

# *Menu' di San Valentino*

*As a Valentine tradition here at Nonna Lina, ingredients are specially selected for their aphrodisiac qualities - great for passion!  
All dishes are specially handmade from scratch in our kitchen.*

## *Antipasto*

### *Baccala Mantecato degli Innamorati*

*Homemade Wild-Caught Cod Mousse served with Crispy Polenta and Osetra Sturgeon Caviar.*

## *Primo*

### *Pappardelle della Passione*

*Hand-Made Tuscan Pappardelle with Tyrrhenian Gold Seabream, Organic Cherry Tomatoes and Cured Mullet Roe in Champagne Sauce.*

## *Secondo*

### *Carne di Cupido*

*Grilled Aged A-5 Wagyu Beef served with Home-Made Truffle Infused Puree and Grilled Organic Asparagus, topped with Gold Leaf.*

## *Dolce*

### *Il dolce Perdarsi*

*Home-Made Granny Lina Chantilly & Pistachio Mousse topped with Shaved Black Truffle.*

*210++ per head*

*235++ per head with a glass of Champagne (brut or rose')/Brunello di Montalcino Riserva (red wine)/Flors di Vis (white wine).*