

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



GREENSIGN
HOTEL
LEVEL 4

MENU CARD

STARTERS

beef carpaccio

basil pesto | pine nuts | grana padano | bread crisp

18,00 €

antipasto misto (available in vegetarian form)

mixed starters italian style

16,00 €

ribollita toscana

tuscan vegetable stew | white beans | extra virgin olive oil

14,00 €

zuppa pavese

poached egg | chicken broth | grana padano

14,00 €

bruschetta tradizionale

tomato concassée | 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€

PASTA & RISOTTO

spaghetti carbonara

guanciale | egg yolk | pecorino romano | black pepper

starters 18,00 €
main course 24,00 €

tagliatelle con ragù di oca e zucca

tagliatelle with goose and beef ragù |
pumpkin cream | black taggiasca olives

starters 20,00 €
main course 26,00 €

linguine ai frutti di mare

seafood | cherry tomatoes | basil oil

starters 22,00 €
main course 26,00 €

ravioli ripieni di noci e fichi con salsa al radicchio e gorgonzola

ravioli filled with walnuts and figs | radicchio with balsamic vinegar
gorgonzola

starters 22,00 €
main course 28,00 €

risotto

with mushroom ragout and herbs

starters 22,00 €
main course 28,00 €

MAIN COURSES

beef sirloin steak

parsnip purée | wild broccoli | balsamic-vinegar jus

42,00 €

pan-seared duck breast

artichokes | sweet potato | port wine and fig sauce

38,00 €

winter skrei (norwegian cod)

Italian-style mashed potatoes | Saffron stock | Mussels | Fennel

38,00 €

wiener schnitzel

fried potatoes | cranberries | lemon

30,00 €

DESSERTS

chocolate soufflé made with valrhona chocolate

served with pistachio ice cream

10,00 €

lemon tart

meringue | lemon cream | shortcrust pastry

10,00 €

sorbet and ice cream selection

fruit selection

10,00 €

finely refined cheese selection

fig mustard | seasonal fruit | walnut bread

small 12,00 €
large 18,00 €

DOLCE VITA MENU

ribollita toscana

tuscan black cabbage stew | white beans | virgin olive oil

tagliatelle con ragù di oca e zucca

tagliatelle with goose ragù | pumpkin cream | black taggiasca olives

beef sirloin steak

parsnip purée | wild broccoli | balsamic jus

winter skrei (norwegian cod)

italian-style mashed potatoes | saffron broth | mussels | fennel

chocolate soufflé with valrhona chocolate

served with pistachio ice cream

3-course-menu 64,00 € per person

4-course-menu 76,00 € per person

We are happy to offer you a vegan or vegetarian alternative for all dishes.

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

- beef carpaccio **D, 1, E, G, H**
- antipasto misto **A, G, 1**
- ribollita **A, I**
- zuppa pavese **C, G, 1, I**
- bruschetta tradizionale **A, G**

SALATE

- salad tonno **J, M, D, 5, 7**
- salad pollo **F, M, J, 1, 6, 7**
- salad medici **J, M, 7**
- lamb's lettuce **A, J, 6, 7**

PASTA

- spaghetti carbonara **A, G, K**
- ravioli ripieni **A, G, L, C, E**
- linguine ai frutti di mare **A, B, D, M**
- risotto with mushroom **G, I,**
- tagliatelle con ragu **A, C, L, I, 4**

HAUPTGÄNGE

- beef sirloin steak **G, H, I, E, 1, 2**
- pan-seared duck breast **G, H, 2**
- winter skrei **D, G, 3, I, M**
- wiener schnitzel **A, C, G, 7, 8**

DESSERTS

- chocolate soufflé **C, G, 7, 2**
- lemon tart **A, G, C, 8, 7**
- sorbet and ice cream selection **C, G, 7**
- finely refined cheese selection **A, G, H, J**

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