RISTORANTE LE BISTROT

VILLA CORA

CASUAL MENU · MENÙ À LA CARTE

Executive Chef — Mattia Nesi

CASUAL MENU

12:30 — 14:30

Lady Eugenia Toast 33
Butter Bread, Crustaceans, Celery, Lettuce, Lemon, Pink Sauce, Tomato Confit, Giardiniera

Club Sandwich 35
Egg, Bacon, Tomato, Lettuce, Chicken, Mayo, French Fries

Villa Cora Burger 35
Ground Beef, Tomato, Lettuce, Bacon, Cheddar, Mayo, Ketchup, French Fries

Pizza Margerita *(GFA)* 24
Caputo Flour, Tomato Sauce, Fior di Latte Mozzarella, Oregano, Basil

Pizza Gourmet *(SF)* 27
Caputo Flour Base, Yellow Tomato, Stracciatella Cheese, Cetara Anchovies, Lemon and Fresh Basil

Coccoli e Stracchino 25
San Daniele Prosciutto, Traditional Tuscan Coccoli (fried dough bites) and Stracchino Soft Cheese

Bagel *(SF)* 35
Marinated Salmon, Season Salad, Cream Cheese, Sweet and Sour Onion, French Fries

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Caprese Salad *(GF)* 25
Tomato, "Gaia" Buffalo Mozzarella, Basil Pesto

Caesar Salad *(GFA)* 27
Chicken, Lettuce, Parmesan Cheese, Bacon, Caesar Dressing, Bread Wafer

Niçoise Salad *(GF)(LF)* 27
Mixed Salad, Tomato, Anchovies, Tuna, Taggiasca Olives, Egg, Green Beans, Potatoes

Raw Mediterranean Prawn *(SF)* 30
Raw Mediterranean prawn, Crunchy Seasonal Vegetables and Lemon Mayonnaise

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VEGETARIAN VEGAN

(GF) Gluten free · (LF) Lactose free · (NF) Nut free · (GFA) Available also gluten free
(SF) Sustainable fishery

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Vitello Tonnato *(GFA)* 27
Veal, Tuna Sauce, Capers, Bread Wafer

Three-Tomato Spaghetti *(GFA)(LF)* 24
Verrigni Gold Wire Drawing, Three Qualities of Tomato, Basil

Cavalieri Linguine *(GFA)(SF)(LF)* 35
Baby Squid, Friggitello Peppers, Bottarga, Toasted Bread Crumbs

Whole Wheat Rigatone 30
Whole Wheat Rigatone with Asparagus Cream, Smoked Provola Cheese and candied tomato

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Melanzana 27
Breaded Eggplant Cutlet with Hummus, Basil Sauce and Tomato Umami

Beef Fillet *(GF)* 45
Seasonal Swiss Chard, Crushed Potatoes, Green Pepper Jus

Catch of the day *(SF)* 100
In Salt Crust or Isolana Style, minimum two people

SIDE DISHES

Sautéed Spinach 12

Roasted baby potatoes with thyme and rosemary 12

Grilled vegetables 12

Sliced Fresh Fruit 20

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Ice Cream *(GF)*	18
Tiramisù Mascarpone Cheese, Savoiardi Cookies, Coffee, Chocolate	18
Peanut Financier, Banana Crémeux, Caramel Ganache and Passion Fruit Sauce	18
Craquelin Choux Bun, Yuzu Ganache, Poppy Seed Crémeux and Meringue	18
Pistachio Cake, Vanilla Namelaka, Mixed Berry Gel and Raspberry Ice Cream	18

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MENÙ À LA CARTE

STARTERS

Scallop *(GF)* 45
Roasted, corn béarnaise, corn on the cob, puntarelle salad and coral powder

Leek *(GF)* 36
Slow-cooked, filled with smoked potato, brown butter sauce and black salsify chips

Autumn 39
Selection of seasonal vegetables, vegetable jus, black truffle and crispy celery

Veal 44
Fondant beef tongue, roasted cauliflower, lentil cream, red wine sauce, caper and burnt lemon

FIRST COURSES

Risotto *(GF)* 43
Pumpkin variation, almond ricotta, fermented black garlic and parsley oil

Ravioli 45
Cappellacci filled with autumn mushrooms, barbecue-grilled veal sweetbread, jerusalem artichoke and juniper jus

Qubetto 45
Verrigni bronze-drawn pasta, red mullet, scorpionfish, saffron bouillabaisse and seaweed

Pici 46
Water and flour, hare ragù, xocoline 65%, bergamot and beetroot

MAIN COURSES

Turbot *(GF)* 58
Seared with citrus, broccoli rabe, razor clams, squid ink sauce, pomegranate and shiso leaf

Pigeon 52
Olive wood-smoked breast, liver crackers, black kale, fermented pear and tarragon oil

Celeriac 43
Fondant, hazelnut cream, parsnip, miso sauce and blueberry gel

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MAIN COURSES · CONTINUED

Suckling Pig *(GF)* 57
Tomahawk, grilled ratte potato, shallot, sage mayonnaise, tangy savoy cabbage salad and green pepper jus

DESSERT 20

Eclissi
Lemon bavarois, thyme fragrance, hazelnut crisp and liquorice ice cream

Coffee Delight *(GF)(NF)*
Vegan cocoa shortcrust, coffee cream, amarena cherry and tonka bean

Blackberry
Yogurt blanc-manger, wild blackberry, buckwheat crumble raspberrie sauce and timut pepper

Dear Apple
Mille-feuille, golden apple with rhum diplomatico, vanilla namelaka and salted caramel ice cream

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