

St. Valentine's Dinner

Amouse bouche



Marinated amberjack rose with beetroot



Poached scallop, bergamot gel, basil,
wild strawberries in osmosis, and rice chips



Carnaroli Gran Riserva rice with Villa Amagioia
Metodo Classico wine, marinated prawn tartare
with lime and black truffle pearls



Turbot fillet, artichoke variations,
passion fruit gel, and raspberry powder



White chocolate namelaka, berries,
mango and bitter cocoa crumble

€ 156 for the couple

Palazzo di Varignana wines, water and coffee included