

LÓLIVO

— RESTAURANT —
ITALIEN

Thursday, February 14th, 2019

Valentine's Day Menu

With offered beverages

Adamo e Eva

Mozzarelline and ricotta di bufala IGP,
tomato jam from Vesuvius, DOP tomatoes from Paestum,
organic kumquat, extra old balsamic vinegar and «olio coratina»

Amore Mio

Mediterranean bluefin tuna tartare «sustainable fishing»
with tricolor algae, sesame, pickles of red onion, organic avocado,
Pantelleria capers fried and crispy panettone

Bella mia

Risotto carnaroli with caviar Calvisius from Adriatic and spumante,
organic lemon cédrat, oyster leaves and «olio Frantoio»

Romeo e Giuletta

Braised Piedmont Organic milk-fed veal shank like
«truffled Parmentier»,
julienne of raw winter vegetables

Cuore Mio

Heart semifreddo to share with mandarin
and pistachio from Sicily



Spumante naturel di Irpinia

Vino primitivo del salento IGP vecchio ceppo 2017

Fiano di Avellino, colli di lapio 2016

still and sparkling water Lurizia

Caffé



CHF 125.—

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