



VALENTINE'S MENU



Stuzzichini – homemade Italian canapés



Antipasti for 2 to share

Prosciutto San Daniele, bresaola, Italian salami, artichokes, tomato, mozzarella and freshly roasted peppers on a bed of rocket and parmesan flakes

John Ross Jr Scottish smoked salmon and Atlantic prawns served with marie rose sauce

Fresh jumbo asparagus served with hollandaise sauce or butter and parmesan V

Ligurian style fresh fish soup served with parmesan and best olive oil scented croutons

Tagliolini pasta with black truffle, butter, parmesan and our homemade sausage (V without sausage)



Frittura of Cornish monk fish, tiger prawns, fish of the day, calamari and zucchini
(a dish for 2 people to share)

Slow roasted leg of Welsh lamb served with a Chianti wine and balsamic reduction

Duo of Carlo's porcini mushroom and spinach and ricotta handmade raviolis V

Breast of free range chicken topped with fresh asparagus served with wine, field mushrooms and cream

Fresh filleted seabass aqua-pazza – white wine, fish fumet, cherry tomatoes and olives

Pan fried veal fillet wrapped in pancetta served with a wine, sage and rosemary sauce



A trio of Madagascan vanilla panna cotta, dark chocolate mousse and oranges in caramel and grand marnier
(a dish for 2 people to share)

Classic Italian espresso and mascarpone tiramisú served with zabaglione sauce

Fresh strawberries marinated in lemon, sugar and fresh mint served with lemon sorbet

Crêpes Suzette al Grand Marnier

Semi-frozen almond, cream and hazelnut indulgence



Limoncello

£34 per person

An additional 10% discretionary service charge will be added to the final bill