



14.02.2026

VALENTINE'S DAY

MENU

A glass of Prosecco as a welcome drink

STARTER

Beef carpaccio with pink peppercorn sauce, Parmigiano Reggiano, and black truffle oil

FIRST COURSE

Herb ravioli with buffalo ricotta, butter, raspberry vinegar, and walnuts

MAIN COURSE

Sliced Maremma beef steak with potato millefeuille and Monteregio reduction

DESSERT

Dark chocolate delight with passion fruit coulis

€45 per person, wines not included