

FEB  
♥ 14

**CAMPARI**

*Daide Campari*  
MILANO

\$130pp

## San Valentino Dinner

Sharing menu by **Chef Gabriele Marangoni**

### APERITIF

Campari Spritz or Prosecco

### TO BEGIN

#### Focaccia

House-made focaccia with sea salt and rosemary, whipped tomato butter, Sicilian oregano, and basil pesto.

#### Cappesante Gratinata

Gratinated scallops (2) with Mornay sauce, Parmigiano, and crispy pancetta.

### MAINS TO FOLLOW

#### Lasagna d'Altedo

Oven-baked lasagna with asparagus, shallot ragù, and Gorgonzola béchamel.

#### Zuppetta di Vongole e Gamberi alla Plancia

Sautéed Blueskin Bay clams and grilled Argentinian tiger prawns served Tuscany-style with garlic bread.

#### Fagiolini Aglio, Olio e Peperoncino

Pan-fried green beans with chili, garlic, and extra virgin olive oil (EVOO)

### DESSERTS TO SHARE

#### Pannacotta ai Lamponi

Twice-cooked panna cotta with raspberry coulis and crispy meringue.

#### Torta Tenerina, Gelato e Amarene

Italian chocolate brownie with vanilla gelato and Italian Amarena sour cherries

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### CAMPARI COCKTAILS

Negroni \$15 / Campari Spritz \$15

# ALLA PROSSIMA

