

# San Valentino

## Fall in love all over again...

Let romance unfold ADAGIO-style —  
romantic, thoughtfully, and with elegance.

Begin your evening with a sparkling welcome drink, followed by the chef's delicate amuse-bouche, a little whisper of what is to come.

Then settle in for a four-course tasting journey crafted to celebrate the season and the art of dining together: elegant textures, harmonious flavours, and beautiful plating in an intimate candlelit setting.

Whether it is your first chapter or a treasured tradition,  
this is a night to savour:

attentive service, a tranquil ambiance, and dishes composed like a love song -  
meant to be enjoyed, course by course, at the perfect tempo.

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## Menu 'Sea'

Welcome Drink and Amuse-Bouche

### Oyster

Chicory, Crispy Polenta, Guanciale & Pepper Sauce

### Spaghettone

Pasta with Anchovies and Sea Urchin, Ginger & Almonds

### Octopus

Grilled octopus on a Focaccia and Nutmeg Sauce, Creamy Potatoes & Pistachio

### Dessert

Dark Chocolate Mousse, Beetroot, Orange & Chili

## Menu 'Earth'

Welcome Drink and Amuse-Bouche

### Poached Egg

Chicory, Crispy Polenta, Guanciale, and Pepper Sauce

### Spaghettone

Pasta with Rabbit Ragù, Ginger & Almond

### Veal Cheek

Veal cheek with a Focaccia and Nutmeg Sauce, Creamy Potatoes & Pistachio

### Dessert

Dark Chocolate Mousse, Beetroot, Orange, and Chili

€75 per person

wines and beverages excluded