



A VALENTINE SPECIAL MENU



APPETIZER

Glass of Valdobbiadene Prosecco
Zucchini soup with pennyroyal and cherry tomatoes stuffed
with scampi tartare and marjoram

STARTER

Crunchy pumpkin and pecorino flan
Parsley cream cod with capers
Roasted olives in Carpione sauce

FIRST COURSE

Fregola with broccoli pesto and crispy prawn tails with dried fruit

MAIN COURSE

Seared tuna with fennel cream
Caramelized pineapple and licorice in a veal reduction

DESSERT

Profiterole with caramel cream filling
Chocolate and hazelnut terrine cubes with passion fruit sauce
Glass of champagne
Coffee and pralines

From the cellar:

Trento DOCG - Chardonnay Fontanelle - Moscato d'Asti - Mineral water