



Valentine's Day Dinner

Celebrate Love the Italian Way

Amuse-Bouche

(Choose one, served to the table)

OSTRICA GILLARDEAU S, Alcohol

Oyster with prosecco granita, lemon zest & pink pepper

BARBABIETOLA E FORMAGGIO DI CAPRA D, G, N

Beetroot cone filled with goat cheese mousse

Antipasti

(Sharing)

GRANCHIO ROYAL E CAVIALE S

King crab salad with avocado, cucumber & caviar

TERRINA DI FOIE GRAS G, E, D

Raspberry, toasted brioche

BURRATA E FICHI D, V

Creamy burrata, fig carpaccio

Primi

(Sharing)

RISOTTO AI GAMBARI S, R, Alcohol

Lemon risotto, red prawn carpaccio, chives

TAGLIOLINI AL TARTUFO E, G, D, V

Fresh egg pasta, parmigiano reggiano, black truffle

Secondi

(Choose one)

FILETTO DI WAGYU D, Alcohol

Red wine jus, truffle potato purée, seasonal vegetables

INVOLTINO DI SOGLIOLA S

Clam sauce, asparagus, herbs, stuffed dover sole fillet, potato

ZUCCA & FUNGHI D, G, V, Alcohol

Pumpkin fondant, morels mushrooms, parmesan foam

Dolci

RASPBERRY PERLA DI MASCARPONE D, G, E, N

Valrhona chocolate, raspberry entremets, macaroons

Petit Fours

Handmade chocolate truffles & strawberry pâte de fruit D, G, E



BUSSOLA

SAN VALENTINO AT BUSSOLA