

Thursday 8<sup>th</sup> September 2022

## Valentino CASSANELLI

LUX LUCIS DEL PRINCIPE FORTE DEI MARMI • FORTE DEI MARMI | LUCCA • 1 Michelin Star

### **ruffle all year round**

in collaboration with Appennino Food Group

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#### Entrée

Greater amberjack with hazelnut, egg and black truffle



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Tom yum risotto, smoked sea urchins and black truffle



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Mediterranean barbecued black fish, chard, tamarind and black truffle



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Sour meringue, sweetcorn, yuzu and black truffle



The Fine Black Truffle can be added to the selected dishes and counted separately in relation to the price of the menu. The grating of 3g has a suggested cost of Euro 5,00. Alternatively, the truffle can be weighed at the table in relation to the desired amount and counted according to the market price.

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Euro 78,00 including wine pairings | Beverages, coffee and service not included

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Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 4,00 | STILL WATER: Acqua Panna 0.75 Euro 4,00

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Our coffees are by Lavazza - Espresso Euro 3,00 | Decaffeinated coffee Euro 3,00 | Cappuccino Euro 4,00 | Filter coffee Euro 5,00 | Cold Brew Euro 5,00

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Service Euro 3,00

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For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, Valrhona chocolate.