



Menu di S.Valentino

(£37.50 pp)

Prosecco & Crostini

Vellutata di cavolfiori (v)

Truffled cauliflower velouté with grissini

PRIMI

Choose from:

Filetti di branzini crudi marinati

Home cured wild sea bass with lemon, orange zest & shaved fennel,

Carpaccio di manzo

Top side beef carpaccio, glazed baby onions, capers & parmesan shavings

Mini arancini con gorgonzola & funghi (v)

Mini deep fried porcini risotto balls filled with gorgonzola

Granita all' arancia rossa

Blood orange granita

SECONDI

Choose from:

Bistecca di cervo

Pan seared venison rump, soft polenta, savoy & pancetta

Salmone al vapore

Roast fillet of turbot served with home made lemon & spinach pappardelle

Misto di verdure grigliate (v)

Roast trio of stuffed vegetables including courgette with wild rice, aubergine with pearl barley & pepper with couscous finished with a ricotta dressing

DOLCI

Piatto dell' amicizia

Dessert sharing board... All the good stuff!

Crema di Limoncello di Agnese

Agnese's Limoncello Cream