



IL CONVIVIO TROIANI



Great Tasting Menu' St. Valentine's Day 2026

The variations of the dishes can lead to a difference in price

Amuse bouche

2024

" Riccio capriccio col carciofo m'impiccio "

Sea urchin, artichoke, pears, Provolone del Monaco cheese, blue spirulina algae, broad beans

2022

" Mazzancolla s'improfuma "

Prawns, Whisky, chocolate, pistachio, peach, turnip tops, mashed potatoes, plancton, mint

2024

" 037 al Cubo "

Fish caught in FAO area 037, salsify, miso, citrus, elder, lupins, acai berry, avocado, tubers, spirulina algae

2025

Risotto Saint-Jaques

Rice, saffron, cardoons, hazelnuts, lemon, licorice, scallops

2021

" Zuppasciutta "

Mediterranean fish, crustaceans, molluscs, tomato, vinegar, pepper, parsley, red onion

Pre-dessert

2025

Passion e non solo Fruit

Passion fruit, ricotta, maqui, zabaglione sweet cream, chocolate

Pasticceria Agricola- Petit four



€ 190 p.p.

Wine pairing "Il Convivio" 3 glasses including aperitif € 60,00

Wine pairing "Il Convivio" 5 glasses including aperitif € 80,00