



San Valentino

Shared Starters – served at the table

Gnocco fritto, porchetta and rosemary
(1, 5, 11)

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

Battered baccalà, baby spinach and green apple
(1, 4, 5, 11)

Savoury tart with pollo alla cacciatora, its cooking jus and salsa verde
(1, 3, 4, 7, 12)

First Course

Three-meat raviolo, Parmigiano cream, sage and Cesanese wine reduction
(1, 3, 7, 9, 12)

Main Course

Petto di vitella alla fornara with new potatoes and Tuscan black kale
(5, 9, 12)

Lovers' Dessert

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

50 €

DRINKS INCLUDED

Water

Frascati

Montepulciano

Greco di Tufo