

# Valentines Menu

£22.95 2 COURSES | £27.95 3 COURSES

**Zuppa di Carote e Barbabietole (v)**

Carrot and Beetroot soup, served with garlic butter toasted bread

**Terrina di Anatra**

Duck terrine and a mango, coriander salad

**Salmone Affumicato e Sgombro**

Smoked Salmon and mackerel, served with pickle samphire

**Brisaola Carpaccio**

Thin sliced cured beef fillet, served with wild rocket, parmesan shavings and lemon vinaigrette

**Chorizo e Budino**

Roasted Black Pudding, chorizo, mushroom and poach egg

**Crostata di Verdure (v)**

Baked vegetable galette, topped with goat cheese

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**Crostata di Manzo**

Marble rib eye steak, served with roast vegetables and a porcini mushroom sauce

**Pancetta Arrosto di Maiale**

Roasted Belly Pork, served with green beans and Honey lemon Worcestershire sauce

**Parmigiana di Pollo**

Layers of chicken fillet, aubergine, potato and oregano tomato ragu

**Padella alla Griglia al Branzino**

Pan grill sea bass fillet on top of samphire pasta, infused in a white wine and lemon butter sauce

**Risotto ai Funghi (v)**

Garlic mushroom risotto, served in parmesan basket

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**Delizia di Cioccolato e Arachidi**

Chocolate and peanut delice, served with ice cream and Chantilly cream

**Torta di Formaggio**

Vanilla cheese cake, served with fresh berries and compote

**Amanti Dolci**

Sharing Crème Brulee with glazed crystallized sugar

**Panacoota alla Fragola**

Strawberry panacotta served with fruits of the forest

**Tavola di Formaggio**

Local and international cheeses with biscuits, grapes and tomato chutney