



Valentines's Day Menù 2019

Hors d'oeuvres:

Mini veal Saltimbocca rools served
on a bed of Rucola salad,
shaved Parmigiano cheese and Sage pesto.
Served with a glass
of **Prosecco di Valdobbiadene DOCG**
Cosaliz - Veneto

Pasta course:

Potato dumplings with Stretched-curd
Mozzarella cheese,
Orange zest and ground Pistachio.
Served with a glass of **Bellone IGP**
Martino V - Lazio

Main course:

Thick grilled Sirloin steak then served in thin slices
with Pecorino fondue, Truffle and caramelized red Cabbage
Served with a glass of **Cesanese IGP**
Martino V - Lazio

Dessert:

Cherry Pannacotta topped
with chile Peppers dark Chocolate.
Served with a glass of **Brachetto D'Acqui DOCG**
Toscana