

VILLA GREY'S "IL PARCO"

Il Parco is dedicated to all those who enjoy authenticity and emotion. Our philosophy is to make our Guests "feel at home", pleasantly surprising them within in-depth gastronomic journey through new and old traditional flavors.

WATER

Our choice is San Carlo directly from the Apuan Alps source

DRY PASTA

Pastificio Benedetto Cavalieri selection

IL PANE E LE PASTE FRESCHE

Prepared with stone-ground Italian wheat flours

THE KITCHEN

The quality of italian raw materials and research all over the world

TASTING MENU

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| Dal Mare al Parco | 110 |
| Seafood Salad | |
| Red Mullet | |
| Risotto with Clams and Red Prawns | |
| Spaghetti with Oysters | |
| Croaker fish | |
| Dessert | |
| Wine Paring of 4 Glasses | 50 |
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| Alta Marea | 150 |
| 8 Courses From Our Chef | |
| Wine Paring of 6 Glasses | 70 |

The tasting menu is available for the entire table only, excluding drinks.

Cover charge 5

To ensure food quality and safety, the products administered are either frozen or frozen at the origin by the manufacturer or are subjected to blast chilling at negative temperature, as described in the Haccp Plan pursuant to EC Reg. 852/04. The dining room staff is available to provide any information regarding the nature and origin of the food served.

STARTERS

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| Raw seafood tasting | 50 |
| Marinated Mackerel Fish <i>Tomatoes and Bread Salad, Chicory</i> | 30 |
| Steamed Seafood Salad <i>Ceviche Sauce and Caviar</i> | 35 |
| Squid <i>Chicory, Black Sauce and Chives</i> | 30 |
| Crispy Red Mullet <i>Almond, Lemon, Capers and Escarole</i> | 30 |
| Chianina Beef Tartare <i>Burrata Cheese and Sea Truffle</i> | 30 |
| Crispy Egg <i>Liquid Salad, e Yellow Tomatoes</i> | 20 |

FIRST COURSE

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| Warm Tagliolino with Sea Urchin <i>Black Garlic and Truffle</i> | 30 |
| Ravioli with Liquid Fish Sauce <i>Saffron and Tartare</i> | 30 |
| Risotto "Riserva Gazzani" <i>Clams and Red Prawns</i> | 32 |
| Spaghetti with Oysters <i>Smoked Butter, Sea Plants and Plancton</i> | 30 |
| Cappelletti Pasta with Liquid Carbonara <i>Crispy Pig Cheek, Mignonette Peeper and Asparagus</i> | 27 |
| Ricotta Cheese and Mint Gnudi <i>with Licorice</i> | 25 |

MAIN COURSE

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| Croaker Fish <i>White Beans and Crustacean Soup</i> | 40 |
| Roaste Turbot Fish <i>Mozzarella, Aubergines and Basil</i> | 40 |
| Lobster <i>Wasabi Mayonnaise and Songino Vegetables</i> | 45 |
| Tuna Belly <i>with Beets and Sesame Vinegar</i> | 40 |
| Iberian Pluma <i>Mint Zucchini Puree and Caramelized Shallot</i> | 35 |
| Pigeon <i>Cherries and Gorgonzola Cheese</i> | 40 |