

CLASSICAL *Romance*

10.02.26 - 14.02.26

Starters

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

Mains

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

To Finish

DESSERT TO SHARE	14
Warm chocolate brownie Classic tiramisù Amalfi Lemon Posset	

—PRIMO