

Special Saint Valentine

Venison carpaccio with drops of molasses,
strawberry mosaic and marinated
artichoke veils (10)
€ 18,00

Sardinian fregola creamed with broad bean heart,
Pecorino cream and ham powder (1-7-9)
€ 12,00

Agnolotti stuffed with truffle with dried figs,
chestnuts and cocoa gru   (1-3-7-9)
€ 14,00

Duck leg 24 hours slow cooked with malt glaze,
celeriac and sage powder (7-9)
€ 18,00

Moelleux cake with dark chocolate and
lemon granita (1-3-7-8)
€ 8,00



I LOVE YOU