



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)

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 veal 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

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