



SAN VALENTINO

£55.00 PER PERSON

PRIMI

Shared cicchetti starter

Olive oil and sea salt focaccia with dips, grissini, olives, grilled vegetables, Peperonata arancini, deep fried artichoke, baked taleggio, honey, fig jam, pancetta, potato and Parmesan croquette

SECONDI

Lamb cutlets

Parmesan and herb crusted, salsa verde, creamy polenta, ratatouille (GFA)

Tagliata di Manzo

Sliced bavette steak, peppercorn sauce, sauté potatoes, creamed spinach, rocket, lemon and Parmesan salad (GF,DFA)

Dover sole meunière

Butter, lemon, parsley, served with rosemary potatoes and poached asparagus (GF, DFA)

Seafood linguine

Mussels, clams, prawns, calamari, tomato, chili, garlic and white wine sauce (GFA, DFA)

Ravioli

Porcini Mushroom and Mascarpone, butter, cream and sage sauce, black pepper, truffle and Parmesan (VA)

DOLCI

Dessert to share

Tiramisu, Pistachio cannoli, raspberry and white chocolate panna cotta, sweetened mascarpone profiterole, fresh fruit, coulis (GFA,DFA)

Please let us know if you have any dietary requirements