



Il menu di San Valentino

Antipasti

Sicilian prawns carpaccio with tropical fruit salad
and praline peanuts

Millefeuille of sardinian bread and salt cod mousse
candied citron with emulsion of parsley and dried tomatoes

Primo piatto

Fresh spaghetti home made basil flavoured
with raw red prawn tartare and pistachio pesto

Secondo piatto

Roasted octopus with parmentier cream (potatoes and leeks)
burned kumquats and hazelnuts

Dessert

White chocolate and passion fruit parfait
with dark chocolate coulis and chilly

Costo: €65,00