



## VALENTINE'S DAY



### Four-Course Sharing Menu

*£120 per couple*

*Choose one dish from each course to share*

#### ANTIPASTI

**Burrata** - Fresh burrata with grilled marinated red peppers, farinata, cicorino, swiss chard and Taggiasche olives

**Insalata di granchio** - Fresh Devon crab with Florence fennel, dandelion and Sardinian Bottarga

**Carne salata** - Thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan

#### PRIMI

**Risotto di mare** - Risotto with clams, mussels, sea bass, salmon, prawns, squid, tomatoes, chilli and parsley

**Ravioli di zucca** - Ravioli of roasted delicata squash, ricotta and marjoram with butter and sage

**Pappardelle con ragù di manzo** - Fresh pasta with slow cooked beef in Chianti and San Marzano tomatoes

#### SECONDI

**Orata al forno** - Wood roasted sea bream fillet with datterini tomatoes, capers, parsley with Italian spinach and slow cooked Sicilian red peppers and Taggiasche olives

**Arrosto di faraona** - Wood roasted guinea fowl stuffed with prosciutto di Parma, thyme, lemon zest and Mascarpone, on pagnotta bruschetta with swiss chard, porcini and portobello mushrooms

**Tagliata** - Grilled Longhorn beef bavette (med rare) with castelluccio lentils, roasted datterini tomatoes, radicchio and salsa verde

#### DOLCI

Amalfi lemon tart

Soft chocolate cake with crema di mascarpone

Vanilla ice cream with raspberries and grappa

We welcome enquiries from customers who wish to know whether any meals contain particular ingredients or allergens

All prices include VAT at the current prevailing rate. A 12.5% service charge will be added to the final bill.