



RE MAURÌ

SAINT VALENTINE 2020 MENÙ



CRISPY BABY OCTOPUS "ALLA LUCIANA" WITH POTATOES CREAM

SEA SCALLOP WITH GRILLED ARTICHOKE, TUNA-FISH ROE
AND PECORINO CHEESE

RAVIOLI FILLED OF FISH, DRIED TOMATOES AND CLAMS



GRILLED SEABASS ON ASPARAGUS CREAM
AND CHERRY TOMATOES SCENTED WITH AUBERGINES

GREEN TEA CREAM BRULEE WITH GINGER SORBET

PAPAYA JELLY FILLED OF VANILLA ICE CREAM,
YOGURT AND ALMOND MILK

280€ PER COUPLE
DRINKS NOT INCLUDED



Chef
LORENZO CUOMO