

Villaggio

Welcome to the Villagio

The Restaurant by the Lake

At Villagio, Mediterranean cuisine, a relaxed atmosphere, and a lake view come together to create a place full of enjoyment.

Our dishes are inspired by coastal Mediterranean regions – fresh, aromatic, and carefully prepared.

We're especially proud of our crispy stone oven pizza, handmade with selected ingredients and baked to golden perfection.

We also serve homemade pasta, fresh fish, tender grilled meats, and a fine selection of appetizers and desserts. Sit back, enjoy the moment – and let yourself be pampered by Mediterranean variety.

Your Villagio Team

Antipasti

Bruschetta Classica

Fresh tomatoes with olive oil, garlic, and basil
4 pieces

8,00 EUR

Vitello Tonnato

Thinly sliced veal with tuna-caper mayonnaise cream

16,50 EUR

Beef Carpaccio

Argentine Angus tenderloin with lemon olive oil,
arugula, and parmesan

19,50 EUR

Beetroot Carpaccio

With pickled black walnuts and pecorino cheese

15,50 EUR

Avocado Tartare

With house-cured salmon, grilled scallop

23,00 EUR / 27,00 EUR

Grilled Prawns

With olive oil, garlic, chili, and parsley

35,00 EUR

Insalate / Salats

Insalata Mista

Mixed Salad (small)

8,50 EUR

Insalata di Pomodoro

Tomato Salad small

8,50 EUR

Tomato Salad big

10,50 EUR

Arugula Salad

With cherry tomatoes and parmesan

15,50 EUR

Insalata Caprese

With buffalo mozzarella

14,50 EUR

Caesar Salad

Classic

15,50 EUR

With turkey breast

18,50 EUR

With prawns

20,00 EUR

Zuppe / Soups

Minestrone

Homemade broth with carrots,
zucchini, and potatoes

8,00 EUR

Zuppa di Pomodoro

Tomato Soup

8,00 EUR

Carne / Meat Dishes

Rump Steak

Argentine Angus, approx 200 g

32,00 EUR

Beef Tenderloin

Argentine Angus, approx. 220 g

37,00 EUR

Beef Tenderloin with Parmesan Crust – approx. 220 g

42,00 EUR

Saltimbocca alla Romana

Pork, Parma ham, sage, red wine jus

26,00 EUR

Surf and Turf

Beef tenderloin with giant prawn

45,00 EUR

Straccetti Argentine Angus

Thinly sliced Angus with arugula and parmesan

36,00 EUR

Pesce / Fish Dishes

Dover Sole

45,00 EUR

North Sea Salmon

30,00 EUR

Steamed & Grilled Octopus

With tomato concassée

32,00 EUR

Grilled Royal Sea Bream approx. 400–600 g

31,00 EUR

Grilled Baby Squid

28,00 EUR

Pesce Misto alla Griglia

Mixed Grilled Fish Plate – With basil pesto

38,00 EUR

Grilled Char

28,00 EUR

Extras & Side Dishes

Grilled vegetables	6,50 EUR
Rosemary potatoes	6,00 EUR
Spinach	6,50 EUR
Parmesan risotto	7,50 EUR

Sauces

Red wine sauce
1 portion included, extra portions available

Pepper sauce
1 portion included, extra portions available

Herb butter
1 portion included, extra portions available

Pasta & Risotto

Homemade Ravioli

Filled with ricotta and spinach, in butter and sage

20,00 EUR

Paccheri al Ragù

With beef ragout

19,50 EUR

Homemade Tagliatelle al Salmone

With salmon in broccoli cream cheese white wine sauce

19,50 EUR

Homemade Tagliatelle al Tartufo

With pecorino fondue and truffle

32,00 EUR

Linguine with Baby Squid

With fresh tomatoes, chili, garlic, and basil

19,50 EUR

Linguine with Prawns

With tomatoes, chili, garlic, and braised zucchini

22,00 EUR

Risotto Frutti di Mare

Seafood Risotto

25,00 EUR

Risotto Primavera

Vegetable Risotto

14,50 EUR

Spaghetti Pomodoro (Kids' Dish)

With tomato sauce

7,00 EUR

Penne al Burro (Kids' Dish)

With butter

6,00 EUR

Pizza split on 2 plates - extra 3,50 EUR | Extra topping 2,50 EUR

Pizza con Carne

Salami

With Salami

13,50 EUR

Prosciutto

With Ham

13,50 EUR

Regina

With Ham and Mushrooms

14,50 EUR

Parma e Rucola

With Parma and Arugula

18,50 EUR

Capricciosa

With Ham, salami, artichokes, onions

15,50 EUR

Calzone

With Ham, salami, mushrooms

15,50 EUR

4 Stagioni

With Ham, salami, artichokes, mushrooms

15,50 EUR

Tartuffo e Mozzarella di Bufala

With truffle cream, buffalo mozzarella, Parma ham

19,50 EUR

Vitello

With Veal, tuna cream, capers

18,50 EUR

North South

With Cherry tomatoes, buffalo mozzarella,
spicy salami, chili

18,50 EUR

Pizza split on 2 plates - extra 3,50 EUR | Extra topping 2,50 EUR

Pizza Vegetariana

Focaccia

With Parmesan and olive oil

8,50 EUR

Pizza Bread

With Tomato sauce and garlic

8,50 EUR

Margherita

With Tomato sauce and mozzarella

10,50 EUR

Mozzarella di Bufala

With buffalo mozzarella, cherry tomatoes, rocket, basil pesto and Parmesan cheese

18,50 EUR

Quattro Formaggi

Different types of cheese

15,50 EUR

Vegetariana

Grilled Vegetable

14,50 EUR

Funghi

With Mushrooms

14,50 EUR

Pizza con Pesce

Napoli

With Anchovies, capers, olives

15,50 EUR

Tonno

With Tuna

16,50 EUR

Frutti di Mare

With Seafood

17,50 EUR

Pizza split on 2 plates - extra 3,50 EUR | Extra topping 2,50 EUR

Dessert

Homemade tiramisu

Served with fresh fruit

9,00 EUR

Homemade Panna Cotta

Served with fresh fruit

8,00 EUR

Semifreddo al Croccante

Served with fresh fruit

10,50 EUR

Tartufo al Cioccolato Bianco

With white chocolate, served with fresh fruit

9,50 EUR

Non-alcoholic drinks

Sparkling water

Morelli 0,2 l 4,00 EUR

Morelli 0,75 l 8,00 EUR

Still water

Morelli 0,2 l 4,00 EUR

Morelli 0,75 l 8,00 EUR

Juices

Apple, redcurrant, passion fruit, 0,2 l 4,00 EUR

orange, rhubarb 0,4 l 4,80 EUR

Juice spritzers 0,2 l 4,00 EUR

Juice spritzers 0,4 l 4,80 EUR

Lemonade ^{2,3} 0,4 l 4,00 EUR

Iced Tea Lemon/Pomegranate 0,33 l 5,00 EUR

Coca-Cola ^{1,9} 0,33 l 4,50 EUR

Coca-Cola Zero ^{1,3,8,9} 0,33 l 4,50 EUR

Fanta ^{1,2,5} 0,33 l 4,50 EUR

Sprite ² 0,33 l 4,50 EUR

Mezzo Mix ^{1,2,5,9} 0,33 l 4,50 EUR

Goldberg Bitter Lemon ^{5,10} 0,2 l 4,50 EUR

Goldberg Tonic ¹⁰ 0,2 l 4,50 EUR

Goldberg Ginger Ale 0,2 l 4,50 EUR

Red Bull 0,35 l 5,00 EUR

Hot Drinks:

Espresso ⁹ 3,00 EUR

Espresso Doppio ⁹ 5,00 EUR

Coffee ⁹ 4,00 EUR

Cappuccino ⁹ 4,50 EUR

Latte Macchiato ⁹ 5,50 EUR

+ Caramel syrup + Coconut syrup + 2 EUR

Coffee with milk ⁹ 5,50 EUR

Tea 3,50 EUR

1 = with colorant, 2 = preservative, 3 = with sweetener, 4 = with phosphate, 5 = with antioxidant,
6 = with flavor enhancer, 7 = blackened, 8 = contains phenylalanine source, 9 = contains caffeine, 10 = contains quinine,
11 = contains caffeoylquinic acid, 12 = contains flavonoids, 13 = contains bitter substances, 14 = contains taurine

Homemade Lemonades

Elderflower & ginger

0,4 l 5,20 €

Ingredients: elderflower syrup, fresh ginger, mint

Elderflower & rhubarb

0,4 l 5,20 €

Ingredients: Elderflower syrup, rhubarb, fresh mint

Organic elderflower pearl

0,4 l 5,20 €

Ingredients: Organic elderberry, mineral water, lime

Aperitifs

Aperol Spritz

9,00 EUR

Hugo

9,00 EUR

Lillet Wild Berry

9,50 EUR

Martini Spritz (with Schweppes Pomegranate)

10,50 EUR

Martini Bianco / Rosso (4cl)

9,00 EUR

Champagne (0,10l)

16,00 EUR

Kir Royal

18,00 EUR

Prosecco Spumante SCAVI & RAY (0,10l)

9,00 EUR

Prosecco Rosé SCAVI & RAY (0,10l)

9,00 EUR

Non-alcoholic

San Bitter ¹, Crodino ¹

6,50 EUR

Martini Floreale (with Schweppes Pomegranate)

9,00 EUR

Beer

Beer on tap

Fürstenberg Pils	0,3 l 4,00 EUR
Fürstenberg Pils	0,4 l 4,80 EUR
Paulaner Wheat Beer	0,3 l 4,00 EUR
Paulaner Wheat Beer	0,5 l 4,80 EUR

Radler	0,3 l 4,00 EUR
Radler	0,4 l 4,80 EUR
Cola-Wheat Beer ^{1,9}	0,3 l 4,00 EUR
Cola-Wheat Beer ^{1,9}	0,5 l 4,80 EUR
Russ ²	0,3 l 4,00 EUR
Russ ²	0,5 l 4,80 EUR

Bottled beer

Rathaus Tannenzäpfle	0,33 l 4,80 EUR
Paulaner Kristallweizen	0,33 l 4,80 EUR
Paulaner Wheat beer dark	0,33 l 4,80 EUR

Non-alcoholic beer

Fürstenberg Pils	0,33 l 4,80 EUR
Paulaner Wheat beer	0,5 l 4,80 EUR

The 14 allergens

- A Cereals containing gluten
- B Crustaceans and products thereof
- C Poultry eggs and products thereof
- D Fish and products thereof
- E Peanuts and products thereof
- F Soybeans and products thereof
- G Milk from mammals and milk products (incl. lactose)
- H Nuts and products thereof
- L Celery and products thereof
- M Mustard and products thereof
- N Sesame seeds and products thereof
- O Sulphur dioxide and sulphites
- P Lupins and products thereof
- R Molluscs such as snails, clams, mussels, squid and products thereof

IF YOU ARE ALLERGIC TO ANY OF THE ABOVE INGREDIENTS,
PLEASE INFORM OUR STAFF.

