



VILLA ORETTA
CORTINA D'AMPEZZO

I "CICCHETTI":

MINI-PIZZA MARGHERITA, FRIED TOAST WITH HAM AND PARMESAN CHEESE, € 18.00
CREAMED CODFISH (MANTECATO) ON WHITE POLENTA (1,3,4,7,9,12)

STARTERS

OUR MARINATED SALMON WITH HORSERADISH AND POMEGRANATE (1,4) € 30.00

MARINATED RAW FISH: RED SHRIMP WITH CITRUS FRUITS, BERGAMOT SEA BASS
AND SOY TUNA WITH CAPER FLOWERS * (2,4,6) € 45.00

SEARED SQUID ON ARTICHOKE CRUDITÉS * (4,14) € 30.00

ARTICHOKE AND CHICKPEA'S CREAM WITH PIAVE ORO CHEESE SHAVINGS,
FRIED ARTICHOKE AND PUCCIA CHIPS (1,2,7)  € 25.00

SEARED PRAWN TAILS WITH LATE-SEASON TREVISO RADICCHIO ON A CREAM
OF CELERIAC AND CRISPY GUANCIALE * (7,8,12) € 30.00

MARINATED BEEF WITH GIARDINIERA OF CAULIFLOWER, FENNEL AND
PUMPKIN (8,12) € 25.00

SLOW-COOKED VEAL WITH BLANCHED VEGETABLES IN A SWEET AND SOUR
SAUCE WITH OREGANO € 25.00

SORANA FILLET TARTARE (3,10) € 35.00

SERVICE CHARGES € 5,00

* DEPENDING ON THE SEASON, PRODUCTS MAY BE FROZEN OR DEEP-FROZEN

FOR INTOLERANCES OR ALLERGIES PLEASE CONTACT THE WAIT STAFF

 = VEGETARIAN DISH

ALLERGENS: 1-CEREALS, 2-SHELLFISH, 3-EGGS, 4-FISH, 5-PEANUTS,
6-SOYBEANS, 7-MILK, 8-NUTS, 9-CELERY, 10-MUSTARD, 11-SESAME,
12-ANHYDRIDE SULFUR AND SULFITES, 13-LUPINS, 14-SHELLFISH.



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FIRST COURSES

THE CLASSICS

OUR RAVIOLI CARBONARA (1,3,7,8,9)	€ 22.00
SPECK NOODLES AU GRATIN (1,3,7,8,9)	€ 20.00
HOMEMADE POTATO GNOCCHI WITH TOMATO AND BASIL (1,3,7,8,9) 	€ 20.00

FOR THIS WINTER

FETTUCCINE WITH PUMPKIN, CRISPY PORK CHEEK, AND SMOKED RICOTTA CHEESE (1,3,7,8,9)	€ 22.00
PACCHERI WITH LATE-SEASON TREVISO RADICCHIO, SCAMPI, AND TURMERIC (1,2,4,9)	€ 30.00
SQUARE SPAGHETTI OF "THE REDEEMER"	€ 28.00
RISOTTO WITH SCALLOPS AND ARTICHOKES, FLAVORED WITH LEMON AND FRESH STRACCIATELLA CHEESE * (2,4,7,9) FOR TWO PEOPLE	€ 60.00

SERVICE CHARGES € 5,00

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AVAILABILITY OF GLUTEN-FREE OR KAMUT PASTA

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MAIN COURSES

SEARED TUNA TATAKI WITH LEMON AND GINGER, SERVED WITH CONFIT DATTERINI TOMATOES * (9,12)	€ 35.00
CURRIED SCAMPI WITH PILAF RICE AND MANGO CHUTNEY *(2,4,7,9,10,12)	€ 45.00
MEDITERRANEAN-STYLE STEWED FISH FILLETS *(4,7,12)	€ 35.00
SPECK CHATEAUBRIAND WITH BÉARNAISE SAUCE (3,7,8) FOR TWO PEOPLE	€ 90.00
VEAL ASHÉ WITH ARTICHOKES (1,3,7)	€ 28.00
GUINEA FOWL BREAST STUFFED WITH AROMATIC HERBS AND CARAMELIZED PRUNES (9,12)	€ 30.00
BRAISED VEAL CHEEK ON STEWED PURPLE CABBAGE (9,12)	€ 30.00

SERVICE CHARGES € 5,00

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SIDE DISHES

PURPLE CABBAGE SAUTÉED WITH APPLE CIDER VINEGAR (12) 	€ 10.00
SAUTÉED ARTICHOKES 	€ 15.00
AMPEZZO-STYLE POTATOES	€ 10.00
LATE-SEASON TREVISO RADICCHIO BAKED IN THE OVEN 	€ 15.00
BROCCOLI REPASSED WITH ANCHOVY AND BAY LEAF	€ 10.00

SERVICE CHARGES € 5,00

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DESSERTS

WARM PUFF PASTRY OF PEARS AND CREAM ICE CREAM (1,3,7,8)	€ 15.00
OUR CRÊPE SUZETTE (1,3,7,12)	€ 15.00
CELESTINE'S CAKE WITH FRESH CREAM (1,3,7)	€ 12.00
HOUSE SORBET	€ 10.00
CREAM ICE CREAM WITH CARAMEL AND CRUNCHY TOPPING (3,7,8)	€ 10.00
SOFT HEART CHOCOLATE CAKE WITH ALMOND CUSTARD AND SORBET WITH POMEGRANATE (3,8)	€ 10.00

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