



ST. VALENTINES

To Begin

PARMIGIANA DI MELANZANE (V)

Baked layers of aubergines, parmesan & mozzarella with tomato & basil sauce

TORTINO DI VERDURE (V)

Layers of grilled marinated vegetables & mozzarella drizzled with basil oil

CARPACCIO DI MANZO

Thin slices of raw fillet beef with drizzled lemon & olive oil, rocket, parmesan & crostini

COCKTAIL DI GAMBERETTI

Peeled prawns in cocktail sauce, mixed leaves & balsamic glaze

CALAMARI FRITTI

Lightly battered, deep fried squid with sweet chilli jam

To Follow

*Dishes served with green beans and chunky sautéed rosemary potatoes

***AGNELLO ALLA GRIGLIA**

Grilled lamb steak with mint salsa

***POLLO BOSCAIOLA**

Pan fried chicken breast with a creamy woodland mushrooms & truffle oil sauce

SALMONE CON ASPARAGI E CREMA DI ANETO

Grilled salmon with asparagus & creamy dill sauce, served with potato mash

LINGUINE PESCATORA

Linguine with mixed seafood & shellfish, garlic, white wine, chilli & tomato sauce

RISOTTO MILANESE (V)

Creamy saffron & asparagus risotto

To Finish

PANNA COTTA

Our Italian classic, made with cream & vanilla drizzled with chocolate sauce

TIRAMISU'

Our tiramisu' with espresso & amaretto liqueur soaked sponge, mascarpone cream

CREMA CATALANA

Our rich vanilla flavoured custard base, topped with a sweet crunchy glaze

BERRY CHEESECAKE

Our chef's cheesecake drizzled with mixed berry compote

LEMON SORBET

A refreshingly smooth textured sorbet, with a tangy citrus taste

£35.95 per person

+10% DISCRETIONARY SERVICE CHARGE / PLEASE INFORM US OF ANY ALLERGY OR INTOLERANCE