



VILLACORA
★★★★L

RISTORANTE LE BISTROT

Executive Chef
Alessandro Liberatore



MENU À LA CARTE

STARTERS

POTATO *Vegetarian*
€ 27

AMBERJACK *Sustainable Fishing*
€ 30

PORK
€ 30

MUSHROOM *Vegan*
€ 25

CARTOCCIO AND ITS VARIATIONS
ANTANI FONDUE
SMOKED SAGE POWDER, BLACK TRUFFLE

AMBERJACK TARTARE, PICKLED TONGUE
BUTTERMILK, LEMON CONFITURE

CHEEK
CELERY AND CABBAGE TART
PARSLEY CREAM

ROASTED MUSHROOM VARIATION
JERUSALEM ARTICHOKE CREAM, HERB MAYO
CITRON

FIRST COURSES

SPAGHETTI *Vegan*
€ 22

RISOTTO *Sustainable Fishing*
€ 35

PASTA AND BEANS *Vegan*
€ 25

BUTTON
€ 28

VERRIGNI GOLD-DIED
THREE TYPES OF TOMATO
BASIL

MELOTTI, CREAMED COD
SHELLFISH STEW
GREEN RIVER CHILI PEPPER

TUBETTI PASTA IN BEAN CREAM, GARLIC CREAM
TOMATO UMAMI
CELERY JELLY
RED BEAN SALAD

CHICKEN GENOVESE
SMOKED RAW BELLY
SEAWEED STOCK REDUCTION
CUCUMBER

MENU À LA CARTE

MAIN COURSES

FILLET
€ 40

BEEF, POTATO MILLE-FEUILLE
BLACK PEPPER VEAL JUS
CRISPY VEGETABLES

PUMPKIN *Vegan*
€ 28

ALMOND TARTLET
PUMPKIN CREAM, CRISPY BLACK CABBAGE
CHESTNUTS
VEGETABLE JUS

CHICKEN
€ 38

TWO VARIATIONS, CAESAR-STYLE BÉARNAISE
CABBAGE AND ANCHOVY LASAGNA
TART SALAD

TRADITIONAL PAN *Sustainable Fishing*
€ 45

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

CATCH OF THE DAY *Sustainable Fishing*
€ 90 *Minimum for 2 people*

IN A SALT CRUST
ISOLANA

DESSERT

Pastry Chef
Luca Tedino

€ 20

A.C.E. *Vegan*

MOIST CARROT CAKE
LEMON MOUSSE
BLOOD ORANGE REDUCTION
SMOKED CITRUS JELLY

SICILIAN BABÀ

BABÀ
MARSALA REDUCTION
WHIPPED MANDARIN GANACHE
NOTO ALMOND GRANITA

EVO CHOCOLATE

DARK CHOCOLATE MULLED WINE
EVO VARIANT, POMEGRANATE SORBET
PINK PEPPER MERINGUE

CHESTNUT

TUSCAN CASTAGNACCIO (CHESTNUT CAKE)
CHOCOLATE AND MUSHROOM CREAM
TRUFFLE ICE CREAM
CHESTNUT CRUMBLE