



IL
CONVIVIO
TROIANI



Great Tasting Menu' St. Valentine's Day 2025

The variations of the dishes can lead to a difference in price

Amuse bouche

2025

Macedonia d'ostrica

Oyster, lychee, green apple, celery, red fruit

For this course is available a Molossat caviar Amur selection garnish € 25.00

2024

Meglio una gallinella oggi

Gurnard, endive, panettone sweet bread, black salsify, algae, miso, lotus

2025

Riccio capriccio col carciofo m'impiccio

Artichoke, sea urchin, mint

2025

Attaccati allo scoglio

King krab, rice, saffron, lemon, agretti, black garlic, licorice

2023

Compressione di bianco

Squid, coconut milk, asparagus, chard, maqui, ginger

Pre-dessert

2025

Cioccolata innamorata

Chocolate, cream, pistachio, passion fruit, raspberries, ricotta, orange

Pasticceria Agricola- Petit four



€ 200 pp.

Wine pairing "Il Convivio" 3 glasses including aperitif € 60.00

Wine pairing "Il Convivio" 5 glasses including aperitif € 80.00