

Valentine's Day Menu

On the occasion of Valentine's Day, guests may choose one of our three tasting menus:

Radici

Freshly baked rustic bread and handmade taralli

Amuse-bouche

Volevo essere una ribollita

Assassinio a Sorrento

Meracinqe risotto with turnip greens, fermented lemon and kefir

Cauliflower, cauliflower and cauliflower

Pre-dessert

Ricotta mousse, babà sphere with honey caramel and saffron namelaka

110

Acqua

Freshly baked rustic bread and handmade taralli

Amuse-bouche

Tiella in fermento

Assassinio a Sorrento

Tagliolini pasta creamed in smoked buffalo butter and Tarbouriech oyster cream, black lime powder, lacto-fermented plum extract, and Calvisius caviar powder

Red snapper fillet with king oyster mushrooms, black garlic and green pepper sauce

Pre-dessert

Fermented pear on lemon gel with vanilla foam

110

Terra

Freshly baked rustic bread and handmade taralli

Amuse-bouche

Glazed sweetbread with pumpkin garum, mandarin and bay leaf

Assassinio a Sorrento

Burnt wheat tortelli filled with suckling pig, pear and 30-month Parmigiano Reggiano foam

Pigeon breast and leg "Laura Peri" served with leeks, aromatic chocolate gel and vanilla pumpkin

Pre-dessert

Toasted brioche with white chocolate ganache, hazelnut and black truffle

110

Wine pairing for the tasting:
Selection of 3 glasses: 50 | Selection of 5 glasses: 75

Reservations are required for a minimum of 2 guests. A credit card is required as a guarantee.
Free cancellation is available until 6:00 pm on February 12.

For information and reservations: rlj@regency-hotel.com or +39 055 245247