



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*

COMPILICITY

*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