



## VALENTINE'S DAY A LA CARTE MENU

### STARTERS

- Grilled Mediterranean Octopus* 590.-  
*Tartare of Mazara del Vallo red prawns* 790.-  
✓ *Burratina* 690.-  
✓ *Artichokes, egg yolk, black truffle* 590.-  
*Foie Gras* 690.-  
*AU raw beef tenderloin tartare* 690.-  
*Joselito Gran Reserva (ranked the best ham in the world – 70gr)* 1490.-  
*Seafood platter (for sharing)* 2690.-

### PASTA & RISOTTO

- Linguine/Spaghetti with mixed seafood* 790.-  
*Homemade Tagliolini with Canadian lobster* 990.-  
*Rigatoni lamb ragu' and Porcini mushrooms* 690.-  
✓ *Homemade Tagliatelle with Norcia black truffle* 790.-  
*Homemade Ravioli foie gras and truffle* 690.-  
✓ *Risotto with Taleggio and Norcia black truffle* 790.-

### MAIN COURSE

- Pan seared Japanese Tuna with avocado* 590.-  
*Grilled Alaskan snow fish* 890.-  
*French Duck Confit* 690.-  
*Grilled Iberico Pluma pork* 690.-  
*Grilled racks of AU lamb seasoned with mixed herbs* 890.-  
*Slow cooked AU Beef Rib* 990.-  
*Grilled AU Beef tenderloin Rossini style* 1490.-  
*AU Angus T-Bone 1kg (for sharing)* 2990.-

### CHEESE & DESSERT

- Cheese platter* 590.-    *Chololate Lava* 290.-    *Crepes Gianduja* 290.-