

VALENTINE'S DAY MENU

3 COURSE MEAL & GLASS OF BALSAMIC GIN & TONIC UPON ARRIVAL

£44.90 Per Person

STARTER

BRUSCHETTA TRADIZIONALE

Chopped Tomato, Garlic, Fresh Basil, Olive oil, Oregano, (Gluten Free bread available)



CAPONATA DI MELENZANE

Tomato, Olives, Celery, Aubergine served with Rustic Bread (Gluten Free bread available)



CALAMARI FRITTI

Deep Fried Squid, Garlic Butter and Mixed Salad

FEGATO DI ANATRA

Fresh Home-Made Duck Liver Pate, Served with Rustic Bread & Orange Marmalade



CAPELANTE

Local Scallops, in Smoked Red Pepper Sauce & Pancetta



FUNGO PORTOBELLO

In a Creamy Sauce, Bacon Bites & Prawns, (Vegetarian also Available)



MAIN

FILLETO DI BRANZINO

Fresh Local Sea Bass, Seasonal Organic Vegetables, Fresh Olive oil & Pink Peppercorns



RISOTTO AII' OLIO DI TARTUFO

New Forest Mushrooms, Fresh Truffle, & Truffle Oil



SPINACI E RICOTTA RAVIOLI

Spinach and Ricotta Ravioli, in a Creamy Sauce, Cherry Tomatoes



PENNE AL SALMONE

Smoked Salmon, in a Creamy Pink Sauce, (Gluten Free Pasta Available)

FILLETO DI MANZO

Fillet Steak, Fries, Cherry Tomatoes & Mushrooms



POLLO AL VESUVIO

Chicken with Creamy Cheese Sauce, Asparagus, Carrots, Broccoli, Mushrooms & Sauteed Potatoes



(Please ask for Vegan options)

DESSERT

TIRAMISU TRADIZIONALE

Mascarpone Cheese, Savoiardi Biscuit, Coffee

AMARETTO PANNA COTTA

Served with Mixed Berries



PISTACCHIO PROFITEROL

Fresh Pistachio Sauce & Pistachio Ice Cream, Fresh Strawberry, Chocolate Sauce



CASSATA SICILIANA

Fresh Ricotta Cheese, Marzipan, Chocolate bites



CHEESE PLATTER

Parmesan, Dolce Latte Blue Cheese, Cheddar, Grapes, Celery, Water biscuit



Gluten Free / Vegetarian



