

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

L'Incontro

Tyrrhenian Gilt-Head Bream Carpaccio, Royal Oscietra Caviar, Italian Herbs, Pink Peppercorn, Evo.

Primo

L'Innamorarsi

Hand-Made Eggs Tagliolini, Organic Butter, 18th Months Parmigiano Reggiano Cheese, Italian Winter Truffle.

Secondo

La Passione

Italian Milk Fed Veal Tenderloin, Porcini Mushrooms Puree, Roasted Potatoes Nouvelle.

Dolce

Il Dolce Perdersi

Homemade Diplomat Mousse (Italian Pastry Cream & Chantilly Cream), Japanese Strawberries, Seasonal Wild Berries.

248++ per head

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