

VALENTINE'S SET MENU

3 COURSES - £ 32

STARTERS

Beetroot Soup with Mascarpone.

Porcini Ravioli with a creamy tomato sauce, topped with shaved Parmesan and a drizzle of truffle oil.

Avocado and crab salad served with micro herbs and a drizzle of virgin olive oil.

Tuscan cured Ham with Cantaloupe Melon and Raspberry coulis.

MAIN COURSE

Slow cooked Lamb Shank with wine jus sauce, served with mash potatoes and mixed vegetables.

Duck Breast with wine jus and berry sauce, served with mash potatoes and mixed vegetables.

Supreme of Cod Roulade with Parma Ham, served with butter and white wine sauce, sautéed potatoes and mixed vegetables.

Roasted Butternut Squash Risotto with goat's cheese and truffle oil.

DESSERTS

Tiramisù

Crème Brule

Torta della Nonna

Ice Cream (Vanilla, Chocolate, Hazelnut, Coffee)

THE
ITALIAN
TASTE

Please inform the waiter of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.