



HVF

SKYTERRACE

GOLD

CHAMPAGNEBAR
& GRILL

KRUG

Champagne Menu

Lobster Astice	(per Kg)	120,00
Daily caught fish (Grilled, Salt Crust, Acqua Pazza) Pescato del Giorno (Alla Griglia, in Crosta di Sale, all'Acqua Pazza)	(per Kg)	100,00
Grilled Fish Selection Grigliata mista di pesce		50,00
Grilled Squid Calamari grigliati		35,00
Grilled Shrimps / King Prawns Mazzancolle / Gamberoni grigliati		38,00
Grilled Langoustine Scampi grigliati		38,00
Grilled Beef Rib Eye Costata di Manzo alla griglia		30,00
Supreme Roasted Chicken Suprema di Pollo Arrosto		28,00

"Choose your Side Dish"

Scegli il tuo Contorno

(Grilled Vegetables, Herb Sauteed Potatoes, Mixed Salad)

We invite guests with allergies or intolerances to refer to the staff for clarification (REG. UE 1169/2011)

The raw fish served has been treated with rapid blast frozen (REG. UE 1169/2011)

Si invitano gli ospiti con allergie o intolleranze a fare riferimento al personale di sala per le necessarie delucidazioni (REG. UE 1169/2011)

Il pesce servito crudo è stato sottoposto ad abbattimento rapido (REG. CE 853/04)

From 7:00 pm to 24:00 pm - Dalle 19:00 alle 24:00

Executive Chef Savio Perna

Champagne Menu

Raw fish - Il Crudo di pesce	75,00
Fish Tartare, Smoked Salmon, Prawns, Shrimps, and Oysters	
Lobster Catalan Salad	35,00
Catalana d'astice	
Linguine with Lobster	60,00
Linguine all'Astice	
Lemon flavored Spaghetti with Langoustine	30,00
Spaghetti al Limone con Scampi	
Fettucine Carbonara Style	25,00
Fettucine alla Carbonara	
Fried Calamari & Chips, sweet & sour sauce	28,00
Frittura di Calamari, Patate fritte, Salsa in Agrodolce	
Bruschetta with "Sorrento" Tomato 	18,00
Bruschetta al Pomodoro Cuore di Bue	
Buffalo Taleggio Cheese Fondue, Fried Dumplings, Culatello Ham	30,00
Fonduta di Taleggio di Bufala, Gnocco Fritto, Culatello	
Selection of Cheese	25,00
Selezione di Formaggi	

Sweetness

Dark Chocolate Terrine, "Vesuvio" Apricots	16,00
Terrina al Cioccolato Fondente e Albicocche del Vesuvio	
Eggnog puffs & Limoncello	16,00
Sfoglina allo zabaione di limoncello	
Tiramisù	16,00
Tiramisù	
Seasonal fresh fruit salad	18,00
tagliata di frutta fresca	
Homemade ice-creams and sorbets	15,00
Gelati e Sorbetti	

Champagne Montagne de Reims

KRUG

CHAMPAGNE

Behind every precious drop of Krug stands the dream of a visionary.
One man who, long before others, understood that the essence of Champagne is pleasure.
So, over 170 years ago, Joseph Krug broke with convention to follow his vision.
To this day, the House of Krug lives and breathes his enduring philosophy,
creating only prestige Champagnes since 1843.

	By the glass	Bottle
Grande Cuvée 168^{ème} Édition Chardonnay, pinot noir, pinot meunier	50,00	320,00
Rosé Brut (s.a.) Chardonnay, pinot noir, pinot meunier		480,00
Brut Vintage (2006) Chardonnay, pinot noir, pinot meunier		400,00
Brut Collection (1988) Pinot noir, chardonnay, pinot meunier		920,00
Clos du Mesnil Blanc de Blancs (2004) Chardonnay		1700,00
Clos d'Ambonnay (2002) Pinot noir		2850,00



Taste of the Sea

Plateau of Oysters	(6 pieces)	48,00
	(9 pieces)	72,00
	(12 pieces)	96,00

The Oysters are on ice and served with Mignonette Sauce, Toasted Bread and Butter

Plateau Royal 140,00

Oysters, Shellfish & Molluscs served with Flavored Butter, Mayonnaise & Mignonette Sauce

**OYSTERS
& CAVIAR**

The Ultimate of Lifestyle



Caviar &...

BELUGA	(30 gr)	280,00
OSCIETRA IMPERIAL	(30 gr)	220,00
TRADITION ROYALE	(30 gr)	110,00

All Types of Caviar are on ice and served with Buckwheat Blinis, Chive Sour Cream, Eggs, Mignonette Sauce

Caviar Tradition & Smoked Salmon 38,00

Served with
Toasted Bread, Blini, Ricotta Cheese

**OYSTERS
& CAVIAR**

The Ultimate of Lifestyle

Champagne

Moët & Chandon (Épernay)

	By the glass	Bottle
Dom Pérignon Brut Vintage (2010) Chardonnay, pinot noir	55,00	330,00
Dom Pérignon Brut Vintage (2008) Chardonnay, pinot noir		350,00
Dom Pérignon Vintage Rosé (2004) Chardonnay, pinot noir		450,00
Dom Pérignon P2 (2002) Pinot Noir, Chardonnay		500,00
Dom Pérignon P2 (1996) Pinot Noir, Chardonnay		1780,00
Moët Grand Vintage (2012) Chardonnay, pinot noir, pinot meunier		140,00
Moët Ice Impérial (s.a.) Pinot noir, pinot meunier, chardonnay	22,00	110,00
Moët Ice Impérial Rosé (s.a.) Pinot noir, pinot meunier, chardonnay	26,00	130,00

Reims

Veuve Clicquot La Grande Dame (2008) Pinot Noir, chardonnay		310,00
Laurent-Perrier Cuvée Rosé (s.a.) Pinot noir	28,00	160,00
Laurent-Perrier Grande Siècle (s.a.) Chardonnay, pinot noir		250,00
Bollinger Special Cuvée (s.a.)	24,00	140,00
Bollinger R.D. (2004)		390,00
Bollinger La Grande Année (2012)		360,00
Tarlant Brut Nature Bam (s.a.) Chardonnay		240,00

Champagne

Bottle

Salon

Le Mesnil Blanc de Blancs (2007)

850,00

Cristal

Brut Millésimé (2012)

320,00

Charles Heidsieck

Brut Réserve (s.a.)

120,00

Brut Vintage (2006)

200,00

Bêrêche et Fils

Reflêt D'antan (s.a.)

220,00

Le Cran Premier Cru (2011)

210,00

Perrier-Jouët

Belle Epoque (2011)

270,00

R&L Legras

St. Vincent Grand Cru Brut (2000)

320,00

St. Vincent Grand Cru Brut (2008)

250,00

Hommage Grand Cru Brut (s.a.)

200,00

Bruno Paillard

Première Cuvée Millesimé Assemblage (2009)

190,00

Gosset

Grand Blanc de Blancs (s.a.)

160,00

Marie-Noëlle Ledru

Cuvée du Goulté (2014)

220,00

Mailly

L'Intemporelle (2011)

190,00

Laherte Freres

Les 7 (s.a.)

220,00

Benoît Lahaye

Grand Cru Millesimè (2014)

150,00

Champagne Rosé

Bottle

Cristal

Rosé Millésimé (2012)

700,00

Palmer

Rosé Brut Réserve (s.a.)

150,00

Louis Roederer

Brut Rosé Millésimé (2013)

175,00

Savart

Bulle de Rosé Premier Cru Brut (s.a.)

135,00

Bollinger

Rosé (s.a.)

160,00

Grande Année Rosé (2007)

300,00

Gosset

Grand Rosé (s.a.)

150,00

Charles Heidsieck

Rosé Réserve (s.a.)

150,00



HVF

VILLA FRANCA

P O S I T A N O

★★★★★L

SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded

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