

# Valentine's Day

## MENU

### Antipasto

前菜

#### BURRATA, ZUCCA E CAVOLO RICCIO

Burrata, pumpkin purée and crispy kale

水牛芝士 配南瓜泥及香脆羽衣甘藍

*Prosecco, Casa Gheller Brut NV*

### Primo

第一道主菜

#### ACQUERELLO RISOTTO AL LIMONE, PISTACCHIO E RICCI DI MARE

"Acquerello" risotto, lemon, pistachio and sea urchin emulsion

意大利飯 配檸檬、開心果及海膽醬

*Gavi di Gavi DOCG, La Caplana, 2020*

### Secondo

第二道主菜

#### FILETTO DI MANZO, PATATE, AGLIO NERO E ASPARAGI

Australian grass-fed beef tenderloin, potato, black garlic and jumbo green asparagus

澳洲草飼牛柳 配薯仔、黑蒜及巨蘆筍

*Montepulciano D'Abruzzo DOC, Villa Cirri, 2019*

### Dessert

甜品

#### TORTA RICOTTA DI BUFALA, LIMONE E FRAGOLE

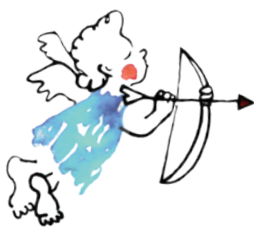
Buffalo ricotta cheesecake, lemon and strawberry

水牛城芝士蛋糕 配檸檬及草莓

*Moscato D'Asti DOCG, Ca D'Gal, Piemonte, 2021*

\$1,198 per couple

*Wine Pairing \$588 per couple*



# Fiamma

BY ENRICO BARTOLINI

Price in Hong Kong dollars, subject to 10% service charge.