

Mater Terrae Restaurant
Organic Haute Cuisine

Valentine's Day Menu
Rome, 14th February 2026

Flûte of organic prosecco with amuse bouche

Starter

Porto del Sole

Parsnip Velouté with light carrot foam,
traditional Modena balsamic vinegar and black
kale chips

Passeggiata nel Bosco

Terrine of young carrots, peppers, greens, shii-
take mushrooms, leek and celery, fruit salad and
sprouts of raspberry citronette

First Course

Ritorno a Mantova

Handcrafted pumpkin tortello, filled with sweet
pumpkin, served on a Parmigiano Reggiano
fondue,
finished with scapece-style artichoke crisps

Main Course

La Dolce Vita

Eggplant parmigiana "classic but not too
much", with smoked scamorza cheese and
basil leaves

Pre Dessert

Organic strawberries covered with chocolate

Dessert

Tiramisu

Traditional tiramisu with dark chocolate and a
touch of Borghetti liquor

The cost of the menu is 180 euros per person
Drinks excluded, water and coffee included

