicate notes of white and balsamic flowers, scent of apricots and almonds	5,50	9,70	35,50
Grauburgunder QbA dry Markus Pfaffmann/Pfalz, 100% Grauburgunder Dense and compact, firm structure, fine melting, multi-layered and long	4,20	7,90	28,50
Tasca Regaleali Leone d'Almerita IGT Regaleali Tasca d'Almerita - Catarratto, Pinot Bianco, Sauvignon, Traminer Aromatico A wine from up to 900 meters high hilly landscapes. Fascinating, aromatic intensity - a pure drinking pleasure!	4,50	8,50	31,50

ROSE

Santa Cristina Rosato Toscana IGT Santa Cristina/Toscana, Cabernet Sauvignon, Merlot, Syrah, Sangiovese Fruity, balanced and harmonious, fruity finish	4,20	7,50	26,50
Lugana Rosa di Frati TIPP Cà dei Frati Lugana/ Lombardei - Gropello, Marzemino, Sangiovese und Barbera Scent of berries and herbs, on the palate notes of red and yellow fruits, fine spice, lively acidity and harmonious finish	5,50	9,70	35,50

RED

Montepulciano d'Abruzzo DOC Farnese Vini/Abruzzen, 100% Montepulciano Intense scent of wild berries and sour cherries, full-bodied, harmonious with light, fine tannins and a very clear character	4,20	7,50	25,50
Nero d'avola Chiaramonte IGT TIPP Firriato/Sizilien, 100% Nero d'Avola Pronounced scent of red berries and spices	4,70	8,90	31,50
Primitivo di Manduria DOC Feudi di San Gregorio/Apulien, 100% Primitivo Fruity and spicy, harmonious flavour and soft tannin	4,70	8,90	31,50
Villa Antinori Rosso Toscana IGT Antinori/Toscana, 55% Sangiovese, 25% Cabernet Sauvignon, 15% Merlot, 5% Syrah Typical elegance, ruby red with notes of berries and wood and soft tannin	5,90	10,90	37,50

Wine spritzer red or white 5,90

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, Coca Cola Zero, Mezzo Mix, Fanta, Sprite	0,20L	3,00
Bitter Lemon	0,20L	3,20
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	3,00	4,90
Applejuice	3,00	4,90
Rhubarb	3,00	4,90
Passion fruit	3,00	4,90
Cranberry	3,00	4,90
Juice spritzer	2,80	4,90
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	9,90
Gin Sul	4 cl	11,90

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
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		
Ramazotti	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



TIP

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