

# Valentine's day 2018



A warm Welcome by our Chef Remigio

## Appetizers

Tuna, Sea Bass and Scampi Carpaccio  
Lobster and Scampi great "Catalana"

## Main Courses

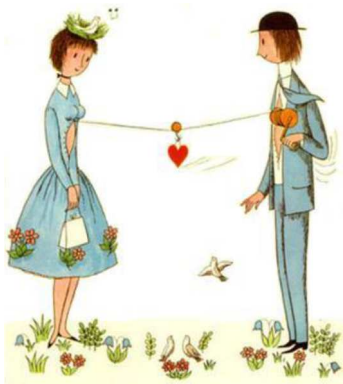
Risotto with Sanremo Prawns and green Asparagus

## Second Courses

Sea Bas fillet with artichoke and celeriac puree  
Fried Scampi in potatoes' coriander

## Dessert

A sweet Chocolate interpretation  
Home Pralines  
Coffee



Euro 85,00 per person

Wines' selection from our cellar

