

Valentine Menu 2019

£35.00

(Plus 10 % service charge)



A deposit of £15 per person is required to make a reservation

Starters

Spaghetti Amatriciana

Spaghetti in a rustic tomato sauce with a hint of chilli, Guanciale (cured pork cheek) and red onion. Topped with pecorino cheese.

Carpaccio di Salmone Affumicato con Patate e Caperi

Carpaccio of smoked salmon. Served with a garlic potato, capers and dill. Drizzled with extra virgin olive oil.

Burrata e Pomodoro V

Burrata cheese (a mozzarella ball which is firm on the outside and soft and creamy in the middle) tomato and basil drizzled with extra virgin olive oil.

Main Courses

Pollo Ripieno con Asparagi e Taleggio

Free range chicken breast in a tomato, cream and tarragon sauce. Served with a timbale of rice and spinach.

Anatra con vino rosso

Slow roast, shredded duck leg served in a red wine sauce. Accompanied with mashed potatoes and cavolo nero.

Crespelle al forno con spinaci e ricotta V

Oven baked Crepes filled with goats cheese, slow roast tomatoes, balsamic red onion and spinach. Served in a tomato and cream sauce.

Nasello al pomodoro e chorizo

Fresh cod loin in a tomato, Spanish bean and olive sauce. Topped with crispy chorizo. Served with mashed potato, and broccoli florets.

Dessert

Coppa rossa

A luxurious mixed berry semifreddo ice cream.

Selva nera

A delicious Italian chocolate cake with a cream and cherry filling. Accompanied by a small jug of cream.

Panna cotta ripiena al mango

Homemade vanilla panna cotta, filled with a mango compote. Drizzled with a raspberry coulis.

OR

Why not share a Misto Di Pasticcini between the two of you

A selection of six different mini Italian desserts. The platter includes the authentic Sicilian cannolo, Rhum Baba and few others to keep you guessing .Served on a single plate for sharing.

