



Menu' di San Valentino

Here's our Valentine's Day menu.

Ingredients are specially selected for aphrodisiac values-great for passion!

All dishes are specially handmade from scratch in our kitchen.

Antipasto

Vellutata di Passione

Hand-made velvety Tyrrhenian wild-caught lobster soup with giant Italian scallops and organic red prawns from Mazara.

Primo

Risotto dell'Amore

Italian artisan rice with organic Tuscan saffron cream, topped with hand-picked grilled octopus and Italian Osetra caviar.

Secondo

Ciccia degli Innamorati

Grilled golden Italian-Wagyu beef slices on a bed of baked organic seasonal vegetables and Tuscan porcini mushrooms, topped with black truffle.

Dolce

Il dolce Amarsi

Homemade white chocolate mousse with seasonal Maremma(Southern Tuscany) wild berries and Bronte pistachio.

168++ per head

188++ per head with a glass of Franciacorta Champagne (brut or rose')/Brunello di Montalcino Riserva (red wine)/Flors di Uis (white wine).