



VENTI·VENTI



Menù San Valentino



First course

BRUSCHETTA D'ALBA

Toasted bread with burrata, Parma ham and fresh truffle

Second course

TAGLIOLINI AL TARTUFO

Tagliolini with fresh black winter truffle, egg yolks and parmesan

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TAGLIATELLE CON ASTICE

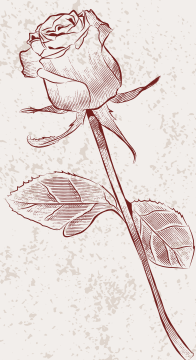
Fresh pasta with lobster, cherry tomato, orange shellfish bisque, garlic and chili



Dessert

SORBETTO AL CIOCCOLATO

Chocolate sorbet served with forrest berry sauce



750, -