

À LA CARTE MENU

ENOTECALATORRE
VILLA LAETITIA

CHEF

Domenico Stile

The elegant and refined architecture of Villa Laetitia is the backdrop of my story. Here, time goes by at a different pace, respectful of who we are and our senses. It's enhanced by scents, by colors, by a vivid and playful cuisine. Each of my dishes is inspired by these values: hospitality, details, love and hard work... coupled with the great responsibility of rendering this space and your time here an unforgettable journey.

Domenico Stile

STARTERS

Egg, buffalo milk Taleggio cheese,
black truffle and flavours of the forest

Amberjack, pink grapefruit and pumpkin

Grilled Prawns, Brandy,
Radish and Black Mapo

Marinated duck and melon
(Duck, Morettino Melon and Horseradish)

FIRST COURSES

Capon Tortellini in broth,
arbutus and cypress

Spaghetti, saffron, fennel, sesame
and smoked herring fish

Risotto with lemons, razors clams,
asparagus and buffalo milk yogurt

Gragnano mix pasta, smoked gurnard fish,
bergamot and sea fennel

*Our chef Domenico Stile's tribute for the 90th anniversary of the
Consorzio del Parmigiano Reggiano, an Italian excellence in the world.*

Risotto with Parmigiano Reggiano Stravecchio,
star anise powder, citrus balsamic vinegar reduction



SECOND COURSES

Piglet, Myrtle and Maritata soup

Lamb Villeroy

Guinea fowl in Crepinette,
red Vermouth, prunes and cocoa

Imperial Dentex, Roots, Laurel
and cacciatora sauce

TASTING MENU

WHATEVER YOU'D LIKE FROM OUR MENU

Three dishes and of your choosing | 180
Additional dish | 30

Tasting menu is intended for all guests of the table
For groups of 5 people and more, we suggest the tasting menus

TASTING MENU

A JOURNEY WITH EYES CLOSED

Tasting menu of 6 surprise courses chosen by the chef | 200

Tasting menu is intended for all guests of the table
For groups of 5 people and more, we suggest the tasting menus

ENOTECALATORRE
VILLA LAETITIA

TASTING MENU

MOVING

Tasting menu of 8 surprise courses chosen by the chef | 220

Tasting menu is intended for all guests of the table
For groups of 5 people and more, we suggest the tasting menus

ENOTECALATORRE
VILLA LAETITIA

Meat comes from certified animals and is subject to blast freezing. All of the fish that we use is frozen by us in advance to guarantee maximum food safety. In accordance with Reg. CE 1169/11 we inform our clients that some dishes could contain allergens. For further information please ask the staff.