

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

Dal Mare al Parco	110
Seafood Salad	
Crispy Red Mullet	
Risotto with Red Prawns and Mushrooms	
Spaghetti with Beetroot and Anchovies	
Amberjack	
Dessert	
Wine Paring of 4 Glasses	50
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

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
Foie Gras <i>Fish Chutney, Almond and Thyme</i>	30
Crispy Egg <i>Liquid Salad, e Yellow Tomatoes</i>	20

FIRST COURSE

Warm Tagliolino with Sea Urchin 30
Black Garlic and Truffle

Gnocchi with Spinach and Saffron 30
served with Seafood

Risotto "Riserva Gazzani" 32
Red Prawns, Mushrooms and Catmint

Spaghetto Benedetto Cavaliere 30
Smoked Butter, Beetroot and Anchovies

Cappelletti Pasta with Liquid Carbonara 35
with Caviar

Cold Scampi and Almond Soup 30
Marinated Vegetables and Fruit

MAIN COURSE

Amberjack 40
White Beans and Crustacean Soup

Roaste Turbot Fish 40
Mozzarella, Aubergines and Basil

Lobster 50
*Citrus Fruits Zabaglione, Beurre Blanc Sauce,
Roasted Lettuce*

Burned Snapper 50
Vegetables Salad and Red Curry Icecream

Iberian Pluma 35
Honey, Daikon, Watermelon

Pigeon 40
Roasted Peaches and Fennel