



San Valentino

VEGETARIAN

Shared Starters – served at the table

Gnocco fritto with sautéed broccoletti
(1, 11)

Pallotta cacio e ova with cacio cheese, black pepper and arrabbiata tomato sauce
(1, 3, 7)

Puntarelle salad with pomegranate
(1, 4, 5, 11)

Crispy battered vegetables with ginger mayonnaise
(3, 5, 12)

First Course

Ricotta and spinach raviolini with reduced tomato sauce, Parmigiano and basil oil
(1, 3, 7, 9)

Main Course

Pumpkin and Parmigiano flan
(7)

Lovers' Dessert

Cocoa shortcrust, chocolate crèmeux and raspberry gel
(1, 3, 7, 8)

50 €

DRINKS INCLUDED

Water

Frascati

Montepulciano

Greco di Tufo