



Valentine's Menu

February 14th 2019

A selection of freshly baked bread with olives

Primi

* V Zuppa del pastinaca

Mixed pumpkins and butternut squash creamy soup with onions and beetroot paste served with croutons and roast pumpkins seed.

*Culatello con Salmone

Culatello cured ham with scottish smoked salmon, rocket, cream cheese and croutons.

V Ravioli di zucca

Home hand-made tortelloni pumpkin with mix mushroom, peas, spinach, beetroot paste, pecorino, sage, parmesan cheese, micro salad, and extra virgin basil olive oil.

* V Insalata con mozzarella di buffala

Buffalo mozzarella with fresh cherry tomatoes, rocket salad, beetroot, roast pumpkins seed, pine nuts raspberry balsamic, basil extra virgin olive oil, sun-dried tomatoes and shaved parmesan.

* Pappardelle con cervo

Pappardelle pasta with venison ragú, pecorino cheese, pine nut, pistachio, sassi beetroot micro salad and extra virgin basil olive oil.

Secondi

Spigola

Fillet of sea bass cooked with fresh cherry tomato, garlic, white wine, green olives, cappers zucchini, served with potatoes and basil mash, micro salad and basil extra virgin olive oil.

Filetto con profumi

Medallions of ribeye beef, with wild mushrooms, beef jus, asparagus, sauté potatoes and micro salad.

Scallopine di vitello ai funghi

Escallops of veal, mushrooms, white wine and cream served with sauté potatoes and fried zucchini.

* V Riso di venere

Natural black rice with onions, peas, dried-tomatoes, zucchini, asparagus sassi beetroot, fresh pomegranate, carrots roasted walnut micro salad and basil extra virgin olive oil.

Dolce

* Piatto di dolci di San Valentino

A plate of mixed deserts.

Sorbet

Lemon, Mango, Blueberry, Green Apple

Piatto di formaggi con frutta

A platter of Italian cheese with fresh fruit and honey.

V denotes vegetarian dishes * denotes dishes containing nuts or sesame oil * Denotes dishes containing pork meat

Dinner £39.50

A discretionary 12.5% service charge will be added to your bill