



VILLACORA
★★★★L

RISTORANTE LE BISTROT

Executive Chef
Alessandro Liberatore



MENU À LA CARTE

STARTERS

CARROT *Vegetarian*
€ 27

SOUR VIOLET, DE MAGI GOAT CHEESE FOAM
TAGGIASCA OLIVE
AROMATIC SALAD

TROUT *Sustainable Fishing*
€ 30

MARINATED CARPACCIO, BLACK RADISH
CELERY AND GREEN APPLE SOUP

BEEF
€ 30

BREAD AND BEEF CROQUETTE
GREEN SAUCE
LEMON YOGURT

PRIMIZIA *Vegan*
€ 25

SUMMER TOMATO SOUP
COCONUT MILK
CELERIAC, PUFFED BARLEY

FIRST COURSES

RISOTTO *Vegetarian*
€ 35

MELOTTI, BASIL PESTO
SMOKED PROVOLA CHEESE, TRUFFLE BUTTER

SPAGHETTO *Vegan*
€ 22

VERRIGNI GOLD WIRE DRAWING
THREE QUALITIES OF TOMATO, BASIL

TAGLIOLINO
€ 30

EGG PASTA, BUSERA SAUCE, RAW SCAMPI
ANCHOVY BEURRE BLANC

RAVIOLO
€ 28

CHICKEN GENOVESE STYLE, SMOKED RAW BELLY
SEAWEED FISH REDUCTION
CUCUMBER

MENU À LA CARTE

SECOND COURSES

PIGLET
€ 40

CASENTINO GREY, SWEETLY COOKED
VEGETABLES, TERRINE
SUMMER SALAD

BEEF FILLET
€ 40

POTATO MILLEFOGLIE
BLACK PEPPER VEAL JUS
CRISPY VEGETABLES

TRADITIONAL PAN *Sustainable fishing*
€ 45

SALTIERA PAN WITH CATCH OF THE DAY
CACCIUCCO STYLE
LEMON FRAGRANCE
OLIVE

ASCOLANA *Vegan*
€ 30

ESCAROLE IN LEMON FLAVOR, CAPER, OREGANO,
PINE NUT MILK
SOUR GRAPES

CATCH OF THE DAY *Sustainable fishing*
€ 90 *Minimum for 2*

IN A SALT CRUST
ISOLANA
OR ACQUA PAZZA STYLE

DESSERT

€ 20

APPLE AND MINT

GREEN APPLE IN OSMOSIS, WASABI JELLY
MINT CREAM
CHOCOLATE CRUMBLE AND FIOR DI SALE

HAZELNUT AND APRICOT

HAZELNUT VARIATION
APRICOT COMPOTE AND GEL
KEFIR ICE-CREAM

PASSION AND CARAMEL

MASCARPONE AND PISTACHIO PAVÉ
CARAMEL CREAM
PASSION FRUIT SAUCE
TIMUT PEPPER OIL

COCONUT AND STRAWBERRY *Vegan*

COCONUT MOUSSE
MARINATED STRAWBERRY
LIME SORBET
COCOA CHIPS

NOTA: OUR DISHES MAY CONTAIN ALLERGEN INGREDIENTS. AS REQUIRED BY THE LEGISLATIVE DECREE EX REG.UE N° 1169/11 A COMPLETE LIST IS AVAILABLE FOR YOU

UPON REQUEST TO OUR STAFF.