

## VALENTINE'S DINNER

### DUO MENU

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**Capesante all'aspetto di zafferano e puré di sedano rapa** A, G, H, P  
Scallops, saffron vinaigrette and celeriac pure

**Polpo rosso, pastinaca in tre consistenze** G, H, P  
Red beetroot marinated octopus and three textures of parsnip

**Linguine agli scampi** A, B, C, P  
Linguine with langoustine, garlic and sweet chilli

**Faraona arrosto al tartufo nero pregiato, crostino di fegatini e carote caramellate** A, B, G, P  
Roasted Guinea fowl, glazed carrots and its liver pate` on toast

### Pre dessert

**Cre moso al cioccolato bianco, peperoncino e frutti di bosco** B, D, G, P, V  
Creamy white chocolate, chilli and red berries

**140 Euro 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