

VALENTINES MENU

Glass of Maximum, Blanc de Blancs NV, Ferrari - On Arrival

STARTERS

BEEF TARTARE WITH EGG YOLK & TRUFFLE OIL

Hand-cut beef, capers, mustard, quail egg yolk

CROSTINI AL MASCARPONE (GF)

Honey and walnuts

MOZZARELLA DI BUFALA (V, GF)

Blood orange and fennel

GAMBERI ALL'AGLIO E PEPPERONCINO

Sautéed prawns with garlic, chilli, white wine, parsley

MAINS

POLLO VALDOSTANA (GF)

Chicken supreme with ham, melted cheese and tomato, white wine sauce, served with roast new potatoes and seasonal vegetables

BRANZINO AL FORNO CON LIMONE (GF)

Oven-baked sea bass, lemon, herbs, olive oil, new potatoes, capers, cherry tomatoes, garlic

RISOTTO AI FUNGHI PORCINI (GF, VOA, VGOA)

Creamy Arborio rice, porcini mushrooms, butter, parmesan

BEEF BROCIOLONE (GF)

Slow roasted beef rolls stuffed, served with purée di patate and red wine jus

DESSERTS

CHOCOLATE BROWNIE CRUMBLE (GF, VG, V)

Layers of brownie crumble, fresh berries and toasted almond

LIMONCELLO MOUSSE (GF)

Raspberry sorbet

SICILIAN CASSATELLE

sweet panzerotti with ricotta, chocolate and berry compôte

TIRAMISÙ ALLE FRAGOLE

Mascarpone, lady fingers, mint

(V) - Vegetarian (VG) - Vegan (VGO) - Vegan Option Available (GFO) - Gluten Free Option Available (GF) - Gluten Free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill