



VILLA ITALIA

HOTEL | SPA | RESTAURANT

STARTERS AND VEGETARIAN

Carpaccio of wagyu beef Rocket salad, white truffle oil and parmesan shavings	25, 50.-€
Carpaccio of blue fin tuna with sesame vinaigrette and wasabi, daikon radish	25, 50.-€
Variation of duck foie gras Marinated in fine white and red port wine, served in pistachio crust, fried duck foie gras, creme brulee, brioche toast, raspberry vinegar and honey reduction, plum chutney and little salad, glass of sauternes wine	30, 00.-€
Caprese Buffalo mozzarella, tomatoes and basil, avocado and peanuts, with our special house dressing	18, 50.-€
Tomato soup with parmesan toulie Crème fraiche-chives-mousse in Parmesan toulie	14, 00.-€
Tagliatelle truffati fine noodles with butter, parmesan, truffle oil, parmesan shavings	22, 50.-€
Spaghetti aglio e olio Spicy, with chili, cherry tomatoes, garlic and native olive oil	18, 50.-€
Tofu steak Fried steak of tofu, served with tomato sauce and baked onion rings, rice and vegetables	27, 50.-€



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CHILDRENS MENU

Baked chicken wings Served with sweet spicy chili sauce and french fries	15, 50.-€
Pizza medium size, mozzarella, tomato and choice of ham, tuna etc.	15, 50.-€
US beef hamburger medium fried, in the bun, crispy bacon, french fries	18, 50.-€
Spaghetti Bolognese Al dente, in butter, with parmesan cheese	17, 50.-€
Fish and chips served with mayonnaise	17, 50.-€
Chicken nuggets fried chicken breast goujons, fries and mayonnaise	17, 50.-€

HOT STARTERS

Langostinos fried in tempura Black tiger prawns in crispy tempura, salad and spicy dip	23, 50.€
Fried duck liver scallops with caramelized apples in” Honey-raspberry vinegar reduction, “little salad” and plum chutney	25, 50.-€
Sea scallops with calvados sauce spinach, spring onions, shitake mushrooms, cava- calvadossauce, gratinated parmesan	25, 50.-€
Jumbo Shrimps on hot salt stone with spicy Kimchee, remoulade of ginger and cilantro, served individually on skewers	25, 50.-€
Homemade ravioli veal ragout fried mushrooms and porcini, parmesan and trufflefoam	24, 50.-€



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FISH

Whole fried dover sole, lemon butter cream fried without head, potatoes, vegetables, beurre blanc foam	d.p.
Seabass with mustard crust Served on cava sauce, potatoes julienne and leek. Foam of beurre blanc	34, 50.-€
“Bacalao”, salt cod filet tempura fried Served with soya dip and coriander remoulade, vegetables, rice	30, 00.-€
Bacalao in sea food sauce baked in the oven, potatoes, vegetables, langostino, clams	32, 00.-€
Grilled filet of seabass mediterranean vinaigrette, rosemary- potatoes, vegetables	34, 50.-€
Filet of salmon champagne sauce served with rice and vegetables	30, 00.-€
Croacher fish filet with ginger crust Oriental rice and vegetables (similar to seabass)	30, 00.-€



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MEATDISHES

Tenderloin of Angus beef Cafe de Paris herbal butter, gratinated potatoes and vegetables, red wine gravy	35, 00.-€
Filet of beef "Stroganoff" Pink fried dices of tenderloin with sauce of sour cream, sweet peppers, mushrooms served with black rice ,vegetables	33, 00.-€
Surf and turf Half grilled lobster with cilantro remoulade, medium fried tenderloin of beef, green pepper sauce, gratinated potatoes and vegetables	45, 50.-€
Tenderloins of lamb Pink fried with crispy sage, rosemary, garlic, red wine gravy. gratinated potatoes and vegetables	34, 00.-€
Tenderloin of angus beef with cheese crust Port wine-shallot-marmalade, and gratinated with parmesan crust. Served on rocket salad, red wine gravy and rosemary potatoes	35, 00.-€
Sliced tenderloin of veal Zurich style Flash fried slices of veal with spring onions, mushrooms and white wine- crème fraiche sauce served with roesti potatoes	33, 00.-€
Rack of lamb with goat cheese crust Pink roasted rack of lamb, red wine gravy mint jelly, Gratinated-potatoes and vegetables	40, 00.-€
Duck breast with orange pink roast duck breast, honey-staranise glaze, orange mustard and cumquats, served with gratinated potatoes and vegetables	31, 00.-€



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DESSERTS

Homemade chocolate fondant with vanilla ice-cream, takes 15 min.	14, 00.-€
Classic crème brullee with maracuya passion fruit, burnt with cane sugar, with mango ice- cream	13, 50.-€
Crepes Suzette prepared in our kitchen, with orange sauce, vanilla-ice-cream and almonds, grand marnier	13, 50.-€
Caramelized pineapple marinated in star anis, pink pepper, sous vide, served with coconut ice- cream	13, 00.-€
Dark chocolate mousse raspberry sauce, amarena cherries, almonds	13, 50.-€
Crema Catalana, served in the glass, cane sugar and vanilla ice-cream	12, 00.-€
Warm apple tart, vanilla ice-cream, cream	11, 00.-€
Hot raspberries, vanilla ice-cream, cream	13, 00.-€
3 different ice-creams, cream	10, 50.-€
Fresh grilled figs with black currant sauce, merengue, vanilla ice-cream	13, 50.-€