



**CAPESANTE**

fresh pan fried scallops... crispy pancetta and orange & cardamon reduction (gf)

**COLOMBACCIO**

pan roasted breast of wood pigeon... cooking juices and beetroot three ways (gf)

**ZUPPA DI ASPARAGI**

asparagus soup (v/gf)

**DUCK INVOLTINI**

duck spring rolls.... hoy sin dip

**BURRATA**

fresh creamy mozzarella with heritage tomatoes, fresh basil and extra virgin olive oil (V/gf)

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**POLLO**

roast supreme of chicken... red wine & rosemary jus, smoked pancetta, mash and tender stem broccoli

**CULURGIONES**

fresh hand made parcels of pasta with a pecorino, ricotta, potato, mint & orange zest filling....  
tossed in sage butter and finished with roast cherry tomatoes and rocket (V)

**TONNO**

seared tuna steak... roast pepper coulis, basil oil and balsamic reduction.... mixed leaves and skinny fries (gf)

**VITELLO**

breaded pork loin... served with spaghetti and a plum tomato sauce

**BISTECCA 'MARE E MONTI'**

8oz beef rib eye 'surf & turf'...wild mushrooms, king prawn, red wine & shellfish sauce and chunky chips

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**FONDU**

Belgian chocolate fondu for two to share... fresh strawberries and marshmallows (gf)

**CROSTATA DI FRAGOLA**

strawberry & mascarpone tart... basil sugar

**CANNOLO**

Sicilian pastry filled with sweet ricotta and finished with chocolate and pistachio nuts

**WARMED CHOCOLATE SPONGE**

orange zest & vanilla ice cream

**GELATO**

duo of home made ice cream... ferrero rocher & passion fruit (gf)

**Starter & Main Course £24/ three Courses £30**

serving all 'valentines Day' evening from 6 p.m