



VILLA PAOLA

snack 11 am - 6 pm
lunch 12.30 pm - 2 pm

LUNCH

First course of the day 20

Main course of the day 20

VILLA PAOLA PIZZA 10

Soft dough made with rye flour and sourdough, topped with Calabrian tomato preserve, Sila mozzarella, basil and wild oregano

Allergens: 1,7

TOASTED SANDWICH 12

Sandwich bread, selection of cured meats, cheeses and vegetables from our garden

Allergens: 1,7

CLUB SANDWICH 14

Triple-decker toasted bread with lettuce, mayonnaise, tomatoes, bacon and chicken breast. Served with garden greens

Allergens: 1,7

LA TROPEANA 13

Garden green salad, sweet and sour Tropea IGP red onion, Callipo reserve tuna in oil, sun-dried tomatoes, fresh chilli

Allergens: 4,12

CAESAR SALAD 15

Green salad from our garden, chicken breast, parmesan, croutons, Caesar dressing

Allergens: 1

CARPACCIO 20

Mediterranean catch, crunchy salad, caper mayonnaise

Allergens: 4,3

BLACK PIG CURED MEAT SELECTION 22

CHEESE SELECTION 18

Allergens: 7

allergens

1 GLUTEN AND DERIVATIVES - 2 CRUSTACEANS AND DERIVATIVES - 3 EGGS AND DERIVATIVES - 4 FISH AND DERIVATIVES - 5 PEANUTS AND DERIVATIVES - 6 SOY AND DERIVATIVES - 7 MILK AND DERIVATIVES - 8 TREE NUTS AND DERIVATIVES - 9 CELERY AND DERIVATIVES - 10 MUSTARD AND DERIVATIVES - 11 SESAME SEEDS AND DERIVATIVES - 12 SULPHUR DIOXIDE AND SULPHITES - 13 LUPINS AND DERIVATIVES - 14 MOLLUSCS AND DERIVATIVES

The dishes served may contain one or more allergens belonging to the 14 categories listed in Annex II of EU Regulation 1169/2011. We kindly ask guests with food intolerances or allergies to inform our dining room staff. We will be happy to provide detailed information on each dish and, if necessary, to replace it on request.

CALABRIAN WINES

SPARKLING

Dovì Bianco - Ferrocinto Chardonnay	53 11
Dovì Rosato - Ferrocinto Aglianico	53 11
Ferdinando 1938 - Statti Brut / Chardonnay	60 12
Almaneti - Librandi Brut Bianco / Chardonnay	53
Rivadiva - Ippolito Greco Bianco	37

WHITE

Zaleuco - Le Moire Mantonico	30 8
Petelia - Ceraudo Mantonico and Greco Bianco	43
Imyr - Ceraudo Chardonnay	70
Pian dei Saraceni - Baroni Capoano Greco bianco	85
Mare - Benvenuto Zibibbo & malvasia	26 8

ROSÉ

Charà - Antonella Lombardo
Nerello Mascalese

66

Peuce - Rocca Brettia
Aglianico

30 | 7

Pollino - Ferrocinto
Magliocco

44

Il Macerato - Ferrocinto
Pecorello

48

RED

Rinni - Cantina Viola Magliocco	52 9
Batasarro - Statti Gaglioppo	52
Pollino Riserva - Ferrocinto Magliocco	75
Don Onofrio - Giraldi & Giraldi Magliocco and Cabernet Sauvignon	48
Pian dei Saraceni - Baroni Capoano Magliocco and Gaglioppo	85

DESSERT WINES

Aurum Deum IGT - Cantina Artese Zibibbo	60 12
Melète IGT - Casa Ponziana Calabrese	55 11