

Valentine's Menu 2026

To Start

Antipasto Classico (gf)

A Selection of Italian Cured Meats Pickled Vegetables Buffalo Mozzarella

Antipasto Di Mare (gf)

Salmon Carpaccio – Prawn Cocktail – Marinaded Anchovies

Melanzane alla Parmigiana (V) (gf)

Layers of Aubergine and Smoked Mozzarella Baked in Tomato Sauce

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

Tagliatelle ai Funghi Porcini (V) (gfa)

Ribbons of Fresh Egg Pasta with a Porcini Mushroom Cream Sauce
Rocket Tomato and Parmesan Salad

Orata in Crosta di Pistacchi (gf)

Sea Bream Fillet with Pistachio Crust
Baby Crushed Potatoes and Asparagus

Dessert

Trio of Desserts To Share

Panna Cotta alla Vaniglia (gf)

Vanilla Cream Dessert with Strawberry Compote

Chocolate Profiteroles

With Chantilly Cream

Cheesecake al Limoncello

With Amaretti Base

£40.00 per person

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