

VALENTINE'S DAY SET MENU

3 COURSE MEAL £43 P.P.
4 COURSE MEAL £49 P.P.

ENJOY A COMPLIMENTARY GLASS OF FINE PROSECCO FOLLOWED BY A PALATE TICKLER. THEN CHOOSE YOUR REMAINING 2 OR 3 COURSES OF THE BEST ITALY HAS TO OFFER, SOME TRUE CLASSICS TO MAKE YOUR MEAL EXTRA SPECIAL.

TO BEGIN...

A GLASS OF FINE PROSECCO & "YOU'RE MY BOY" CANNOLI V

VG / DF OPTION AVAILABLE ON REQUEST

SECOND COURSE

STARTERS

SOFT SPOT AGNOLOTTI V

Delicate, handmade filled pasta with creamy Ricotta cheese & lemon zest, tossed in a bright Cavolo Nero pesto & Parmesan cream. Soft, fresh and comforting

LOVE AT FIRST BEET CARPACCIO V/AG

Marinated beetroot Carpaccio with endive and silky Stracciatella Mozzarella. Finished with a balsamic, blood orange vinaigrette and flaked almonds. Light, flirty and quietly irresistible

VG/DF OPTION AVAILABLE ON REQUEST

'MARE & DESIRE' CRISPY RISO AG

Golden Saffron Risotto "Al Salto" pressed & pan-fried crisp, topped with fresh tuna Tartare, seasoned with blood orange oil & lemon Verbena. Crispy outside, soft inside

PLAY WITH FIRE' SAVOURY TART

Pastry filled with creamy Mozzarella Burrata mousse, topped with Calabrian soft spreadable chilli sausage 'Nduja, a light honey drizzle & a sprinkle of Oregano

RAW DESIRE BEEF TARTARE DF

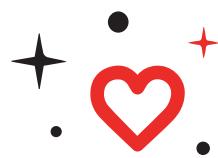
Hand-cut Prime beef fillet, seasoned & served with capers, shallots & mustard, crowned with a cured egg yolk & served with Carasau flat bread crisps

AG OPTION AVAILABLE ON REQUEST

SPICY LOBSTER & PRAWNS 'MARITOZZO'

Soft, buttery brioche bun filled with a lobster & prawns love affair, coated in spicy chilli butter, lemon zest & fresh chives

LIVIN' ITALY



THIRD COURSE

MAIN COURSE

RED TIDE CACCIUCCO DF

Fresh mussels & tender Calamari slow cooked with garlic & tomato in a rich Mediterranean stew, topped with pan-fried red mullet & prawns, served with charred Sourdough Crostone

AG OPTION AVAILABLE ON REQUEST

BAKED CANNELLONI V

Silky Cannelloni pasta with a soft roast potato & leek filling, folded with melting smoked Scamorza cheese, baked in a light truffle béchamel sauce. Deep, comforting & quietly indulgent

A PIZZA MY HEART V

Parmesan cream base with marinated beetroot, Gorgonzola cheese, Radicchio & salted roasted almonds. Sweet, sharp, creamy & bold

VG/AG OPTION AVAILABLE ON REQUEST

THE ROYAL CHICKEN MILANESE

SERVES 2

Classic crown of chicken, fully deboned & pressed, crumbed & fried Milanese-style until golden & crisp. Big, dramatic and made to impress. Served with skin-on fries and a rich Cacio & Pepe Saffron sauce. Because sharing is caring

DF OPTION AVAILABLE ON REQUEST

L'AMATRICIANA

Bucatini pasta tossed in a super rich tomato sauce with crispy pig cheek Guanciale, a gentle chilli warmth & generous dustings of Pecorino Romano. Bold, comforting & straight to the point

ON THE BONE RIB-EYE 500G AG

Extra juicy cut (whole rib) for who loves the tastiest of meats. Served with creamy Gorgonzola cheese sauce & rosemary garlic roast potatoes

E7 SUPPLEMENT

DF OPTION AVAILABLE ON REQUEST

FOURTH COURSE

DESSERTS

PANETTONE TREACLE TART V

Caramelized Panettone with citrus zest and treacle filling, served with vanilla cream Gelato & shaved toasted almonds. A nostalgic twist on a classic love story

PISTACHIO RUM BABÀ V

Rum-soaked fluffy sponge cake filled with velvety pistachio cream, white chocolate shavings & a raspberry dust. Lush, boozy & unapologetically indulgent

A FORBIDDEN BROWNIE V/AG

Irresistibly soft chocolate brownie served warm, with strawberry & sour-cherry jam like Visciolata. A dangerously good finale

ALLERGENS: Due to the use in our kitchen of most allergens, our dishes may contain traces of such ingredients, please speak to one of our managers for details