



VALENTINE'S DAY SPECIALS

Menu

Insalata di Barbabietole & Burrata – 17
Roasted beets & burrata salad

Ravioli di Aragosta in Salsa di Aragosta – 25
Lobster ravioli in a lobster sauce
topped with an almond crumb

**Agnello Incrostato in Pinoli Serviti
con Bietole & Patate – 36**
Lamb with a pine nut crumb and served
with swiss chard, fingerling potatoes
and a lamb au jus

**Capesante con Salsa all'Arancia
Rossa, Cicoria e Pistacchio – 35**
Scallops with a blood orange sauce,
chicory and pistachio

Dessert

Fragole al Cioccolato – 8
Chocolate covered strawberries

Buon Appetito!