

cinque
Studio

VALENTINE'S *Day*

AMUSE-BOUCHE

OYSTER ^{(R)(MD)(MK)}

Cherry & Champagne

ANTIPASTO

SCALLOPS & RED PRAWNS CARPACCIO ^{(R)(MD)(MK)}

Hokkaido scallops, gambero rosso, crispy, mandarin,
yoghurt dressing & dill oil

PRIMO

RAVIOLI DELL'AMORE ^{(WH)(EG)(MK)}

Cuori di Barbabetola ripieni di spinaci e Ricotta,
fondue al pecorinol

SECONDO

BRANZINO ^(WH)

Pan seared sea bass,
ratatouille purée, potato,
datterino, black olives

OR

FILETTO DI MANZO
ALLA ROSSINI ^{(MK)(WH)}

Slow-cooked beef tenderloin
rossini style, spinach, foie
gras, pickled veg & beef jus

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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VALENTINE'S *Day*

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

OR

CHARDONNAY EDUCATO

Green fruit notes, hints of apricot, pineapple, white peach,
slightly tart with a juicy, creamy finish

DOLCE

VIN SANTO SWEET WINE

Nutty, raisin notes, honey, creamy undertones



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