

# **Valentine's Menu 2025**

## ***To Start***

### **Antipasto Classico (gf)**

A Selection of Italian Cured Meats Marinaded Vegetables Buffalo Mozzarella

### **Antipasto Di Mare (gf)**

Salmon Carpaccio – Seafood Salad – Marinaded Anchovies

### **Melanzane alla Parmigiana (V) (gf)**

Layers of Aubergine and Smoked Mozzarella Baked in Tomato Sauce

### **Vellutata di Zucca e Carote (Vg) (gf)**

Roasted Butternut Squash and Carrot Soup

*All Starters Will Be Served with Home Made Bread and Grissini (gfa)*

## ***Main Course***

### **Veal Steak with Marsala and Mixed Mushroom Sauce (gf)**

Rosemary Roasted Potatoes and Tenderstem Broccoli

### **Breast of Corn Fed Chicken (gf)**

Filled with Sun Dried Tomato and Mascarpone  
On a bed of Creamed Potatoes with Fine Green Beans

### **Duo di Ravioloni (V)**

Spinach and Buffalo Ricotta in a Light Cherry Tomato and Basil Sauce  
Mixed Mushroom with a White Truffle Cream Sauce

### **Trancio di Salmone con Salsa Verde (gf)**

Salmon Supreme Baked in Wine and Olive Oil with a Fresh Herb Dressing  
Baby Crushed Potatoes and Asparagus

## ***Dessert***

### **Trio of Desserts To Share**

#### **Panna Cotta al Cioccolato Bianco (gf)**

White Chocolate Cream Dessert with Berry Compote

#### **Pistachio Profiteroles**

With Chantilly Cream

#### **Tiramisu al Amaretto (gfa)**

Coffee and Amaretto Soaked Savoiardi with Mascarpone Cream

**£37.50 per person**

A Discretionary 10% Service Charge Will Be Added To Your Bill