



Menu di San Valentino • 9-18 Febbraio, 2024

Vini

Pecorino, Velenosi 'Villa Angela', Offida
14 glass, 20 quartino, 54 bottle

Moscato d'Asti, Saracco, Piemonte
14 glass, 20 quartino, 54 bottle

Langhe Nebbiolo, Giovanni Rosso, Piemonte
16 glass, 23 quartino, 62 bottle

Garganega-Chardonnay, Scaia, Tre Venezie
13 glass, 19 quartino, 49 bottle

ZIMINO D'ARAGOSTA

crab & vegetable soup with lobster & saffron stock; topped
with garlic croutons & tarragon leaves 15
Perfetto Pairing: Moscato d'Asti, Saracco

INSALATA DI FINOCCHI E PECORINO TARTUFATO

fennel salad with farro, belgian endive, watercress, celery, carrots,
pecorino tartufato cheese & red wine vinaigrette 15
Perfetto Pairing: Pecorino, Velenosi 'Villa Angela'

TURTEI D'ARAGOSTA

ravioli filled with fresh maine lobster, scallops, shrimp & asparagus;
topped with shrimp, diced tomatoes & lobster cream sauce 39
Perfetto Pairing: Garganega-Chardonnay, Scaia

BRASATO AL VINO ROSSO

short ribs braised with root vegetables, pancetta & red wine;
served with sautéed spinach & mashed potatoes 37
Perfetto Pairing: Langhe Nebbiolo, Giovanni Rosso

CUORI DI VALENTINO

an array of desserts ideal for sharing, including two chocolate covered strawberries, puff pastry
filled with strawberry compote & a heart-shaped chocolate mousse cake filled with raspberries 17
Perfetto Pairing: Moscato d'Asti, Saracco