

OUR VALUES

Cucina con l'anima - Accoglienza con il cuore Cuisine with soul - hospitality from the heart

**Culinary creativity and heartfelt hospitality, paired with tradition and modernity?
It's a match!**

Head Chef Marcello Gallotti, born in Rome and shaped by the rich diversity of Italian cuisine, brings authentic flavors to the plate — with lots of amore. For him, cooking means placing the quality of the ingredients at the center and creating a sensory experience that delights both the taste buds and the eyes.

By his side, Restaurant Manager Cristopher Heßler and his team ensure that every visit becomes a special moment. With professionalism, charm, and a true passion for hospitality, he attentively guides our guests through the evening, creating an atmosphere where you instantly feel welcome. True to our motto: Food with soul, hospitality from the heart

Our Partners for Premium Quality:

- Bread: Family Bakery Dietmar Bauer, Neulußheim
- Vegetables: Horoz, Mannheim
- Fish & Seafood: Delta and Frischeparadies, Stuttgart
- Meat & Sausages: Butchery Rungis Express, Meckenheim

Buon Appetito!

Wishes you the Villa Medici team!



VILLA MEDICI

HOTEL | RESTAURANT | EVENTS
CONFERENCE | SPA

MENU CARD

STARTERS

gua bao buns

fried prawns | kimchi | guacamole | orange chutney

18,00 €

buffalo mozzarella

tomatoes | balsamic vinegar | basil sorbet | pine nuts

17,00 €

gazpacho andaluz

with pan-fried prawns

14,00 €

without pan-fried prawns

11,50 €

bruschetta

tomato concassé | basil | garlic

9,00 €

SALADS

salad tonno

colorful leaf salad | raw vegetables | feta cheese | hot pepper
olives | tuna | balsamic dressing

small 12,00 €

large 17,00 €

salad pollo

colorful leaf salad | raw vegetables | chicken stripes | balsamic dressing

small 12,00€

large 17,00 €

salad medici

colorful leaf salad | raw vegetables | balsamic dressing

small 9,00 €

large 12,00€



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PASTA & RISOTTO

ravioli spinach ravioli

tyrolean bacon | rocket | grana padano

23,00 €

spaghetti alla nerano

courgette | clams

27,00 €

herb risotto

buffalo mozzarella | orange filet | tomatoes

24,00 €

MAIN COURSES

fried rump steak

roasted potatoes | salad | honey mustard sauce

40,00 €

fried salmon fillet

batatas a murro | frisée | aioli | herb butter

34,00 €

wiener schnitzel

fried potatoes | cranberries | lemon

30,00 €

DESSERTS

limoncello torta caprese

limoncello | lemon sorbet | almonds

10,00 €

american cheesecake

crumble | red berries

10,00 €

sorbet selection

fruit selection

10,00 €



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ALLERGENS | ADDITIVES

ALLERGENS

- A** cereals containing gluten
- B** crustaceans
- C** egg
- D** fish
- E** peanut
- F** soy
- G** milk or lactose
- H** nuts
- I** celery
- J** mustard
- K** sesame
- L** gelatin
- M** molluscs

ADDITIVES

- 1** with preservatives or nitrate
- 2** with antioxidants
- 3** with flavor enhancer
- 4** sulfured
- 5** blackened
- 6** with sweeteners
- 7** with one type of sugar and sweeteners
- 8** with milk protein

STARTERS

- gua bao buns **A, C, D, F, H, 3, 7**
- buffalo mozzarella **A, G, 1, 8**
- andalusian gazpacho **A**
- bruschetta tradizionale **A**

SALATE

- salad tonno **J, M, D, 5, 7**
- salad pollo **F, M, J, 1, 6, 7**
- salad medici **J, M, 7**

PASTA

- ravioli ricotta spinach **A, C, G, I, 3**
- spaghetti alla nerano **A, D, I, M**
- herb risotto **G, I, 8, 3**

HAUPTGÄNGE

- fried rump steak **G, I, J, 1, 2**
- fried salmon fillet **G, H, 2**
- wiener schnitzel **A, C, G, 7, 8**

DESSERTS

- limoncello torta caprese **C, E, G, 7, 2**
- american cheesecake **A, G, L, 8, 7**
- sorbet selection **A, G, 7**

Please contact our service team, if you have any allergens or intolerances.