

DINNER MENU
Valentine's day



CHEF'S APERITIF

STARTERS

Scallop crusted with pecorino cheese,
Leghorn-style restricted , parsley sauce

FIRST COURSE

Shrimp risotto, *smoked butter,*
candied lemon and raspberry sauce

SECOND COURSE

Sea bass, *saffron potato, buerre*
blanca sauce with Rosé Querciamatta

DESSERT

Cream and tonka bean, *strawberry*
and mint sauce, cocoa cookie

COFFEE

Pagnini Coffee
Biscuits

Bread, quirk and vices

50€ without drinks