

# Love at First Bite

## Menu

### Starter

SASHIMI DI RICCIOLA HAMACHI, LATTE DI MANDORLA, GEL AL  
MELOGRANO, ZESTE DI LIMONE CANDITO (F-SM-A-P-C-M-SF)

Hamachi Amberjack Sashimi, almond milk, pomegranate gel, candied lemon zest

### First Course

BOTTONCINI RIPIENI DI GAMBERI ROSSI E ROSA,  
LA LORO BISQUE, POLVERE DI CAFFÈ E BERGAMOTTO (P-C-M-SF-U-L-SD)

Bottoncini homemade pasta filled with red and pink shrimp, their bisque,  
coffee powder and bergamot

### Main Course

GUANCIA DI MANZO, IL SUO FONDO AI FRUTTI ROSSI, SEDANO RAPA,  
RAPA ROSSA E FRUTTI DI BOSCO (SD-SF)

Braised beef cheek with a red berry reduction, accompanied by celeriac,  
beetroot, and wild berries

### Dessert

CANELÈ AL BACIO  
CON NOCCIOLE E GIANDUIA (SD-SF)

"Bacio" canelé with hazelnuts and giandua

ELIO  
the hoxton

# Love at First Bite

Valentine's Day Special  
14.02.26

Our set course menu is available at €70 per person,  
or you can choose freely from our à la carte menu.  
PLEASE CONTACT OUR TEAM TO BOOK YOUR TABLE.

