Degustation Menu

Antipasto Freddo

Carpaccio Di Manzo Beef Carpaccio served with Porcini Mushrooms, Truffle Oil, Arugula Salad and Parmesan Shavings Andreola Dirupo Valdobbiadene Prosecco

Antipasto Caldo

Fungo Portobello Wood Oven Baked Portobello Mushroom with Goat Cheese, served with Cherry Tomato Confit and Mix Salad Luis Felipe Edwards Reserva, Sauvignon Blanc

Zuppa

Minestrone Classic Italian Vegetable Soup, served with Basil Pesto

Pasta **Gnocchi Cozze E Vongole** Homemade Potato Gnocchi served with Mussels and Clams in White Wine Sauce Luis Felipe Edwards Reserva, Cabernet Sauvignon

Pesce

Dentice Rosso Pan Seared Red Snapper Fillet served with Fava Beans and Tomato Ragout

Carne **Costolette D'Agnello** Grilled Lamb Chops served with Grilled Vegetable, Rosemary Roasted Potatoes and Lamb Jus Frescobaldi Castiglioni Chianti DOCG

Dolci **Calzone Al Cioccolato** Chocolate Calzone served with your Choice of Ice Cream: Espresso, Amarena, Stracciatella, Ferrero Rocher

5 – Course Dinner RM 220 nett per person With Wine Pairing RM₃₂₀ nett per person

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7 – Course Dinner RM 280 nett per person With Wine Pairing RM 380 nett per person



Antipasti

Insalata Cesare

Romaine Lettuce tossed with Caesar Dressing, served with Beef Bacon, Croutons, Poached Egg and Parmesan Shavings

RM 32

Add on : Chicken **RM 39** Fried Calamari **RM 42** Prawns RM 45

Insalata Di Rucola Tossed Arugula Salad served with Green Apple Slices, Cherry Tomatoes and Gorgonzola Dressing RM 38

Calamari Fritti Fried Ring Calamari served with Tartar Sauce and Fresh Lemon RM 42

Insalata Caprese Warm Caprese Salad served with Basil Pesto Cream Sauce RM 48

Fungo Portobello Wood Oven Baked Portobello Mushroom with Goat Cheese, served with Cherry Tomato Confit and Mix Salad RM 48

Cozze Scoppiate Sauté Mussels in White Wine Sauce served with Basil Pesto Crouton RM 48

Burrata Burratina served with Arugula Salad, Parmesan Shavings and Balsamic Dressing RM 51

Carpaccio Di Manzo Beef Carpaccio served with Porcini Mushrooms, Truffle Oil, Arugula Salad and Parmesan Shavings

RM 51

Insalata Di Gamberi Garden Salad served with Grilled Tiger Prawns and Lemon Vinaigrete RM 55



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Signature Dish Vegetarian

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<u>Antipasti</u>

Insalata Di Mare Seafood Salad of Octopus, Prawns, Calamari and Mussels, Tomatoes, Celery, served with Basil and Orange Dressing RM 62

Villa Tagliere Chef selection of Antipasto, Beef Bresaola, Smoked Duck, Fried Ring Calamari, Grilled Prawns, Marinated Eggplant, Zucchini, Artichoke, Tomato Bruschetta, Buffalo Mozzarella, Green and Black Olives and Garlic Focaccia Serves 2 person RM 138

<u>Zuppa</u>

Minestrone Classic Italian Vegetable Soup, served with Basil Pesto RM 38

Zuppa Di Funghi Mushroom Soup served with Taleggio Bruschetta, Chives and Truffle Oil RM 42

Cacciucco Alla Livornese Seafood Stew of Mussels, Clams, Prawns, Scallops and Seabass served with Light Tomato Broth RM48

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Pizza

Margherita Tomato Sauce, Mozzarella and Basil RM 42

Buffalina Tomato Sauce, Buffalo Mozzarella and Basil Pesto RM 48

Contadina Tomato Sauce, Mozzarella, Zucchini, Capsicum and Eggplant RM 48

Pollo Tomato Sauce, Mozzarella, Chicken, and Mushrooms RM 50

Mascarpone Tomato Sauce, Mozzarella, Mascarpone, Beef Pepperoni and Green Olives RM 52

Capricciosa Tomato Sauce, Mozzarella, Smoked Duck, Artichokes, Black Olives and Button Mushrooms RM 55

> Quattro Formaggi Mozzarella, Gorgonzola, Parmesan, Taleggio RM 60

Parma Tomato Sauce, Mozzarella, Air Dried Beef and Arugula Salad RM 65

Frutti Di Mare Tomato Sauce, Mussels, Prawns, Calamari, Clams and Garlic Oil RM 65





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<u>Risotto</u>

Risotto Ai Funghi Mix Wild Mushroom Risotto served with Parmesan Shavings RM 56

Risotto Zucca E Amaretto Pumpkin Risotto cooked with Amaretto, served with Warm Crab Meat Salad RM 62

Risotto Frutti Di Mare Sea Food Risotto with Mussels, Prawns, Clams and Scallops, served with Lemon Oil RM 69

Pasta Secca

Capellini Al Pesto Angel Hair Pasta served with Potatoes and Pine Nuts, in Classic **Basil Pesto Sauce** RM 48

> Spaghetti Alla Carbonara Spaghetti Carbonara served with Beef Brisket RM 52

Rigatoni Con Ragu' Di Manzo Rigatoni Pasta served with Beef Ragout RM 58

Linguine Agli E Oli Con Gamberi Linguine Aglio Olio served with Prawns, Arugula Salad and Cherry Tomatoes RM 62

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Vegetarian







Pasta Fatta A Mano

Tagliolini Contadina Homemade Tagliolini cooked in Tomato Sauce, served with Sauté Mixed Vegetables RM 48

Cannelloni Ricotta E Spinaci Cannelloni filled with Ricotta and Spinach, served with Sage Béchamel Sauce RM 50

Gnocchi Cozze E Vongole Homemade Potato Gnocchi served with Mussels and Clams in White Wine Sauce RM 51

Agnolotti Ai Funghi Mushroom Agnolotti served with Cheese Sauce, Crispy Radicchio and **Roasted Walnuts** RM 57

> Lasagna Al Forno Classic Baked Lasagna Bolognese RM 58

Fettuccini Ai Porcino Homemade Fettuccine served with Porcini Mushrooms, Cream Sauce and Fresh Truffle Shavings RM 62

Pappardelle All'Astice Freshly Made Pappardelle served with Half Boston Lobster, cooked in Light Tomato Sauce RM 190

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VILLA DANIELI



VILLA DANIELI

Secondi Di Pesce

Dentice Rosso Pan Seared Red Snapper Fillet served with Fava Beans and Tomato Ragout RM 75

Polpo Alla Griglia Grilled Octopus served with Chickpea Puree, Endives and Sun Dried Tomato Salad RM 89

Spigola Oven Baked Whole Sea Bass served with Roasted Vegetables and Potatoes RM 92

Merluzzo Pan Seared Cod Fish served with Roasted Artichoke, Grilled Spring Onion, Baby Carrot, Asparagus and Garlic Anchovies Sauce RM 125

> Gambero Rosso Grilled Sicilian Prawns served with Eggplant Parmigiana RM 130

Villa Grigliata Mista Di Pesce Chef selection of Mixed Grilled Seafood Platter of Grilled Sea Bass, Tiger Prawns, Calamari, Tuna and Sauté Mussels, served with Mixed Salad, **Roasted Potatoes and Vegetables** Serves 2 person RM 185

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Secondi Di Carne

Pollo Arrosto Wood Fire Oven Roasted Half Chicken served with Mashed Potato and Garlic Vegetables RM 85

Stinco D'Agnello Braised Lamb Shank served with Parmesan Polenta and Seasonal Vegetables RM 95

> Guancia Di Manzo 8 hours Braised Beef Cheek, served with Saffron Risotto **RM 108**

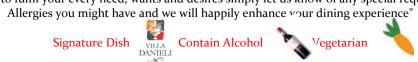
Costolette D'Agnello Grilled Lamb Chops served with Grilled Vegetable, Rosemary Roasted Potatoes and Lamb Jus RM 118

> Cotoletta Alla Milanese Veal Chop Milanese Style served with Mix Salad and Lemon RM 145



Filetto Di Manzo Black Angus Beef Tenderloin served with Mushroom Trifolati, Roasted Potatoes, Grilled Tomato and Beef Jus RM 158

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Dolci

Gelato **One Scoop of Ice Cream:** Espresso, Amarena, Stracciatella, Ferrero Rocher **RM 18**

> Tiramisu Classic Tiramisu RM 32

Sicilian Cannolo Sicilian Cannolo stuffed with Riccotta Cheese, Pistachios, Dried Fruits and Choccolate, served with Raspberry Sauce RM 32

Pera Cotta Ai Mirtilli Poached Pear in Cranberry Jus served with Cinnamon Panna Cotta and Cranberry Sauce RM 32

Mela Cotta Al Forno Baked Apple served with Mix Walnuts and Taleggio Zabaglione RM 36

Calzone Al Cioccolato Chocolate Calzone served with your Choice of Ice Cream: Espresso, Amarena, Stracciatella, Ferrero Rocher RM 48

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