

## DINNER MENU

# *Valentine's day*

### STARTERS

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***quail egg 64C*** on purple cauliflower  
cream and red wine caramel

***raw prawns***, cooked and raw radicchio  
and raspberry vinegar

### FIRST COURSE

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***beetroot gnocchi***, pecorino  
di fossa cheese and fried sage

### SECOND COURSE

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***beef Wellington*** for two, red potato purée

### DESSERT

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***dark chocolate cream***, maldon salt,  
*il Ragazzaccio* querciamatta olive oil and red berries

*nice bread*

***€ 50 per person***  
***drinks not included***