



SAN VALENTINO MENU

PROSECCO DI BENVENUTO / WELCOME PROSECCO

ANTIPASTI/STARTERS

FOIS GRAS BRULÉE CON RIDUZIONE AL COINTREAU, ARANCIA CANDITA E CHIPS DI BARBABIETOLA

Fois gras brulée with cointreau sauce, candied orange zest and beetroot chips

GAMBERONI FRITTI IN PASTA KATAIFI, VELLUTATA DI FUNGHI, MAIONESE AL LIME

Fillo pastry deep fried prawns, wild mushrooms velouté, lime mayo

CAPONATA E BOCCONCINI DI BUFALA E BASILICO

A quintessentially Sicilian veggie dish of aubergines, tomatoes, raisins, capers and pine nuts - served with buffalo bocconcini (small, fresh and delicious buffalo mozzarella balls) **V**

PASTA & RISOTTO / PASTA AND RICE

RISOTTO CON SPINACINI E LAMPONI

Risotto with baby spinach and raspberries **V**

TRIANGOLI RIPIENI DI POLPA DI GRANCHIO CON CREMA DI ZAFFERANO

Crab ravioli in saffron emulsion

MAIN

ROLLE' DI FARAONA FARCITO CON SALSICCIA, SPINACINI AL BURRO E COULIS DI FRUTTI DI BOSCO

Boneless rolled guinea-fowl roast, filled with sausages, served with sauteed spinach and wild berries coulis

SALMONE IN CROSTA DI PISTACCHIO, SERVITO CON PATATE DORATE E SALSA AL MELOGRANO

Pistachio crusted salmon served with sauteéd potatoes and pomegranate sauce

DESSERT

SFERA DI MOUSSE AL PISTACCHIO CON CUORE DI FRUTTI DI BOSCO E COPERTURA DI CIOCCOLATO BIANCO SERVITA CON FRAGOLE E SPUMA DI YOGURT

Pistachio mousse sphere filled with wild berries and covered with white chocolate, served with strawberry and yogurt mousse **V**

2 COURSES + DESSERT £ 50
3 COURSES + DESSERT £ 60

*Prices include 20% VAT. A discretionary gratuity of 12.5% will be added to the final bill.
Before ordering, please speak to our team if you have any food allergies or intolerances.*