

Valentine's menu 2024

We wish you a wonderful Valentine, filled with Great Company, Good Wine & Exceptional Food

Entrée does not constitute a course. Complementary.

2 Courses 48.50 per person

3 Courses 59.50 per person

4 Courses 66.50 per person

Entrée

Glass of Prosecco & nibbles

Starters

Polpette di Melanzane, salsa di pomodori freschi e basilico (VG)

{Aubergine polpette, fresh tomatoes sauce and Basil} (VG)

OR

Burrata, prosciutto di pecora , acciughe e pane carasau

{Burrata cheese, sheep ham, anchovies and carasau bread}

OR

Capesante scottate, olio all'arancia, mandorle tostate

{Seared scallops, olive oil flavoured with orange, toasted almonds}

Middle Courses

Crema di risotto allo zafferano, rapa rossa e crema di gorgonzola.

{saffron cream of risotto, beetroot and cream of Gorgonzola cheese}

OR

Spaghetti di zucchine, olive nere, pomodorini e tofu affumicato (VG)

{Courgettes spaghetti, black olives, cherry tomatoes and smoked tofu} (VG)

OR

Tagliatelle al cacao con ragù di Cervo

{Cocoa Tagliatelle with Venison Ragù}

Main Courses

Filetto di Spigola in crosta di patate e piccola insalata

{sea bass fillet, potato crust and small salad}

OR

Medaglioni di cervo, salsa al vino Rosso, crema di zucca

{venison medallions, red wine sauce, pumpkin cream}

OR

Hamburger Vegetariano, funghi, Fagioli e bacon vegano

{Vegetarian burger, mushrooms, beans, and vegan bacon} (VG)

Desserts

Tiramisu

OR

Semifreddo al pistacchio

NB there are no additional items this evening. We apologise for any inconvenience this may cause. All additions to the menu will be charged for separately.

N.B. A service charge of 12.5% will be added to the bill.