

 MICHELIN 2024



*San Valentino*

*Chef's Table*

*Menù € 130 drinks not included*

*Welcome little snacks*

*“Scallops carpaccio”*

*With celeriac, caviar, avocado and raspberry*

*“Fresh homemade pasta candies”*

*With broccoli, cuttlefish and anchovies*

*“Homemade Tagliolini”*

*With acid butter, oyster, lemon and mint*

*“Monkfish”*

*With pumpkin, olives, stuffed abbutunato, artichoke and vegetable jus*

*“Chef's Pre-dessert”*

*Coconut, citrus fruits and mango*

*For her “Heartbeat”*

*Pistachio, red berries, ice cream with rose petals and Sichuan pepper infusion*

*For him “Cupid”*

*Chocolate fondant, passion fruit, almonds and hot chilli pepper*

*Our homemade pastry selection*