

VILLA 47

CUCINA ITALIANA MODERNA

10% service charge added to tables with 8 or more guests
Please note that we unfortunately do not accept American Express or Diners Club cards

PRANZO e CENA

Lunch and Dinner

Antipasto platters

Antipasto Cheese Platter / 370

Serves 2 people

Gorgonzola, grana padano PDO, brie, burrata, pecorino, citrus preserve, olives, roast peppers, grilled artichokes, caponata

Antipasto Meat Platter / 355

Serves 2 people

Prosciutto crudo, prosciutto di Parma, prosciutto di San Danielle, mortadella, Prosciutto cotto olives, roast peppers, grilled artichokes, caponata

Antipasto Platter / 450

Serves 2 people

Prosciutto crudo, prosciutto di Parma, prosciutto di San Danielle, mortadella, Prosciutto cotto Gorgonzola, grana padano PDO, brie, burrata, pecorino, citrus preserve, olives, roast peppers, grilled artichokes, caponata

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I N S A L A T E

Insalata Villa 47 / 145

Lettuce, edamame beans, avocado, artichokes, roasted sunflower seeds,
grana padano P.D.O shavings, extra virgin olive oil

Insalata di Caesar / 145

Cos Lettuce, pancetta, poached egg, crutons, anchovy mayonnaise, grana padano P.D.O shavings

Insalata di Tonno Scottato / 225

Sesame seared tuna, buffalo mozzarella, red onion, spinach, avocado, cherry tomatoes,
yuzu dressing, miso

A N T I P A S T I

Melanzane alla Parmigiana / 155

Aubergine, napolitana, mozzarella, grana padano P.D.O, panko bread crumbs, extra virgin olive oil

Fegatini di Pollo / 145

Chicken livers, butter, Spanish chorizo, spring onions,
chilli, garlic, white wine, cream

Tartare di Manzo / 185

Hand chopped beef, grana padano P.D.O biscuits, deep fried egg, anchovies, red onion, capers

Caprese / 195

Fior di latte Mozzarella, tomato confit, basil, balsamic glaze, extra virgin olive oil

Carpaccio di Polipo / 205

Thinly sliced octopus, olive tapenade mayonnaise, crispy capers

Fritto Misto / 185

Deep-fried prawns, calamari, fish of the day, baby marrow, semolina flour, spicy mayonnaise

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PASTA e RISOTTO

Pomodorino (add Burrata 50gr) / 145 / 215

Granoro dedicato linguine, lightly sautéed Italian tomatoes, garlic, chilli

Conchiglioni al Norma / 215

Granoro dedicato Conchiglioni, tomato, Aubergine, basil, ricotta, chilli, garlic

Linguine al pesto (add Burrata 50gr) / 155 / 215

Granoro dedicato Linguine, basil Pesto, gorgonzola, Grana Padano P.D.O chilli, garlic

Villa 47 Gnocchi / Tortellini / 230 / 255

Gnocchi / 4 Cheese tortellini, ragu sauce, chilli, garlic, Grana Padano P.D.O

Spaghetti ai Frutti di Mare / 270

Prawns, calamari, mussels, clams, extra virgin olive oil, white wine, rosa tomatoes, parsley, chilli, garlic

Risotto del Giorno

Please ask your waiter.

(Granoro gluten free pasta option is available at R15)

CARNE e PESCE

Villa 47 Wagyu Burger / 245

Homemade 180g Wagyu patty, pickles, grilled mushrooms, mozzarella,
Italian pancetta, Sriracha mayonnaise, pomme frites, side salad

Controfilletto 300g / 320

Beef sirloin, white truffle sauce, roasted vegetables, pomme frites

Pancia di Maiale / 245

Pork belly, parmesan & truffle mash, chilli tossed broccoli, red wine pork jus.

Anatra alla Griglia / 265

Duck breast, honey orange glaze, baby potato, spinach, baby marrow, chilli, garlic, ginger

Costolette di agnello / 340

Lamb chops, garlic, roast baby potatoes, broccoli

Pesce del Giorno / 285

Grilled catch of the day, wilted spinach, cherry tomatoes, caperberries, chilli, garlic,
extra virgin olive oil

Gamberi / SQ

500g/350g pan-fried prawns, lemon-garlic butter, roasted veg, pomme frites, lemon chilli olive oil,
spicy mayonnaise

DOLCI

Tiramisu / **95**

Pavlova / **105**

Cannoli / **105**

Chocolate Fondant / **115**

BEVANDE CALDE

Espresso / Espresso Doppio **24 / 32** Espresso Macchiato / **26**

Americano / **24** Decaf Americano / **28** Caffé Corretto / **65**

Cappuccino / **26** Decaf Cappuccino / **30** Café Latte / **32**

Mochaccino / **34** Hot Chocolate / **34**

Almond or Oat milk / **15**

Tea Selection: Ceylon, Green tea, Rooibos / **28**

Organic Tea Selection: Rooibos, English breakfast, Peppermint, Chamomile, Earl grey Green Rooibos, Rooibos Bourbon Vanilla, Bourbon Vanilla, Chai Rooibos
/ **32**

DIGESTIVI

Limoncello, Grappa, Cognac

(please see our digestivi list)

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