

Valentine's Day Dinner

Tuesday February 14, 2012 - 8:30 pm

Soft bruschetta con raw fish, lobster cream and curry sauce

Cold spaghetti with Venus clam sauce, raw langoustines,
salad and caviar as salt

Piemontese beef carpaccio with sea urchin sauce
and raw squid

Mixed fried fish and vegetables with seaweed tartar sauce and radicchio with
balsamic vinegar and star anise

Valentine's Day Cake

Fritters filled with zabaione, crostoli with mascarpone and mostarda gelato,
fried cream and raspberry meringue

150 euro per person

Champagne Steinbrück Millesimé 2005
will be poured throughout the meal

For information and reservations
t. 049 8055323 or montecchia@alajmo.it