

**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, shiitake 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 240 euros per person

Three-glass wine pairing selection, water and coffee included

