

Mater Terrae Restaurant



Flute of organic prosecco with amuse bouche

Starters

Brother Sun

Delicate butternut pumpkin cream with gorgonzola foam, contrast of balsamic vinegar and mint scented oil

The Unbearable Lightness of Being

Giudia style artichoke with scapece courgettes, strawberries marinated in fresh mint with celeriac cutlet, sweet and sour sauce and vegan almond mayonnaise

First Course

The Navel of the World

Risotto with beetroot, rich creaming, Venere rice cake with aubergines, delicate carrot mousse and gorgonzola swirl

Main course

The Sweet Life

Classic but not too much aubergine parmigiana, with smoked scamorza and basil leaves

Desserts

Organic strawberries covered in dark and milk chocolate

The Pleasure of Chocolate

Soft chocolate flan with a warm dark heart, with raspberry ice cream

*The cost of the menu is €150 per person
excluding drinks, water and coffee included*

Saint Valentine

14.02.2024