

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, accompanied by the enchanting sounds of a live harp performance.

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.

San Valentino

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