# Valentine's Menu

3 Course £30.00 per person

## Starters

#### Gamberoni in Cialda (gf)

King prawns pan fried in white wine, garlic and mix herbs. Served on parmesan crisp and rosemary infused creamed chickpeas

#### Zuppa di Barbabietola Rossa

Homemade red beetroot soup served with smoked pancetta infused croutons, touch of cream and mix herbs Vegan option if served without the croutons and cream

## Zucchine Ripiene

Courgette filled with minced beef, peas, smoked scamorza cheese, cherry tomatoes, garlic, egg, breadcrumbs and mixed herbs. Served on creamy cheese sauce

#### Sfera di Brie

Deep fried brie sphere with a forest fruits confit and topped with caramelised orange peel Burratina Valentina (V) (gf)

Creamy mozzarella ball served with mixed cherry tomatoes marinated with mixed herbs, garlic and extra virgin olive oil. Served on lemon infused creamed avocado

# Mains

## Merluzzo al Chorizo e Gamberi (gf)

Fresh cod fillet oven baked in white wine and lemon. Served on compote of orange lentils, chorizo, garlic, cherry tomatoes and spring onions. Garnished with a lemon avocado salsa and prawns.

#### Conghiglioni Ripieni

Giant pasta shells filled with smoked pancetta, dolcelatte cheese, mushrooms, ricotta cheese, garlic and mixed herbs. oven baked with mozzarella gratin.

Served on a fresh cherry tomato coulis and basil

#### Pollo San Daniele (gf)

Delicious chicken breast oven baked with smoked scamorza cheese. Served on a sauce of cream, demi-glace, french mustard, brandy and garlic. Topped with Parma ham roses

#### Risotto Arlecchino (Ve) (gf)

Delicious Risotto with carrots, peas, courgettes, peppers, aubergines, onions and tomato

#### Pizza Giulietta

With tomato sauce, mozzarella cheese, smoked salmon, cherry tomatoes and touch of cream

#### Pizza Romeo

With tomato sauce and mozzarella cheese. Topped with rocket, scales of parmesan, Parma ham and cherry tomatoes

## Filetto di Manzo al Cannonau (gf) £7 supplement

Prime British fillet of beef in a red Cannonau wine reduction, juniper berries and rosemary. Layered with fried potato crocket and mix herbs

# Dessert

Trio of homemade desserts to share