



PRATELLO

## *valentine's day*

### **HEARTBEAT**

*A welcome glass of Traditional Method sparkling wine  
served with Chef Mauro's amuse-bouche*

### **SEDUCTION**

*Silky trout with wasabi mayonnaise,  
tea-infused sauce and mint air*

### **COMPLICITY**

*House-made pork loin carpaccio  
with caramelised onions and whipped goat cheese*

### **OPPOSITES ATTRACT**

*Carnaroli risotto, finished carbonara-style*

### **PERFECT HARMONY**

*Slow-cooked veal with potato cream and its own jus*

### **SWEET UNDERSTANDING**

*White chocolate mousse  
with extra cornelian cherry preserve from our own workshop*

**€ 55**

wines not included

Info & reservations: [enoteca@pratello.com](mailto:enoteca@pratello.com)