

# Valentines

Wednesday 14th Feb 2024  
3 course £38.00 per person



## - START -

### ZUPPA DI PATATA V

Creamed potatoes and leek soup with crostini bread, finished with drizzle of truffle oil

### GNOCCHI V

Homemade gnocchi with basil pesto and tomatoes confit

### ARANCINI

Traditional Sicilian fried rice balls stuffed with smoked Salmon and courgette

### BRUSCHETTA ALLA N'DUIA

bruschetta baked with chopped tomatoes, garlic and basil, N'DUIA spicy salami and Burrata cheese

### INSALATA DI MARE

Marinated homemade seafood salad of octopus, cuttlefish, calamari, mussels, clams, prawns, with fresh peppers, EVO olive oil and lemon juice



## - MAIN -

### RISOTTO ZUCCA E CAPRINO V

Saffron, butternut squash and Goat cheese risotto

### TORTELLONI ALL'ARAGOSTA

Lobster tortelloni with cherry tomatoes, garlic, splash of brandy, prawns, cream and caviar

### INVOLTINO DI POLLO

Rolled fillet breast of chicken stuffed with Speck ham and spinach in creamy Gorgonzola cheese sauce

### MEDAGLIONE

Sliced fillet steak in a rich red wine sauce and wild mushrooms

### INVOLTINI DI SPIGOLA

Rolled fillet of Sea bass stuffed with prawns and asparagus on bed of mashed potatoes finished with a pinzimonio of EVO olive oil, garlic and lemon zest



## - ANY SWEET MAIN MENU -

*V dishes suitable for vegetarians*

*£10 pp deposit required*

*10% discretionary service charge will be added to the bill*

*Food allergies and intolerances, please speak to staff about ingredients in your meal*