



Welcome to Brasserie at Villa Porta, also known as **La Spiaggia**.

A WINE JOURNEY

Valdobbiadene DOCG Prosecco Superiore Brut, Drusian - Glass: 7; Bottle: 32
Glera 100%

Franciacorta DOCG Brut Blanc de Blanc, Derbusco Cives - Glass 12; Bottle: 62
Chardonnay 100%

Champagne AOC Brut *La Cuvée*, Laurent-Perrier - Glass: 19; Bottle: 115
Chardonnay 55%, Pinot Nero 35%, Pinot Meunier 10%

Lugana DOC *I Frati* 2022, Ca' dei Frati - Glass: 8; Bottle: 40
Turbiana 100%

Toscana IGT Vermentino 2022, Donna Olimpia 1898 - Glass: 8; Bottle: 38
Vermentino 100%

Friuli Colli Orientali DOC *Nèstri* 202, Meroi - Glass: 9; Bottle: 45
Chardonnay, Pinot Bianco, Friulano, Sauvignon

Riviera del Garda Bresciano DOC *Rosa dei Frati* 2022, Ca' dei Frati - Glass: 8; Bottle: 44
Groppello 55%, Marzemino 15%, Sangiovese 15%, Barbera 15%

Côte de Provence AOP *UP Rosé* 2022, Ultimate Provence - Glass: 12; Bottle: 65
Cinsault 100%

Costa Toscana IGT Rosso *Tageto* 2021, Donna Olimpia 1898 - Glass: 8; Bottle: 38
Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

Etna Rosso DOC 2020, Barone di Villagrande - Glass: 9; Bottle: 55
Nerello Mascalese 80%, Nerello Cappuccio, Nerello Mantellato 20%

Ghemme DOCG 2019, Il Chiosso Glass: 10; Bottle: 58
Nebbiolo, Vespolina

THE GREAT CLASSICS

Gin Tonic - 18

Villa Porta: Campari, Red Vermouth, Ginger Beer - 15

Lago Maggiore: Grappa Villa Porta, Elder Flower, Prosecco - 15

Spritz: Aperol or Campari, Prosecco, Soda - 12

Hugo: Elderflower, Prosecco, Lime, Mint, Soda - 12

Moscow Mule: Vodka, Lime Juice, Ginger Beer - 15

Crodino, Sanbitter - 7

THE FRESHNESS OF FRUIT SMOOTHIES

Vibrant freshness and pure vitality of Villa Porta artisanal juices

Fresh-vibe Elixir: Cetriolo, menta, ananas, lime. *Cucumber, mint, pineapple, lime* - 10

ZestZen Blend: carota, mela verde, zenzero, sedano. *Carrot, green apple, ginger, celery* - 10

DISHES & APPETIZERS

La Bruschetta Italiana: pane croccante, pomodoro confit, basilico e olio EVO - 13

La Bruschetta italiana: crispy bread, confit tomato, basil and extra virgin olive oil
(1; 5; 8)

Acciughe cantabriche Regina Isabella, burro d'alpeggio e pane croccante - 13

Cantabrian anchovies Regina Isabella, Alpine butter and crispy bread
(1; 4; 5; 7; 8)

Prosciutto di Parma DOP Riserva 20 mesi e grissini stirati a mano al burro e salvia - 22

Prosciutto di Parma DOP Reserve 20-month-aged ham with hand-pulled butter and sage
grissini
(1; 5; 7; 8)

Local Delight: "La Missis" di Capra stagionato con marmellata all'arancia - 17

Local Delight: "La Missis" aged Goat Cheese with cocoa pod
(7)

Crocchette al prosciutto crudo e besciamella - 13

Raw ham croquettes with béchamel sauce
(1; 5; 7; 8; 10; 11; 12)

Coscette di quaglia panate - 18

Breaded quail legs
(1; 5; 7; 8; 10; 11; 12)

Lasagnetta Villa Porta al ragù di tagli selezionati - 20

Lasagna Villa Porta with ragù made from selected cuts
(1; 3; 6; 7; 8; 9)

Spaghettonone di Gragnano al pomodoro e limone - 20

Spaghettonne from Gragnano with tomato and lemon sauce
(1; 3; 6; 7; 8; 9)

DESSERTS & GELATO

Tiramisù e crumble di frolla al cacao - 12

Tiramisu with cocoa shortcrust crumble

(1; 3; 6; 7; 8)

Crème brulè all'arancia amara - 12

Bitter orange crème brûlée

(1; 3; 6; 7; 8)

Panna Cotta aromatizzata al Ceylon Tea - 12

Panna Cotta flavored with Ceylon Tea

(7)

Crostatina al cacao, caramello salato, parfait e nocciole piemontesi - 12

Cocoa tartlet with salted caramel, parfait, and Piedmont hazelnuts

(1; 3; 6; 7; 8)

Brownie al cioccolato caldo con noci Pecan e gelato alla Vaniglia del Madagascar - 12

Hot chocolate fudge brownie with Pecan nuts and Madagascar Vanilla ice cream

(1; 3; 7; 8)

Fragole freschissima in tre consistenze, salsa al cioccolato fondente e peperoncino - 12

Freshest strawberries in three textures, dark chocolate and chili sauce

(1; 3; 7; 8)

Gelato

Il gelato è reperito a km 0 e fatto con ingredienti locali di prim'ordine.

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Cioccolato e Arancia - 12

Chocolate and bitter

(7)

Pistacchio - 12

Pistachio

(3; 7)

Miele di Agra e rosmarino di Colmegna - 12

Honey from Agra and rosemary from Colmegna

(7)

Fragola - 12

Strawberry

Limone e basilico - 12

Lemon and basil

Cocco - 12

Potete scegliere uno, due oppure tre gusti

You can choose one, two or three different flavours.

Allergens: 1. Cereals containing gluten (e.g., wheat, rye, barley, oats), 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk (including lactose), 8. Nuts (e.g., almonds, hazelnuts, walnuts, coconut), 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/litre), 13. Lupin, 14. Molluscs.



LAKE MAGGIORE



SEASON 2024: THEMED DINNERS AND WINE CLUBS

Wine Club: Cantine Cusumano e Alta Mora
17 May 2024

Themed Dinner: Bella Vita: Dinner & Music
21 June 2024

Wine Club: Cantine Ornellaia e Frescobaldi
5 July 2024

Themed Dinner: World Wine Festival & Abba Tribute Concert
19 July 2024

Wine Club: Maison Olivier Père & Fils
1 August 2024

Themed Dinner: Summer Party & Latin Music
23 August 2024

Themed Dinner: Amore & Amarone: Romance Opera Night
27 September 2024

Wine Club: Cantina Tenuta Tenaglia
18 October 2024