



St Valentine's Menu 2020

STUZZICHINI

Sicilian arancini with saffron & winter wild mushrooms, cacio e pepe cream
Almond & courgette muffin, ricotta cheese and truffle

ANTIPASTO DI PESCE

Yellowfin tuna tartare & avocado, panfried scallop with carrot cream,
monkfish carpaccio with fennel & blood orange

PASTA

Native lobster raviolo, bisque, crispy courgette, basil oil

OR

Walnut & gorgonzola filled cocoa ravioli, lemon butter & rosemary sauce

Sgroppino

Lemon gelato, vodka and prosecco shots

SECONDI

Pan-fried halibut fillet, herb crust, sauteed cavolo nero, lemon-butter sauce

OR

Grass-fed English beef fillet, olive oil mashed potato, mixed roasted roots, marsala & green peppercorn sauce

DOLCI

Desserts selection to share

Giancarlo's tiramisu, chocolate fondant, lemon & ginger cheesecake

Piccola pasticceria

Homemade ricciarelli, chocolate truffle

5 Courses for £75.00 plus a 12% discretionary service charge

