

From the Coffee Bar

AMERICANO R18-00

CAPPUCINO R25-00

LATTE R28-00

LINDT HOT CHOCOLATE R30-00

**TEA (BLACK; GREEN; ROOIBOS;
HERBAL) R20-00**

HOT/ COLD MILK R22-00

KIDDIES HOT CHOCOLATE R20-00

BABYCINO R6-00

CAKES

We offer a great variety of German Blechkuchen, including traditional flavors like apple crumble and bee sting cakes, but also all time favorites like poppy seed cake as well as plum cake.

CROISSANTS & ROLLS

Our croissants are made freshly every day and are often cited as the best croissants in town. Made with real butter, these mouth watering goodies sell fast! We do also produce a wide selection of rolls, including wheat-free and rye rolls.

PIES

Made with great ingredients including free range eggs and organic veggies, our pies have never failed our customers expectations.

BREAD

Everyone knows: Germans love their bread! Made from traditional German recipes, our breads are free from any chemicals such as preservatives, colorants, artificial flavors or soft-makers. We do it the old way with love and passion. Spelt and sour dough breads are our specialty.

BREAKFAST

COLAZIONE

Fresh Pastries

Ask your waiter or choose from our selection at the counter

Uova Strapazzate

Scrambled eggs with Spanish Chorizo on rye, whole wheat or ciabatta toast

Uova alla Benedict

Italian Pancetta or smoked salmon, baby spinach, hollandaise sauce, toasted rye

Banting Benedict

Italian Pancetta or smoked salmon, baby spinach, hollandaise sauce, black mushroom

Croissant Strapazzate

Croissant, scrambled eggs, Italian Pancetta

Frittata

Roasted vegetables, salami, caramelized onion, mozzarella

Granola della Casa

Unsweetened yoghurt panna cotta, fresh fruit, granola, honey

FRESH JUICE MIXES

Power Boosters

Cucumber, celery, spinach, parsley, lemon, ginger and apple

Pick Me Up

Orange, carrot, apple, pineapple

Cardio

Beetroot, carrot, apple, mint

Flu Buster Shot

Ginger, lemon, cayenne pepper

Orange Juice

Freshly squeezed orange juice

Breakfast Smoothie

Rolled oats, low-fat yoghurt, banana, fat-free milk, honey, ground cinnamon

HOT BEVERAGES

Espresso / Espresso Double / Espresso Macchiato /
Americano / Decaf Americano / Café Corretto / Cappuccino /
Decaf Cino / Café Latte / Mochaccino / Hot Chocolate /
Tea Selection: Ceylon, Rooibos, Herbal, Chai

LUNCH AND DINNER

**PANINI
(LUNCH ONLY)**

[Served on a fresh baguette]

Prosciutto Crudo, Mozzarella di Bufala, tomato, basil

Prosciutto Cotto, fontina, aioli

French brie, rocket, grilled aubergine, Italian sundried tomato

**PIADINE
(LUNCH ONLY)**

[Served on a toasted wrap]

Prosciutto Crudo, Mozzarelladi Bufala, tomato, basil

Prosciutto Cotto, fontina, aioli

French brie, rocket, Italian sundried tomatoes

STARTERS

Tartar di Manzo

Hand cut beef, salt, pepper, lemon, Worcestershire sauce, olive oil, egg yolk, anchovies

Duo di Salmone e Tonno

Yellowfin Tuna, Norwegian Salmon, extra virgin olive oil, lemon, salt

Carpaccio di Polipo

Thinly sliced octopus, olive tapenade mayonnaise, crispy capers

Bruschetta con Fegatini

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

Classic Caesar Salad

Cos lettuce, crispy pancetta, soft poached egg, garlic croutons, anchovy mayonnaise, Grana Padano P.D.O shavings

Villa 47 Insalata

Lettuce, edamame beans, avocado, artichokes, roasted pine nuts, Grana Padano P.D.O shavings, extra virgin olive oil

Caprese

Mozzarella di Bufala P.D.O, Rosa tomatoes, basil, extra virgin olive oil, panko breadcrumbs
(Optional addition: Avocado SQ when in season)

Asparagi con Uova

Asparagus, soft poached egg, Grana Padano P.D.O shavings

PASTA & RISOTTO

Pomodorino

Granoro Dedicato Linguine, lightly sautéed Italian tomatoes, garlic, chilli, Grana Padano P.D.O

Farfalle Caprino

Granoro Farfalle, tomato, rocket, olives, goat's cheese, extra virgin olive oil, chilli, garlic

Orecchiette Pugliese

Granoro Dedicato Orecchiette, broccoli, anchovies, garlic, chilli, extra virgin olive oil, Grana Padano P.D.O

Ravioli Spinaci e Ricotta

Ravioli, garlic, chilli, extra virgin olive oil, baby spinach

Villa 47 Tortellini

Prosciutto Crudo Tortellini, ragu sauce, chilli, Parmigiano Reggiano P.D.O

Spaghetti con Gamberi

Granoro Dedicato Spaghettoni, prawns, tomato, extra virgin olive oil, chilli, garlic

Risotto del Giorno

Please ask your Waiter.

(Granoro Gluten Free Pasta option is available)

MAINS

Controfilletto 300g / Beef Wing Rib 600g

White truffle sauce, roasted vegetables, pomme frites

Costlette di Vitello Milanese

Crumbed veal cutlets, butter, white wine, polenta chips, baby spinach

Agnello alla Brace

Grilled lamb chops, parmesan truffle chips, roasted vegetables

Villa 47 Burger

Homemade 180g beef patty, pickles, grilled mushrooms, mozzarella, Italian pancetta, Sriracha mayonnaise, pomme frites

Pesce del Giorno

Grilled catch of the day, extra virgin olive oil, lemon, roasted vegetables

Petto D'Anatra Croccante

Crispy duck breast, caramelized honey & lemon sauce, artichoke mashed potato, baby beetroot

Fritto Misto

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

Gamberi

Grilled prawns, roasted sweet potato, lemon garlic butter, chilli oil

COLD MEAT PLATTERS

PLATTER 1 SERVES 1-2 PEOPLE

A trio of Italian cold meats, Salame Napoli, Speck, Parma Ham P.D.O

Platter 2

Serves 2-3 people

A selection of Italian cold meats, Salame Napoli, Speck, Parma Ham P.D.O, Mortadella

Platter 3

Serves 3-4 people

A selection of Italian & Spanish cold meats, Salame Napoli, Salame Milano, Parma Ham P.D.O, San Daniele P.D.O, Prosciutto Cotto, Mortadella, Chorizo Sarta

SPECIALITY CHEESE PLATTERS

PLATTER 1 SERVES 1-2 PEOPLE

A trio of cheese including Brie, Grano Padano P.D.O, Italian Gorgonzola and homemade preserve

Platter 2

Serves 2-3 people

A selection of French and Italian cheese including Camembert, Brie, Etorki, Grano Padano P.D.O, Italian Gorgonzola and homemade preserve

Platter 3

Serves 3-4 people

A selection of cheese including Camembert, Brie, Etorki, Chavroux, Italian Gorgonzola, Fol Epi, Grana Padano P.D.O and homemade preserve

SPECIALITY CHEESE & COLD MEAT PLATTERS

Platter 1

Serves 1-2 people

A selection of antipasti including Grana Padano P.D.O, Brie, Salame Napoli and Parma Ham P.D.O

Platter 2

Serves 2-3 people

A selection of antipasti including Grana Padano P.D.O, Brie, Italian Gorgonzola, Salame Napoli, Parma Ham P.D.O and Speck

Platter 3

Serves 3-4 people

A selection of antipasti including Brie, Italian Gorgonzola, Grana Padano P.D.O, Etorki, Salame Napoli, Speck, Parma Ham P.D.O, Chorizo Sarta and Mortadella

DESSERTS

Tiramisù

Panettone Bread & Butter Pudding

Crème Catalana

Caramelized oranges, vanilla mascarpone

Iced Mixed Berries, hot white chocolate

A pair of glasses is resting on a menu or document. The background is dark and slightly blurred, showing the texture of the paper and the frame of the glasses.

HOT BEVERAGES

Espresso / Espresso Double / Espresso Macchiato /
Americano / Decaf Americano / Café Corretto / Cappuccino /
Decaf Cino / Café Latte / Mochaccino / Hot Chocolate /
Tea Selection: Ceylon, Rooibos, Herbal, Chai

10% service charge added to tables with 8 or more guests