

Valentine Day Dinner Menu 14 February 2019

Ricciola

Cured hamachi carpaccio peppers, citrus, avocado, radish

B B

Uovo e Uova

Slow-poached organic egg smoked potatoes, caviar, sorrel emulsion

B B

Risotto

Acquerello Riserva rice lobster spezzatino, lemon, beetroot scent

B B

Rombo

Pan-fried turbot fillet green peas, salsa vergine

OR

Filetto

Roasted Tajima Wagyu beef tenderloin butternut squash, black truffle

B B

Lampone

Raspberry and yogurt mousse berries texture

158 full set menu wine pairing additional 80