



*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.





## 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

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## FIRST COURSES

### **Tortello al Ragù**

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

### **Spaghetto Buono**

Spaghetti from Gagnano 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

Strada di Scacciapensieri 10, Siena  
[RISTORANTEINVILLA.IT/EN/](http://RISTORANTEINVILLA.IT/EN/)





## 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

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## 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





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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**

