

Valentine's Day

4-COURSE MENU

With wine pairing for the first 3 courses

89 per person

ANTIPASTI

Carne salata - Cured beef carpaccio with red and golden beets, fresh horseradish and wild rocket

or

Burrata - With winter tomatoes, grilled squash and walnut pesto

Pairing with: Vermentino delle Conchiglie 'Poggiotondo'

PRIMI

Ravioli di erbette - With portobello and porcini mushroom sauce

or

Tagliatelle allo scoglio - Fresh pasta with clams, mussels, prawns, tomato, chilli and parsley

Pairing with: Vernaccia di San Gimignano Castellani

SECONDI

Scamone - Lamb rump with caponata of aubergines, red peppers, zucchini, tomatoes and basil, with spinach and salsa verde

or

Orata al forno - Pan-roasted sea bream on Roseval potatoes, fennel, datterini tomatoes, parsley and caper sauce

Pairing with: Chianti Rufina DOCG, Selvapiana

DOLCI SELECTION TO SHARE

Amalfi lemon tart, ricotta cheesecake with pears, soft chocolate cake, pannacotta with hazelnut croquante