



Villa
Collebelvedere

MENU & WINE LIST

Monday's menu

Antipasto della casa

Local cold cuts and cheeses with home-made jam
Vegetables from our kitchen garden
Toasted bread with bell pepper cream
Frittata

Primo

Home-made tagliolini 'alla Nerano': pasta with
squash cream, fried squash, guanciale and pecorino

Dolce

Home-made prune trifle with lemon cream

Tuesday's menu

Antipasto della casa

Local cold cuts and cheeses with home-made jam
Vegetables from our kitchen garden
Panzanella (bread & tomato salad) or bruschetta
Finta trippa (omelette in tomato sauce)

Secondo

Pork chop prepared Danish style with home-made
remoulade sauce served with salad and mixed oven-
baked vegetables

Dolce

Home-made ice cream

Wednesday's menu

Antipasto della casa

Local cold cuts and cheeses with home-made jam
Vegetables from our kitchen garden
Deep-fried bread filled with sausage and chard
Frittata

Primo

Pasta with eggplant, marjoram, ricotta and tomato
sauce (slightly spicy)

Dolce

Tiramisù

Thursday's menu

Antipasto della casa

Local cold cuts and cheeses with home-made jam
Vegetables from our kitchen garden
Toasted bread with dried tomato pesto
Frittata

Secondo

Grandma's lamb stew served with baked potatoes
and salad

Dolce

Home-made ice cream

Fixed menu: € 30 per person. Children below 10 years: € 20

We accept credit cards

Red wine

Negramaro IGP 12eMezzo
Varvaglione Puglia Bottle €15
Glass €5

Primitivo IGP 12eMezzo
Varvaglione Puglia Bottle €15
Glass €5

Primitivo DOP Papale Oro
Varvaglione Puglia Bottle €18

Rose wine

Rosato IGP 12eMezzo
Varvaglione Puglia Bottle €14

White wine

Verdeca Valle D'Itria
Cardone Puglia Bottle €13
Glass €4

Fiano Castillo
Cardone Puglia Bottle €14

Passerina IGP Tenuta Ulisse
Terre di Chieti Abruzzo Bottle €15

Pecorino IGP Tenuta Ulisse
Terre di Chieti Abruzzo Bottle €15

Bubbles

Militare Belcorvo Spumante Extra
Dry. Millesimato Treviso Bottle €12
Glass €5

D'Araprì Rose Spumante Brut
Metodo Classico Puglia Bottle €18

D'Araprì Spumante Brut
Metodo Classico Puglia Bottle €18

Mixed drinks

Aperol Spritz €5

Prosecco with sorbet of the day €5

Non-alcoholic beverages

Water 1l €2

Soft drink 33cl €2

Espresso €1

Aperitivo

Chopping board with local cold cuts

Local cheeses with home-made jam

Snacks of the day

One of the following drinks:

Aperol Spritz

Prosecco

Prosecco with sorbet of the day

€15 per person
(€12 per person with soft drink)

In our restaurant you can enjoy clean and genuine cuisine, as we always use premium and, whenever possible, local ingredients.

Please make your reservation at least 24 hours in advance.



Collebelvedere – Home Restaurant



@collebelvedere