

VILLA LA BELLE
ETOILE
SUMMER 2015 MENU

Chef Marina Melis

~ SARDINIA ~



AN ISLAND OF SHEPHERDS, RENEGADES, MYRTLE AND WILD BOARS: THIS IS BEAUTIFUL SARDEGNA. FLAVORS FROM SOFT PECORINO SARDO AND SUCKLING PIG TO BITTER HONEY AND PUNGENT BOTTARGA BEAR THE IMPRINTS OF ROME, SPAIN, AND THE ARAB WORLD. GRANITE AND MEDITERRANEAN MACCHIA BRUSH MARK SARDINIA'S LANDSCAPE AND GIVES LIFE TO THE INTRIGUINGLY UNDER-DISCOVERED WINES, INCLUDING COMPLEX VERMENTINOS, SPICY CANNONAU AND THE UNIQUE SHERRY-STYLE VERNACCIA DI ORISTANO.

ANTIPASTI

CASINGIOLU

TRADITIONAL SARDINIAN GOAT CHEESE. LOCAL OLIVE OIL, RED PEPPERS, ITALIAN HERBS

ANTIPASTI DI TERRA

SELECTION OF WILD SARDINIAN HAMS AND CHEESES: INCLUDING BRESAOLA, CULLATELLO, PECORINO, CAPRINO, SMOKED RICOTTA

ANTIPASTI DI MARE

FRESH SEAFOOD SALAD WITH MUSSELS, OCTOPUS, PRAWNS

CAPRESE

CREAMY MOZZERELLA, FRESH TOMATOES, BASIL

INSALATA MISTA LOCALE

DAILY CHOSEN GREENS INCLUDING ESCAROLE, HOUSE DRESSING

ZUPPA DI VEDURE

A LIGHT SOUP WITH FRESH DAILY VEGETABLES

CRUDITES FRESCA

PRIMI

RAVIOLI DI RICOTTA OVINA

MADE WITH EGGS AND SAFFRON, GRATED LEMON AND FRESH TOMATO SAUCE

CULURGIONES

FILLED PASTA WITH POTATOES, DOLCE SARDO CHEESE, FRESH MINT, SAGE LEAVES, LOCAL OLIVE OIL.

LASAGNE ALLA CHEF

OUR CHEF'S SIGNATURE LASAGNA

PASTA FUSILLI

PREPARED WITH GRILLED ZUCCHINI AND A SPLASH OF LOCAL OLIVE OIL

SPAGHETTI ALLA VONGOLE

SPAGHETTI WITH TRADITIONAL TOMATO SAUCE AND SMALL CLAMS (OR FRESH PRAWNS)

PASTA FREGOLA

SMALL SARDINIAN SEMOLINA PASTA WITH FRESH SMALL CLAMS OR FRESH MUSSELS IN A TRADITIONAL ITALIAN SAUCE

PENNETTE PASTA ALLA CARETTIERA

MOZZARELLA, RIPE TOMATOES, BASIL, AND OUR FINEST LOCAL OLIVE OIL

SPAGHETTI ALLO SCOGLIO

SPAGHETTI SAUTÉED WITH A SELECTION OF FINE SEAFOOD

PASTA E FUNGI

SAUTÉED MUSHROOMS AND SMAOKED PANCETTA IN OUR CHEF'S SIGNATURE SAUCE

MALLOREDDUS

TRADITIONAL PASTA WITH FRESH TOMATO SAUCE, SAUSAGE, PECORINO

MELANZANE A LA PARMIGIANA

BAKED EGGPLANT, CRUSTED PARMESAN CHEESE

PASTA CON SCAMPI

FRESH RED TOMATO SAUCE, SHRIMP

RISOTTO

SARDINIAN RISOTTO WITH CALAMARI

CONTORNI

GRILLED VEGETABLES: ARTICHOKE, PEPPERS, EGGPLANT,

HEIRLOOM CARROTS WITH LEMON

POTATOES AL FORNO, ROSEMARY

MUSHROOMS, ZUCCHINI, OTHER DAILY CHOSEN VEGETABLES

SECONDI

GRIGLIATA MISTA DI CARNE

MIXED GRILL OF SUCCULENT MEATS

AGNELLO ARROSTO

ROASTED SUCCULENT LAMB RIBS WITH A HINT OF ROSEMARY

POLLO RUSPANTE

FREE-RANGE CHICKEN BAKED IN THE OVEN

PORCHETTO ARROSTO

SUCKLING PIG, A FINE SARDINIAN DELICACY, ROASTED AND GARNISHED WITH MRYTLE

GRIGLIATA MISTA DI PESCE

FISHES OF THE DAY, GRILLED OR BAKED

PECORA IN CAPOTTO

POTATOES

GAMBERONI

FRESH LARGE PRAWNS OVENBAKED, BOILED WITH LEMON AND LOCAL OLIVE OIL, OR GRILLED WITH FRESH HERBS

FRITTO MISTO DI MARE

A SELECTION OF MIXED FRIED FISH, SERVED WITH LEMON ON THE SIDE

ARAGOSTA

LOBSTER SAUTÉED IN OUR FINEST LOCAL OLIVE OIL WITH CHEF'S LEMON SAUCE

DOLCE

TIRAMISU

ALLA LA BELLE ÉTOILE

MACEDONIA

FRUIT SALAD WITH DAILY FRESH FRUITS

DOLCI TIPICI

ALMOND BASED TRADITIONAL SARDINIAN SWEETS AND COOKIES

SEBADAS

TRADITIONAL SARDINIAN DESSERT FILLED WITH SOFT CHEESE, HONEY

GELATI

SELECTION OF CLASSIC ITALIAN FLAVORS

PLEASE NOTE: OUR MENU IS MEANT TO BE A SUGGESTION OF VARIOUS OPTIONS. OUR DISHES ARE ALWAYS MADE WITH THE FRESHEST DAILY INGREDIENTS AND MAY VARY ACCORDING TO AVAILABILITY IN THE MARKET.

VILLA LA BELLE ETOILE

SUMMER 2015 WINE LIST

VINI SPUMANTI

PROSECCO BRUT 'MIONETTO' 15
2013
NOSE: INTENSE, FRUITY BOUQUET WITH HINT OF GOLDEN APPLE.
PALATE: DRY, FRESH, LIGHT IN BODY AND WELL BALANCED.

CHAMPAGNE 'MOET & CHANDON' 50
2012
NOSE: PÂTISSERIE SCENTED FIZZ WITH TOASTY NOTES AND HINT OF VANILLA.
PALATE: MATURE AND REFRESHINGLY DRY.

VINI BIANCHI

NURAGUS DI CAGLIARI 'ARGLIOLAS' 10
2014
NOSE: FRUITY, FRAGRANT AND HARMONIOUS.
PALATE: FULL, MELLOW AND RICH, WITH A SLIGHTLY BITTER FINISH, TYPICAL OF NURAGUS.

PINOT GRIGIO 'SANTA CATERINA' 12
2013
NOSE: LIGHT BODIED, ELEGANT, CRISP AND DRY.
PALATE: LIGHT LEMON, GREEN APPLE, AND BLOSSOMS.

CHARDONNAY 'KURTATSCH CORTACCIA' 14
2013
NOSE: MEDITERRANEAN ABUNDANCE OF FRUIT, BANANA AND GINGERBREAD SPICES.
PALATE: SMOOTH ACIDITY, STRUCTURED AND FRESH.

VERMENTINO DI GALLURA 'FUNTANALIRAS' 15
2014
NOSE: ELEGANT AND DELICATE AROMA, WITH NOTES OF FRESH HAZELNUT, ACACIA AND BAKED APPLE.
PALATE: SOFT, DRY AND PLEASANTLY FRUITY.

CHARDONNAY ALTO ADIGE 'PILAT' 18
2014
NOSE: WONDERFUL, COMPLEX AROMAS IN THE NOSE, EXOTIC FRUIT, PASSION FRUIT
PALATE: PERSISTENT TASTE WITH FRUITY FRESHNESS AND A JUICY FINISH

VERMENTINO DI GALLURA 'CAPICHERA' 45
2014
NOSE: FLORAL SCENTS WITH NOTES OF ORANGE BLOSSOM, IRIS, AND FRUITY YELLOW APPLE.
PALATE: FRESH, LIVELY, AND FRAGRANT WITH A NICE FRUITY FULLNESS AND PERSISTENT FULLNESS.

VINI ROSSI

CANNONAU DI SARDEGNA 'SELLA & MOSCA' 15
2010
NOSE: EMITS AROMAS OF RIPE RED BERRY, INCLUDING STRAWBERRY AND RASPBERRY JAM.
PALATE: A FULL, ROUND TASTE OF HERBS, SPICES, COFFEE, AND FRUIT FLAVORS WITH AN ARISTOCRATIC OAK OVERTONE.

ISELIS ROSSO 'ARGIOLAS' 20
2012
NOSE: AMPLE AND HARMONIOUS SCENT, WITH NOTES OF YELLOW BLOSSOMS AND TROPICAL FRUITS, AND UNDERLYING LIGHT MOSSY NOTES
TASTE: MELLOW AND EXPANSIVE, WITH A VERY LONG PLEASANT FINISH.

BARBARESCO 'CASTELLO DI NEIVE' 35
2011
NOSE: COMPLEX, INTENSE AND QUITE PRONOUNCED.
TASTE: ROUND, SWEET TANNINS, WITH THE RIGHT ACIDITY.

BAROLO 'BOSCHETTI' 40
2010
NOSE: PERSISTENT AND PENETRATING WITH SCENTS OF ROSE AND LIQUORICE.
PALATE: AN ELEGANT, HARMONIOUS, FULLY ROUNDED BAROLO WITH NOTES OF COCOA, PIE CRUST, FIG, AND SHERRY.

TURRIGA 'ARGIOLAS' 60
2010
NOSE: RICH, COMPLEX BOUQUET.
PALATE: VERY WELL STRUCTURED, BALANCED, FINE AND PERSISTENT. EXTREMELY SMOOTH.

DIGESTIVI

LIMONCELLO
LIQUEUR MADE WITH MEDITERRANEAN SUN-RIPENED LEMONS.

MIRTO
SARDINIAN LIQUEUR MADE BY INFUSING MYRTLE BERRIES WITH ALCOHOL AND HONEY.

*PLEASE LET US KNOW IF YOU WOULD LIKE US TO STOCK ANY OTHER BEVERAGES THAN ARE OTHERWISE LISTED. WE WILL DO EVERYTHING WE CAN TO ACCOMMODATE YOUR REQUESTS.