



## —MENÙ DI SAN VALENTINO—

*Choose the dishes you love the most and create your own experience.*

### —ANTIPASTI—

**Bacio di Uovo e Asparagi (V) – 90K**

Soft-boiled egg with asparagus, baby spinach and citrus dressing.

**Incontro di Tonno e Salmone (S) – 98K**

Marinated tuna and salmon served with orange, fennel and saffron vinaigrette.

**-SOUP- Carezza di Gambero e Mais (S) – 80K**

Creamy prawn and sweet corn bisque, served with garlic croutons.

**Vitello al Profumo di Tartufo (A) – 105K**

Slow-cooked veal slices with truffle vinaigrette, artichoke sauce, pickles and frisée salad.

**Battuta d'Amore di Manzo – 155K**

Hand-cut Angus tenderloin with pickles, green pepper and crispy root vegetables.

**Tentazione di Foie Gras – 390K**

Seared duck liver served with toasted raisin brioche, strawberry sauce and onion jam.

### —PRIMI—

**Spaghetti dell'Orto Innamorato (V) – 80K**

Spaghetti tossed in a light creamy tomato sauce with garlic, capers and dill.

**Tagliolini all'Aragosta Passionale (S) – 195K**

Bi-colour tagliolini with lobster meat in spicy garlic sauce, finished with zesty red crumbs.

**Mezze Maniche tra Mare e Desiderio (S) – 175K**

Mezze maniche in creamy zucchini sauce with seared scallops and bottarga.

**Tortellini al Limone e Carezza di Granchio (S) – 185K**

Ricotta and lemon-filled tortellini tossed with crab meat in a light pepper bisque.

**Cavatelli alla Promessa Milanese – 180K**

Ricotta cavatelli with slow-cooked veal shank, parmesan and gremolata.

**Pappardelle del Lento Corteggiamento – 90K**

Stuffed pappardelle with braised beef cheek, with pumpkin parmesan sauces, fried herbs.

**Rigatoni del Cuore Rustico (P) – 110K**

Rigatoni with white pork and fennel ragù, pork bacon and pecorino cheese.

**Penne al Guanciale Seducente (P) – 135K**

Penne tossed in a creamy provolone sauce with smoked pork cheek.

### —PIZZA—

**Mediterranea da Condividere (V) – 85K**

Tomato base with mozzarella, grilled zucchini, eggplant, red onion, olives and artichoke.

**Mare in Rosa (S) – 188K**

Pink base with tomato and burrata, with mozzarella, seafood ragù, olives and peppers.

**Guanciale Tentatore (P) – 185K**

White base with mozzarella and ricotta, zucchini, smoked pork cheek.

**Prosciutto e Pera Innamorati (P-A) – 285K**

White base with mozzarella, caramelised pear, sliced prosciutto, rocket and red wine reduction.

### —SECONDI—

**Pesce delle Coste Lontane (S) – 198K**

Chilean sea bass served with lemon pepper sauce, roasted potatoes and pepper relish.

**Dentice dell'Abbraccio Marino (S) – 195K**

Seared red snapper with porcini velouté, fried pumpkin and sautéed snap peas.

**Gambero Reale dell'Attesa (S) – 200K**

Herb-oil marinated king prawn, served with squid and white bean stew in onion and celery sauce.

**Filetto dell'Innamorato (A) – 315K**

Seared beef tenderloin with roasted beetroot, spinach, black garlic purée and red wine sauce.

**Tagliata della Grande Promessa – 765K**

300g Wagyu striploin MB7 served with vegetables, garlic herb oil and porcini sauce.

**Pancetta e Anatra in Dolce Contrasto (P) – 215K**

Slow-roasted pork belly and duck breast served with pumpkin purée and berry sauce.

Please notify our staff of any food allergies before placing your order  
(V) Vegetarian – no meat, fish, or shellfish; may include dairy or eggs  
(P) Contains Pork (S) May contain shellfish in preparation (A) Contains Alcohol

All prices are subject to prevailing government tax & 6.8% service charge

