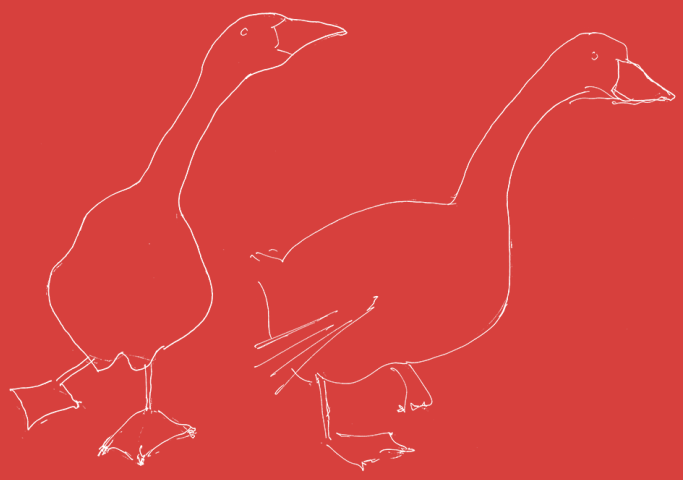
Villa Inglese

— Picinisco

MENU



Salt cod Brandade with black cabbage, devil's on horseback
and spare rib sauce

Coco bean croquette
Puntarelle and anchovy salad and gribiche sauce

Snails with Sorano broccoli, Mortadella and walnuts
with Taragna polenta

Agnolotti ravioli filled with fonduta 'Toma di Bartolomucci'
Wild boar ragù and black truffle

Beef braised in Cabernet di Atina
Autumn vegetables with chestnuts

Chocolate, wild cherry and pistacchio Torta

Petits Fours

€53.00 euro per person (without drinks)

If you have any queries concerning food allergies or intolerances please don't hesitate to speak to a member of our team.
For further information, we can provide a list of all the ingredients an allergy table for each dish we serve.

WINE SELECTION TO ACCOMPANY THE MENU

Brut Rosé
Metodo Classico, Chardonnay & Pinot Noir,
Pojer e Sandri, valle di Cembra, Trentino

'et zerodiciotto'
2020,
Pinot Noir, Iuri e Arma, Casalvieri, Valle di Comino

Pinot Grigio
2020, Garlidier, valle di Isarco, Alto Adige

Marcon
2019, Cabernet D'Atina Riserva, Masseria Barone, Atina, Valle di Comino

Bukkuram
Sole D'agosto, passito di Pantelleria, Marco Di Bartoli

WINE TASTING
€23.00 euro per person

EAT.STAY.EXPLORE.

PICINISCO

www.villainglese.com

FACEBOOK | INSTAGRAM

WRITE A REVIEW