

DOLCEVITA

Valentine's Day

Amuse bouche

Fine de clair oyster,
red vinegar and ginger dressing

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Scaloppa di foie gras ai frutti rossi

Seared foie gras, red fruit,
raisin and nuts, red wine reduction,
brioche crouton

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Capellini con scampi e champagne

Angel hair pasta, langoustine ragout,
zucchini julienne, Champagne sauce

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Rombo in guazzetto di peperone, erbe e fiori

Turbot fillet, light bell pepper coulis,
vegetables, herb and flower garden

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Filetto di manzo al tartufo

Wagyu tenderloin mille-feuille, shallot compote,
black truffle

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Tortta di cioccolato caldo, culis alla fragola

Hot chocolate cake, wild strawberry consommé,
hazelnut milk chocolate crunch

5 courses
198 per person