



## VALENTINES MENU 2025

### Anti - Pasto

#### **Carpaccio di polpo marinato (S)**

*octopus carpaccio, spicy strawberry compote, lime and ginger salsa*

OR

#### **Tartare di manzo Al Pistacchio (E) (D)**

*Beef tartare, pistachio mayo and fresh figs*

OR

#### **Coure Carpaccio Di Barbabietole (D) (V)**

*Thin slices Marinated beetroot, orange segments  
yellow cherry tomato, honey & passion fruit vinaigrette*

### Primi- Piatti

#### **Ravioli Al Crema Bisque (D) (E) (G) (S)**

*Stuffed tomato ravioli, shrimps and artisan bisque sauce*

OR

#### **Rissoto Di Funghi Selvati (D) (G)(N)**

*Creamy cannoli rice, porcini mushrooms, parmesan snow and parsley*

### Secondi-Piatti

#### **Filetto Di vitello Al tartufo (D)(G)**

*Veal tenderloin, Black winter truffle, shitake mushroom,  
citrus grilled asparagus, thyme jus*

OR

#### **Ravioli Di ricotta e spinach (D)(G)**

*Handmade spinach ricotta ravioli, vegan meat ragout, on tomato sauce*

### Dolce

#### **Rocher Alla Nocciola Di San Valentino (D) (G) (E)(N)**

*Hazelnut dacquoise, milk chocolate mousse, macaron*

OR

#### **Fragole Di D'amore (D) (G) (E) (N) (V)**

*Local fresh strawberries on assorted dips*