

cinque
Studio

VALENTINE'S *Day*

AMUSE-BOUCHE

CANNOLI PARMIGIANA
DI MELANZANE ^{(WH)(EG)(MK)(V)}

ANTIPASTO

WINTER ARTICHOKE & PARMESAN ^{(MK)(V)}
Slow-cooked winter artichokes aged parmesan foam,
salsify & dried tomato

PRIMO

RAVIOLI DELL'AMORE ^{(WH)(EG)(MK)}
Cuori di Barbabietola ripieni di spinaci e Ricotta,
fondue al pecorinol

SECONDO

CAULIFLOWER STEAK ^{(V)(MK)}
Smoked ratatouille purée, crispy leaves,
cherry tomato & truffle pecorino

DOLCE

THE SWEETHEART ^{(MK)(WH)(TN)}
White chocolate mousse, cherry compote & rose
SELEZIONE DI PICCOLA PASTICCERIA ^{(MK)(WH)(PN)}
Selection of traditional Italian pastries



(EG) Eggs, (MS) Molluscs, (MK) Milk, (WH) Wheat, (PN) Peanuts, (R) Raw, (CY) Celery, (V) Vegan, (VG) Vegetarian, (FH) Fish,
(SY) Soya, (SP) Sulphites, (CS) Crustaceans, (MD) Mustard, (TN) Tree Nuts, (SE) Sesame, (LP) Lupin.

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WINE PAIRING ♥ 60CHF

AMUSE-BOUCHE

PROSECCO GLASS

Notes of apple, pear, and other primary flavours

ANTIPASTO

GAVI DE GAVI

Citrus notes with mineral finish, vibrant flinty

PRIMO

CHÂTEAU CAP DE FAUGÈRES

Plush Merlot-led blend, earthy depth,
ripe fruit, velvety tannins

SECONDO

CHIANTI CLASSICO

Rustic tannins, cherry notes, herbal depth

DOLCE

VIN SANTO SWEET WINE

Nutty, raisin notes, honey, creamy undertones



All prices are in CHF Swiss franc inclusive of 8.1% VAT.