

ST VALENTINE

BENVENUTO

Tartare di Chianina^{B, G, K}

Chianina beef tartare, fior di latte gel,
tomato reduction and basil

Tiradito di branzino^E

Raw seabass, lemon, orange, spring onion,
samphire and Osietra caviar

Carciofo croccante^{A, E}

Crispy artichokes, celery and bottarga

ANTIPASTO

Cuore di manzo

Grilled beef heart, red cabbage, polenta
and black truffle shavings

PASTA

Tagliolino cacio e pepe ai gamberi^{B, A, D, G, C}

Homemade tagliolini, pecorino, white pepper,
tartare of red prawns and raspberry powder

SECONDI

Pagro allo zafferano e frutti di mare^{A, H, P}

Red porgy fillet, saffron vinaigrette, parsnip
and warm seafood salad

Guancia di manzo brasata^{A, P}

Braised beef cheek, crushed potatoes, winter roots
and dark chocolate

DOLCI

Marzapane, lamponi & Champagne^{B, D, G, L, P, V}

Marzipan, raspberry cremeux & Champagne

€180 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