



## Valentine's May

Cod cocotte with potato foam asparagus and spiced breadcrumb

Beetroot "Gnocchi"

Castelmagno fondue, black truffle

and toasted hazelnuts

Turbot with braised radicchio, "Spello" chickpea puree and yuzu sauce

"That's Amore"

€ 250.00 per person including wines

(1/2 bottle per person and 1 glass of prosecco for the aperitif.)





## Valentine's May

Moscow Mule Oyster

Crispy scallops with mint artichokes creamy burrata cheese and candied lemon

Cod carpaccio with "Mantovana" pumpkin black truffle and potato chips

Fagiolina Beans from "Arsoli" with red prawns, Cuttlefish and chicory "Gnocchi" with 'Nduja

"Heart of pasta"...
ricotta cheese watercress and egg yolk with parmesan
fondue and black truffle

Black cod with lentil puree curry grilled Pak Choi, caramelized Chinese mandarins and smoked beer sauce

"That's amore"

€290,00 per person excluding drinks

