



PASTA FRESCA E RAVIOLI Egg-based and homemade

POMODORO E CUORE DE BURRATA	14.10
Fettuccine with San Mattéo tomatoes, burrata heart, basil pesto	
TAGLIATELLE AL RAGÙ CON TRE CARNI	15.10
Tagliatelle & rich three-meat Bolognese sauce	
PAPPARDELLE E AGNELLO	17.50
Pappardelle, slow-cooked lamb with mint/parsley, tender eggplants, San Mattéo tomatoes, and ricott	
TAGLIATELLE ALLA CARBONARA	15.70
Tagliatelle, bacon, pancetta, egg yolk, provolone, grana padano, black pepper, red onions	
CASARECCE CON SCAMPI E FUNGHI	16.50
Twisted "S" shaped pasta in a creamy tomato sauce with mushrooms and peeled shrimp	
RAVIOLI DI MELANZANA E SALMONE	18.40
Eggplant ravioli with ricotta, tomato, burrata heart, and herb-marinated salmon	
TARTUFO E PROSCIUTTO COTTO	18.90
Fresh pasta with mascarpone and summer truffle mushroom cream, thinly sliced cooked ham, and grated provolone	
LASAGNA AL RAGÙ	15.50
Classic three-meat Bolognese lasagna	

PIZZA AL TAGLIO «à la coupe» Signature Style!!

Recommended: 1 slice as a starter, 2 as a main cours

MAMMA'GHERITA per slice	4.70
Mozzarella, San Mattéo tomato sauce, tomatoes, and basil	
REE'GIN'AAH per slice	6.40
San Mattéo tomatoes, herb-cooked ham, mozzarella, mushrooms, tomatoes	
MISS VEGGIE HALLOUMI per slice	6.90
Mozzarella, tomatoes, mixed colorful vegetables, and grilled halloumi cheese	
PARMA & RUCOLA per slice	6.90
Mozzarella, San Mattéo tomato sauce, tomatoes, pesto. Topped with rocket and Parma ham after baking	
SALMONE & GARFUNKEL per slice	7.10
Ricotta cream, potatoes, roasted pepper, tomatoes, cumin. Topped with rocket, gravlax salmon, and lemon oil after baking	
EMIL'...GORGONZOLA per slice	5.90
Mozzarella, gorgonzola, white cream, pumpkin seeds, cherry tomatoes	
CAPRA' ...MENT BON per slice	7.00
Mozzarella, shakshuka-style pepper/tomato sauce, warm goat cheese, beef meatballs, and spicy sausage	
CHICKEN RUN per slice	5.90
Mozzarella, ricotta cream, chicken fillet, oyster mushrooms, sweet and sour Paris mushrooms, marinated chicken carpaccio	

I BUONI PIATI Fresh seasonal dishes from BIG CHEF

BIG CHEF'S SUGGESTION - Ask us or check the board	15.70
MELANZANA E CUORE FILANTE DI MOZZA	14.90
Veggie gratin with confit eggplants, San Mattéo tomatoes, mozzarella, grana padano, basil	
DORADA ALLA PLANCHA E SCAMPI	19.10
Fileted royal sea bream, peeled shrimp, roasted vegetables, lemon zest mashed potatoes, and salsa verde	
BIG BURGER SAPORI ITALIANI	18.90
Ground beef, focaccia bread, melting mozzarella, grilled pancetta, mortadella, tomatoes, lettuce, onions, ricotta, basil, baby potatoes	
TARTARE DI MANZO E TARTUFO	19.70
Sun-dried tomato beef tartare with summer truffle, capers, olives, red onions, rocket & grana padano, baby potatoes	
FRANCK LE BŒUF	20.70
Grilled beef tagliata, rosemary, truffle oil, grana shavings, sun-dried tomatoes, baby potatoes, rocket	
POITRINE SENSATION VEAU L'ADOREREZ	17.10
Slow-cooked veal belly Osso-buco style, homemade fresh pasta	

I BUONI PRODUTTI

BURRATA AL POMODORO	8.90
Creamy burrata, grilled sesame, candied and sun-dried tomatoes	
MOZZARELLA FRITTA	9.40
Fried mozzarella on a San Mattéo tomato coulis with pesto	
BRUSCHETTA VEGETARIANA	8.70
Golden bruschetta, tomatoes, mozzarella, grilled vegetables, and basil	
SALUMI ITALIANI	8.10
Charcuterie platter: fennel and spicy sausage, mortadella	

ANTIPASTI

FRITTO MISTO	12.10
Crispy fried squid, shrimp, and salmon with herb mayonnaise and lemon aromates et citron	
ANTIPASTI VILLA AL TAGLIO	14.90
Parma ham, buffalo mozzarella, stuffed pepper, green olives, grilled vegetables, fried pizza with tomato	
TRIO DE PIZZA FRITTA	10.30
Fried pizza discovery: Tomato, buffalo mozzarella, basil / Ricotta, mortadella, and pesto / Tomato, dill-marinated salmon	

SALADES

ITALIAN SALADE CAESAR	14.70
Romaine and mixed greens, golden bacon bits, marinated chicken, sun-dried & cherry tomatoes, croutons, mozzarella, grana shavings, basil, Caesar dressing	
INSALATA DI SALMONE	16.70
Dill-marinated salmon gravlax, lemon & fennel marinade, romaine and mixed greens, cashews, whipped cream, golden croutons, and small vegetables	

PLANCHA EAT...ALY

Small for 2 or Solo / Large

PIATTO MISTI	15.90	22.90
The best of Italian charcuterie & cheeses		
PIATTO DI SALUMI	14.90	21.90
The best of Italian charcuterie		
PIATTO DI FORMAGGI	12.90	19.90
A selection of Italian cheeses		

SIDE DISHES

4.90

Tomato pasta | Green salad with cherry tomatoes & cheese shavings | Mashed potatoes | Roasted baby potatoes | Sautéed vegetables



Contains Pork.



Veggie.

WEEKDAY SPECIAL MENU (Tues-Fri)

Starter + Main or Main + Dessert €16.50 / Full Menu €20.50

	carte
Italian chickpea hummus	7.50
Mozzarella frita stick, tomatoes and croutons	
Egg mayonnaise trio version	6.50
"ricotta chicken - Italian with olives - tuna with herbs"	
Caprese salad with olives and grilled vegetables	7.50
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Tagliatelle bolognese with three meats	15.10
Duo of mamma'gherita and gorgonzola pizza	10.60
Veggie pomodoro risotto and burrata heart	14.10
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Tiramisu classico	7.80
Fresh fruit salad	8.00
Dame blanche biscuit	7.80
(chocolate chip biscuit, a scoop of vanilla ice cream and hot chocolate)	

Alcohol abuse is dangerous for your health, drink responsibly | Net prices - Service included - VAT included | Checks not accepted |

List of allergens available ask here or on villaaltaglio.f

| Beef origin: born and slaughtered in FRANCE | Sheep meat: born and slaughtered in the UNITED KINGDOM | Veal meat born and slaughtered in the NETHERLANDS | Poultry meat born and slaughtered in BELGIUM |

Pork meat born and slaughtered in France





DESSERTS MAISON

(We use gelatin for some recipes, this one is guaranteed pork-free)

*Except Ice Creams and Sorbets

FORMAGGIO

Cheese plate 7.80€

Gorgonzola, Talegio, pecorino

DOLCI

Dessert of the day: homemade

Amici Ask the question "what's the dessert of the moment?"8.00€

TORTA « STRACCIATELLA »8.30€

Crunchy tart and its cremoso flan stracciatella version, hint of hot chocolate, black ice

PISTACCHIO8.30€

A pistachio financier, a reduction of amarena cherries and strawberries, all with a delicious pistachio cream

SEMICOTTO AL LIMONE.....8.30€

Warm half-cooked lemon with Sicilian lemon sorbet

MACEDONIA DI FRUTA FRESCA.....8.00€

Lovely fruit salad and mini madeleine

IL TIRAMISU il classico e basta.....7.80€

MOUSSE AL CIOCCOLATO.....8.30€

Beautiful dark chocolate mousse, chocolate shavings, praline and caramelized peanuts, whipped cream

PROFITEROLE NAPOLITAINE STRACCIATELLA & CIOCCOLATO.....8.90€ ♥

Huge profiterole, stracciatella ice cream, delicious warm dark chocolate

PANNA COTTA ALLA PASSIONE E MANGO.....8.30€

Traditional Piedmontese dessert, custard and passion fruit puree, pieces of mango, meringue

AFFOGATO AL CAFFE7.80€ ♥♥

Bourbon vanilla ice cream drowned in espresso coffee served in a chocolate-lacquered biscuit

GLACE DAME-BLANCHE, CHOCOLAT LIEGEOIS..... 8.50€

PROSECCO GOURMAND Glass of Prosecco 12cl and small desserts of the moment.....12.50€ ♥

CAFÉ GOURMAND espresso, small desserts of the moment ...8.50€ ♥ **Thé gourmand...**9.50€ ♥

SOBETTO E GELATO with whipped cream.....**The ball 3.50€**

Yellow lemon | | Raspberry | Strawberry | Apricot | Coffee | Tiramisu | Pistachio | Stracciatella | Brown | Amarena | Praline | Coco | black ic

