

# Valentines Night

AT AMALFI KITCHEN

£45 pp

Optional Aperatif:

WELCOME GLASS OF PROSECCO

FRESHLY SHUCKED OYSTER & CHAMPAGNE MIGNONETTE

Starter:

ROAST SCALLOPS

IN A LOBSTER & TOMATO CREAM SAUCE WITH BASIL OIL

BURRATA

CARAMELISED FIG BALSAMIC, HONEY & PISTACHIO CRUMB (V)

BEEF CARPACCIO

BRESAOLA WITH ANCHOVY AIOLI, PARMESAN & ROCKET

Pasta:

WITH GARLIC FOCCACIA TO SHARE BETWEEN 2

CRAB CACIO E PEPE

HANDMADE SPAGHETTI, WITH LOCAL WHITE CRAB MEAT IN A RICH & CREAMY PARMESAN & BLACK PEPPER SAUCE WITH ASPARAGUS

VENISON RAVIOLI

HANDMADE RAVIOLI GENEROUSLY FILLED WITH SLOW COOKED VENISON & RED WINE RAGU

CAVOLO NERO RAVIOLI (V)

WITH JERUSALEM ARTICHOKE, BLACK TRUFFLE CREAM & PARMESAN

To finish:

CHOCOLATE FONDANT

BLOOD ORANGE SGROPPINO

TIRAMISU ICE CREAM & BISCOTTI

AFFOGATO