

# CLASSICAL *Romance*

10.02.26 - 14.02.26

## *Starters*

<b>BURRATA AL CUORE (V)</b>	13
Creamy burrata served with slow-roasted cherry tomatoes basil oil and warm focaccia	
<b>SCALLOPS ALLA VENEZIANA</b>	15
Hand-dived scallops pan-seared with brown butter lemon and crispy pancetta finished with chive oil	
<b>BEEF CARPACCIO PER DUE</b>	14.5
Thinly sliced fillet beef rocket parmesan shavings truffle dressing and cracked black pepper	

## *Mains*

<b>FILLET DI MANZO</b>	29
Pan-seared fillet steak with silky potato purée roasted shallots and red wine jus	
<b>RAVIOLI ALL'ARAGOSTA</b>	22
Lobster ravioli in a light bisque sauce finished with butter herbs and lemon zest	
<b>GNOCCHI AL TARTUFO AL FORNO (V)</b>	19.5
Baked potato gnocchi with wild mushrooms truffle cream and aged parmesan finished golden in the oven	

## *To Finish*

<b>DESSERT TO SHARE</b>	14
Warm chocolate brownie	
Classic tiramisù	
Amalfi Lemon Posset	

—PRIMO