

The elegant and refined architecture of Villa Laetitia is the backdrop of my story. Here, time goes by at a different pace, respectful of who we are and our senses. It's enhanced by scents, by colors, by a vivid and playful cuisine. Each of my dishes is inspired by these values: hospitality, details, love and hard work... coupled with the great responsibility of rendering this space and your time here an unforgettable journey.

CHEF

Domenico Stile

TASTING MENU

WHATEVER YOU'D LIKE FROM OUR TASTING MENUS
Three dishes and of your choosing

200

A JOURNEY WITH EYES CLOSED
2016 - 2026

Tasting menu of 6 courses

230

REMUAGE

Tasting menu of 8 courses

260

Tasting menu is intended for all guests of the table for groups of 5 people and more, we suggest the tasting menus



A JOURNEY WITH EYES CLOSED

2016 - 2026

Cod fish, scorzonera, lavender and buffalo mozzarella

Risotto with lemons, razors clams, asparagus and buffalo milk yogurt

Gragnano mixes pasta, smoked gurnard fish, mandarin gazpacho
and black bergamot

Egg, buffalo milk Taleggio cheese, black truffle and flavours of the forest

Lamb Villeroy

Where the journey ends...

Remuage

*Remuage is a menu conceived to mark
Chef Domenico Stile's ten-year journey at the helm of
Enoteca La Torre at Villa Laetitia.*

*An homage to Champagne and to one of the most captivating
moments in its transformation: remuage — a gesture that embodies
evolution, movement, and change.*

*Yet Remuage is, above all, a tribute to the dining room.
A space where elegance is expressed through gesture, precision,
and care.*

*Where the art of hospitality unfolds as a narrative, and the guest
becomes both its central figure and its witness.*

Welcome to Remuage.

Tasting Menu

260 €



Prawns "Bonne Femme" style, roses, red currant and Galliano

Jacquesson Champagne Extra Brut Cuvée 748

Warm rabbit, hazelnut miso, balsamic vinegar and white turnip

Jacquesson Champagne Extra Brut Cuvée 748

Tagliatelle, sea urchin, carrots and sumac

Deutz Champagne Brut Amour de Deutz 2014

Ancient gnocchi pasta, peas, coconut and pigeon

Deutz Champagne Brut Amour de Deutz 2014

Radicchio, almonds, seaweed

Piper-Heidsieck Champagne Brut Rare Rosé 2012

Mullet fish, Salanova lettuce, mustard, Bercy sauce and sea snails

Piper-Heidsieck Champagne Brut Rare Rosé 2012

*Cockerel "Franceschiello Style", pomegranate, beetroot and
Sardella*

Piper-Heidsieck Champagne Brut Rare Rosé 2012

....The gesture that becomes a memory...

Rémy Martin Cognac Louis XIII

10 ml