

DINNER MENU

Valentine's day

STARTERS

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

raw prawns, cooked and raw radicchio
and raspberry vinegar

FIRST COURSE

beetroot gnocchi, pecorino
di fossa cheese and fried sage

SECOND COURSE

beef Wellington for two, red potato purée

DESSERT

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

nice bread

€ 50 per person
drinks not included