A red rose per couple on arrival

Valentine's

STARTERS

Gnocchi Vegetariani (v)

Italian potato dumplings with courgettes and aubergines in a creamy sauce, topped with Parmigiano and mozzarella cheese

Zuppa degli innamorati (v)

Homemade roast pepper and tomato soup

Capesante all'aglio

King fresh scallops sautéed in garlic, white wine and cream sauce

Brie alla griglia

Brie cheese wrapped in Parma Ham and grilled, topped with pesto olive oil and balsamic syrup

Antipasto vegetariano con scamorza affumicata (v)

A selection of grilled and seasoned vegetables, served with a delicious smoked scamorza cheese, on a bed of mixed leaves.

MAIN DISHES

Trionfo di mare

Monk fish, swordfish, squids and mixed seafood cooked in a light cherry tomato, garlic, chilli and white wine sauce, served with paccheri pasta

Tornado Bellini

Grilled fillet of beef in cream and truffle sauce, served on toasted ciabatta bread with side of vegetables

Agnello al Barolo

French trimmed lamb chops sautéed with french mustard and red wine sauce, served with mash potato and vegetables on side

Ravioli ai funghi porcini e tartufo (v)

Homemade ravioli filled with ricotta cheese and spinach, in a porcini mushrooms and truffle creamy sauce

DESSERTS

Served with Limoncello

Red berries no-bake cheesecake

Profiteroles al Pistacchio

Chocolate soufflé served with icecream

3 Courses set menu - £ 48.90pp

£ 20.00 deposit per person required