

# Valentine's Day 2019

4 Course Sharing Menu, £70 per person

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 erbette** - Mixed green ravioli with swiss chard, rocket and cime di rapa, ricotta, 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 new 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*