



Art on a Plate – Villa Toscana Menu Inspired by Leonardo Da Vinci's Artworks

HORS D'OEUVRE

Leda and the Swan

Slow cooked eggs fried with Fontina Sauce, green asparagus tips, truffle shaves
(W)(D)(V)

Vitruvian Man

*Pan seared Foie Gras with Chantarelle mushrooms and pea cream, quail egg fan
and winter uncinatum*
(D)

STARTERS

The Last Supper

Crispy Burrata Carasau salad and Elisir sauce
(W)(D)(V)

La Scapigliata

Cucumber salad with Bottarga and Pecorino Cheese
(D)(S)



PRIMI

Lady with an Ermine

Truffle potato, caramelized onion, ravioli with Rasher cheese, Piedmont white truffle
(W)(V)

La Belle Ferronnière

Chicche di Patata Rossa and Bagna Cauda with garlic and sea urchin pulp with black truffle
(S)(W)

MAIN COURSES

Virgin of the Rocks

*Grilled beef tenderloin, broccoli, herring and mushroom reduction sour sauce,
served with polenta*

Aerial Screw

Porcini Mushrooms Pie with Saffron Flowers and Crispy Rosemary
(V)(D)

Dessert

Mona Lisa

Milk chocolate mille feuille with ginger sauce
(W)(D)



5-course set menu at AED450 per person
Prior reservation is required, kindly dial 02 694 4553 or
email restaurants.abudhabi@stregis.com

