



ROMA
RISTORANTE

VALENTINE'S MENU

ANTIPASTO CON SPUMANTE

SMOKED SALMON, PINEAPPLE AND PEAR PAIRED WITH A GLASS OF
SPUMANTE

SOUP

CREAM OF GARBANZO BEANS WITH PANCETTA

PRIMI PIATTI

SAUSAGE AND TRUFFLE RAVIOLONI IN A LITE CREAM OF MUSHROOM
OR

CARBONARA STYLE FETTUCCINE WITH SEAFOOD, CREAM OF BURRATA
AND OCTOPUS INK

SECONDI PIATTI

FILET MIGNON ROLLED WITH PROSCIUTTO, PECORINO AND BREAD CRUMS
TOPPED WITH MUSHROOM SAUCE

OR

BAKED SEA BASS, LOBSTER AND SCALLOP ON A PLANK WITH WHITE WINE
SAFFRON SAUCE

DOLCE

DARK CHOCOLATE LAVA CAKE WITH RASPBERRY SAUCE