

# Valentines Menu

2025

## WELCOME BITE

### **Crostino, guancia di manzo e cioccolato fondente**

Pulled beef cheek on toast, dark chocolate

### **Ostrica, granita di balsamico bianco e bergamotto**

Oyster, white balsamic granita and bergamot

### **Tagliolino freddo, patate alla vaniglia e caviale osietra**

Cold tagliolini vanilla aromatised potato and osietra caviar

## STARTER

### **Cappon magro**

Ligurian layered seafood and vegetable aspic

## PASTA

### **Ravioli di faraona, cavolo cappuccio e tartufo nero pregiato**

Home-made ravioli with guinea fowl, red cabbage  
and black fine truffle

## MAIN

### **Triglia, lardo di colonnata, olive taggiasche e finocchi**

Red mullet, lard from colonnata, taggiasche olives and fennel

### **Filetto di cervo, zabajone salato e funghi cardoncelli**

Venison fillet, salted zabajone and cardoncelli mushrooms

## PREDESSERT

## DESSERT

### **Souffle al passion fruit, gelato al campari**

Passion fruit soufflé and campari ice-cream

€160 Per Person

A| Celery B| Cereals containing gluten C| Crustaceans  
D| Eggs E| Fish F| Lupin G| Milk (including lactose)  
H| Molluscs K| Mustard L| Nuts M| Peanuts N| Sesame seeds  
O| Soya P| Sulphur dioxide/sulphites V| Vegetarian VG| Vegan

