

VALENTINE'S DAY
14th FEBRUARY 2026



RISTORANTE ADRIATICO
Cucina Mediterranea
Menu



WELCOME DRINK

1. *Antipasti* (choice of)

VITELLO TONNATO

Thinly sliced, slow-poached veal, served chilled with a silky tuna-caper mayo

BURRATA CON PISELLI

Burrata with peas & pulses

OSTRICHE AGLI AGRUMI (2)

Oysters in a Citrus vinaigrette (orange & lemon), olive oil, sea salt

DUETTO DI CAPPESANTE E POLPO

Seared scallops, and polip drizzled with light pommegranate dressing

2. *MIDDLE COURSE* (choice of)

CAPPELLO RIPIENO INCANTATO CON PEPE E FONTINA

Hat Tortelli pasta fileld with pears and fontina cheese in a thyme and butter sauce

RISOTTO AI FUNGHI DI BOSCO & TARTUFO

Risotto with wild mushrooms and truffle

TAGLIATELLE GUANCIA DI MANZO AL PRIMITIVO

Pappardelle in a Slow-Braised Beef Cheek Ragu' | Primitivo Jus |

3. *MAIN COURSE* (choice of)

ANATRA CON FICHI E BALSAMICO

Duck breast in balsamic vinegar reduction and roasted figs

SOGLIOLA alla PLANCIA

Local Sole cooked in a garlic and butter sauce & Vegetables

RUMP DI AGNELLO AL MELOGRANO CON PISTACCHI

Charred Lamb Rump | Pomegranate Molasses | Pistachio Crust | Labneh |

FUNGHI DI BOSCO SU POLENTA

Grilled selection of wild smoked mushrooms and onions on roasted polenta

4. *DOLCI – DESSERTS*

DUETTO DI SAN VALENTINO – Chocolate mousse beetroot/labneh/pistacchio cheesecake

3 Courses 690 - 4 Course 790