

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!



MENU CARD

STARTERS

vitello tonnato

pink veal | capers | tuna cream | parmesan

18,00 €

antipasto misto (available in vegetarian form)

mixed starters italian style

16,00 €

pumpkin soup

with roasted pumpkin seeds | pumpkin oil

14,00 €

beef bouillon

with julienned vegetables | herb pancakes

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€

salad burrata

colorful leaf salad | colorful tomatoes | burrata | pine nuts
basil | balsamic dressing

small 12,00 €
large 17,00 €

PASTA & RISOTTO

spaghetti alla carbonara

guanciale | egg yolk | pecorino romano | black pepper

starters 18,00 €
main course 24,00 €

tortelli alla mantovana

pasta dough filled with pumpkin | sage butter | parmesan

starters 20,00 €
main course 26,00 €

linguine all'astice

half lobster | linguine | cherry tomatoes | fresh basil
garlic | olive oil

36,00 €

risotto with monkfish

creamy risotto | monkfish-medallions | lemon zest | herbs

starters 22,00 €
main course 28,00 €

MAIN COURSES

roasted veal fillet (160g)

creamed savoy cabbage | hazelnuts confit pumpkin | jus

38,00 €

roasted rump steak (250g)

mashed potatoes | wild broccoli | jus

42,00 €

roasted salmon trout fillet

roasted cauliflower | flamed leeks | trout-caviar-sauce

34,00 €

Wiener Schnitzel

fried potatoes | cranberries | lemon

30,00 €

DESSERTS

crema catalana

freshly caramelized | flavored with orange and cinnamon

10,00 €

tarte-tatin

served with vanilla ice cream

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

beef bouillon

with julienned vegetables | herb pancakes

tortelli alla mantovana

pasta dough filled with pumpkin | sage butter | parmesan

roasted veal fillet (160g)

creamed savoy cabbage | hazelnuts | confit pumpkin | jus

roasted salmon trout fillet

roasted cauliflower | flamed leeks | trout-caviar-sauce

tarte-tatin

served with vanilla 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

vitello Tonnato **C, D, 1**
antipasto misto **A, G, 1**
pumpkin soup
beef bouillon **A, C, G, 1, I**
bruschetta tradizionale **A, G**

SALADS

salad tonno **J, M, D, 5, 7**
salad pollo **F, M, J, 1, 6, 7**
salad medici **J, M, 7**
salad burrata **G, H, J, 1**

PASTA & RISOTTO

spaghetti alla carbonara **A, G, K**
tortelli alla mantovana **A, G, L**
linguine all'astice **A, B, D, M**
risotto with monkfish **G, I, M**

MAIN COURSES

roasted veal fillet **G, H, I, E, 1, 2**
roasted rump steak **G, 1, 2**
roasted salmon trout fillet **D, G, 3**
Wiener Schnitzel **A, C, G, 7, 8**

DESSERTS

crema catalana **C, G, 7**
tarte-tatin **A, G, C, 8**
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.