



inVilla
SUMMER MENU

In our restaurant we constantly try to enhance the flavors of the territory and add the value of the local products by looking for new combinations and innovative taste emotions. Our chef expresses his passion and dedication to the cuisine by combining technique and product quality, playing with traditional recipes, without ever losing the bond he has with his land of origin. Freshness, quality and seasonality.

The fresh pasta you find on the menu is entirely produced and hand-rolled by us. The bread, the basic preparations of desserts and the jams are completely home made, always using high quality products, coming from our garden according to availability, such as lemons that come from our lemon house.





inVilla
SUMMER MENU

FIRST COURSES

Tortello al Ragù

Ravioli stuffed with Chianina meat ragù, tomato pudding, julienne of fermented carrots

Spaghetti Buono

Spaghetti from Gragnano with onion and barley's miso cream, crunchy bread crumbs with parsley, parmesan cheese foam

Picio alla parmigiana

Pici with fresh pachino pomarola, buffalo mozzarella, parmesan cheese, crystallized basil and roasted eggplant foam

Tagliatella al verde

Yellow pasta tagliatelle with pistachio pesto, tomato confit, octopus, caper's crumble

Raviolo aperto

Open ravioli, sheep ricotta with honey, pepper and walnuts, pork cheek cream, ham broth

Risotto Passione

Saffron risotto with caramelized shallot, marinated shrimps, vanilla oil, kiwi sauce

STARTERS

Terrina di coniglio

Rabbit and pistachio terrine, Jerusalem artichoke cream, crispy leeks, tarragon powder

Il Soufflé

Soufflé of fennel cooked in vermouth, courgettes and mint cream, crunchy salted hazelnuts

Tartare Oldschool

Beef tartare, caper flower, mustard grains, onion fermented in green tea vinegar, Villa's lemon mayonnaise, parmesan flakes

Baccalà in Villa

Creamed cod with panforte, fermented bread, parsley and lemon tartare

Taglio di Tonno

Tuna sashimi, burrata mozzarella cream, lemon's oil, rice vinegar

Strada di Scacciapensieri 10, Siena
RISTORANTEINVILLA.IT/EN/





inVilla
SUMMER MENU

DESSERTS

Cantucci e Vino Santo

Assorted cantucci dried biscuit

Lemon Tarte della Villa

Lemon curd, shortcrust biscuit, f lambé meringue,
Villa's lemon powder

Tiramisu nel Chianti

Mascarpone cream, savoiardi soaked in Chianti
Classico, dark chocolate

Il Cioccolato

Nuts Brownies, chocolate and yuzu creamy,
champignon foam

Pistacchio in Villa

Pistachio parfait, licorice crumble, vinegar with green
tea and lemon

La Pesca simpatica

Gin peach mousse, Rosemary whipped cream, crunchy
shortcrust pastry with almonds

MAIN COURSES

All our main dishes are served with their
own side dish

Ricciola a Siena

Slice of Amberjack, saffron cream, rocket pesto, bisque
with blueberries, served with chard leaves

Agnello Fresco

Lamb steak, apple and ginger cream, served with
radicchio and cucumber gel

Cervo della Villa

Venison flavored with pepper and juniper, miso purple
cabbage sauce, served with potato and celery flan

La Barbabietola

Beetroot cooked in its own broth, beetroot mousse,
cashew and basil pesto

Astice Fenomenale

Lemon marinated lobster, sweet soy cream, ginger and
chili pepper oil, with a salad of quinoa, fresh
vegetables and seasonal fruits

Anatra Romantica

Duck breast cooked in raspberry vinegar, endive and
blackberry goat cheese cream, served with a salad of
fresh spinach and red fruits

Strada di Scacciapensieri 10, Siena
RISTORANTEINVILLA.IT/EN/





inVilla
TASTING MENU

Our tasting menu is a journey made up of a selection of dishes taken from the à la carte menu and unpublished menus.

A proposal designed to amaze the palates and make you feel new emotions.

The Chef, Michele Lainati, offers you a modern and captivating tasting tour in the style of the "In Villa" restaurant.

Our proposals:

5 courses with matching 3 glasses of wine

7 courses with matching 5 glasses of wine

