







# Villa al Taglio « Can molto amore »

## I BUONI PRODUTTI

	<b>PROSCIUTO DI PARMA DOP E MELONE.....</b> 12.90 <i>The emblematic Italian ham from Parma and Charentais melon</i>
	<b>BURRATA AL POMODORO.....</b> 9.10 Creamy burrata, grilled sesame seeds, candied tomatoes with fresh herbs!
	<b>MOZZA DI BUFALA FRITTA.....</b> 9.40 Fried mozzarella on a San Mattéo tomato coulis and pesto

## ANTIPASTI




	<b>FRITTO MISTO.....</b> 12.10 Frittura di calamari, gamberi e salmone croccanti con maionese alle erbe e limone
	<b>TRIO DE PIZZA FRITTA.....</b> 8.30 Discover pizza frita: Tomato, buffalo basil / Ricotta, mortadella and pistachio pesto / Tomato, dill salmon
	<b>ANTIPASTI VILLA AL TAGLIO.....</b> 14.90 Parma ham, mozza di bufala, stuffed pepper, green olives, grilled vegetables, pizza frita pomodoro
	Jambon de parme, mozza di bufala, poivron farcie, olives vertes, légumes grillées, pizza frita pomodoro 8.70

## SALAD

<b>ITALIAN SALADE CAESAR.....</b> 14.70 Heart of lettuce, golden bacon, marinated chicken fillet, sun-dried & cherry tomatoes, croutons, mozzarella cubetti, shavings of grana, basil and caesar sauce
<b>INSALATA DI SALMONE.....</b> 16.70 Salmon gravlax with dill, lemon & fennel marinade, lettuce, cashew nuts, whipped cream, golden croutons and baby vegetable

## PLANCHA EAT...ALY

SMALL for 2 or solo | BIG

	<b>PIATTO MISTI.....</b> 15.90 22.90 The best of Italian charcuterie & cheeses
	<b>PIATTO DI SALUMI.....</b> 14.90 21.90 The best of Italian charcuterie
	<b>PIATTO DI FORMAGGI.....</b> 12.90 19.90 Selected boot cheese

VEGETABLES side dish 4.90 €

Tomato pasta | Green salad cherry tomatoes & cheese shavings  
Mashed potato | Golden baby potatoes | Fried vegetables

## PASTA FRESCA With eggs and ....homemade

	<b>POMODORO E CUORE DE BURRATA.....</b> 14.10 Fettuccine with San Mattéo tomatoes, heart of burrata, basil pesto
	<b>PAPPARDELLE E AGNELLO.....</b> 17.70 Pappardelle, lamb confit with mint/parsley, tender aubergines, San Mattéo tomatoes and ricotta
	<b>LASAGNA AL RAGÙ.....</b> 15.40 Tagliatelle & insane salsa bolognese with three meats
	<b>TAGLIATELLE AL RAGÙ CON TRE CARNI.....</b> 15.10 Tagliatelle & démente salsa bolognese aux trois viandes
	<b>CASARECCE CON FUNGHI E POLPETTE ALLA RICOTTA.....</b> 16.10 Pasta rolled on itself in an "S" nestled in a tomato porcini salsa, mushrooms and herbed ricotta balls
	<b>TAGLIATELLE ALLA CARBONARA.....</b> 15.80 Tagliatelle, bacon, pancetta, egg yolk, pecorino, parmesan, black pepper, red onions
	<b>TARTUFO E PROSCIUTTO COTTO.....</b> 18.90 Our fresh pasta with mascarpone and mushroom cream/summer truffle, Chiffonnade of cooked ham with herbs, grated provolone cheese

## I BUONI PIATI Fresh seasonal dishes from *Big Chef*

	<b>SUGGESTION DU <i>Big Chef</i> ask us or cf. Slate.....</b> 15.70
	<b>MELANZANA E CUORE FILANTE DI MOZZA.....</b> 14.90 Super melting veggio gratin with confit eggplant, San Mattéo tomatoes, mozzarella, parmesan, basil
	<b>DORADA ALLA PLANCHA E GAMBERONI.....</b> 19.10 Gilthead sea bream filleted with peeled prawns, roasted vegetables, mashed potatoes with lemon zest and salsa verde
	<b>EGGPLANT AND SALMON RAVIOLI.....</b> 17.40 Eggplant ravioli with ricotta, tomato, burrata heart and herb-marinated salmon
	<b>RISOTTO AL NERO DI SEPIA CON GAMBERI E BISQUE.....</b> 19.00 Squid ink risotto with peeled red shrimp, Homemade marsala bisque, grilled leek with straciatella
	<b>BIG BURGER SAPORI ITALIANI.....</b> 18.90 Ground beef, foccacia bread, melting mozzarella, grilled pancetta, mortadella, tomatoes, salad, onion, ricotta, basil, baby potatoes
	<b>FRANCK LE BŒUF.....</b> 20.70 Tagliata de bœuf à la plancha, romarin, huile de truffe, copeaux de grana, tomates confites, pommes grenailles, roquette
	<b>TARTARE DI MANZO E TARTUFO.....</b> 19.70 Sunny beef tartare with summer truffle, candied tomatoes, capers, olives, red onions, arugula & grana padano, new potatoes
	<b>RIBS ALLA MILANESE... With your fingers it's better.....</b> 17.70 Crispy Milanese pork ribs, parsley butter, tomato sauce, placed on a green salad and golden potatoes.

## FLASH SALE FROM TUESDAY TO FRIDAY

Starter dish or Dessert dish 16€50 or Full menu 20€50

ITALIAN SALAD "à la carte small 8.30 large 15.40"  
(Salad, tomato, mozzarella, Roman artichoke, pepper, melon, pesto)

BRUSCHETTA POMODORO  
(French toast, mix of tomatoes and basil, ricotta)

TAGLIATELLE BOLOGNESE WITH THREE MEAT  
PIZZA DUO MAMMA'GHERITA AND GORGONZOLA

TIRAMISU  
FRUIT SALAD



## PIZZA AL TAGLIO «à la coupe» Une signature !


72 hours of sourdough fermentation, very high hydration.  
As in Rome, mix them up!!! - Price per share 10X15 cm +/-

## Recommendation 1 part as a starter and 2 as a main course

	<b>MAMMA'GHERITA.....</b> 4.70 Mozzarella, San Mattéo tomato salsa, tomatoes & basil
	<b>BUFALA BILL.....</b> 6.40 Buffalo mozzarella, tomato sauce San Matteo, tomatoes, mozzarella, bacon & basil
	<b>MISS VEGGIE.....</b> 5.45 Mozzarella, tomatoes, zucchini, eggplant, mix of peppers
	<b>EMIL'...GORGONZOLA.....</b> 5.90 Mozzarella, gorgonzola, white cream, mascarpone broccoli topping, pumpkin seeds, cherry tomatoes, peppers
	<b>CHICKEN RUN.....</b> 5.90 Mozzarella, ricotta cream, chicken fillet, oyster mushrooms, Sweet and sour button mushroom and marinated chicken carpaccio
	<b>PARMA &amp; RUCOLA.....</b> 6.70 Mozzarella, salsa tomates San Mattéo, tomatoes, pesto. Quand elle sort du four : on pose roquette et jambon de parme
	<b>REE'GIN'AAH.....</b> 5.70 Mozzarella, San Mattéo tomato salsa, tomatoes, pesto. When it comes out of the oven: we put arugula and parma ham
	<b>SALMONE &amp; GARFUNKEL.....</b> 7.00 Ricotta cream, potato, al forno pepper, tomatoes, cumin, When it comes out of the oven: we put arugula and gravlax salmon, lemon oil
	<b>TONY MERGUEZ &amp; BOULETTE.....</b> 7.00 Mozzarella, tomato/peppers chakchouka salsa, merguez, Beef ball, ricotta, mint & lemon zest,

 : Favorite :

 : contains pork

 : Veggie

Alcohol abuse is dangerous for your health drink in moderation | Net prices - Service included - VAT included | Checks not accepted | List of allergens available ask here or on villaaltaglio.fr

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