



S. VALENTINE DINNER MENU

ENTRÉE

to share

Squid stuffed with aromatic breadcrumbs, capers, and olives, served on a bed of Neapolitan escarole and garnished with toasted almond slivers.

Selected salmon tartare dressed with extra virgin olive oil and a dash of lemon juice

Traditional mozzarella in carrozza, with a crispy breadcrumb coating and a melted fiordilatte cheese heart

MAIN COURSE

one choice from land or sea options:

Risotto alla pescatoria with clams, squid, shrimp, mussels, and cockles, selected to ensure a harmonious texture and delicate seafood aromas

or

Tubettone pasta served with a delicate cream of rapini and Caserta black pig sausage, enhanced with a sprinkling of chili pepper, provola cheese, and crumbled Neapolitan tarallo

SECOND COURSE

one choice from land or sea options:

Seared tuna tataki with a side of rapini for a pure and decisive flavor, sprinkled with Maldon salt and extra virgin olive oil

or

Neapolitan ragù sauce and meatballs for a classic flavour for a rich and authentic taste

DESSERT

To share together

Berry Cheesecake garnished with a delicate berry coulis and fresh

2 flutes of sparkling wine to bring the evening to a happy conclusion

DRINKS

Water and two glasses of the red or white house wine