



Valentine's Menu

STARTERS

VELLUTATA AI FUNGHI

Home-made cream of woodland mushroom soup with black truffle, served with Grana Padano croutons

BRUSCHETTA NAPOLETANA (V)

Home-made focaccia with chopped plum tomatoes, black olives, fresh basil and a balsamic glaze

TORTELLONI DI ZUCCA (V)

Tortelloni pasta filled with pumpkin and ricotta cheese served with a roasted walnut, butter and tomato glaze

ANTIPASTO AI FRUTTI DI MARE

A seafood platter served for 2 people of grilled langoustine, garlic and chilli prawns and fried calamari with sea salt, lemon and dill aioli and sweet red pepper coulis

RISOTTINO DELL' AMORE

Arborio risotto rice with porcini and garden peas topped with oven roasted pork belly and a sweet cider and thyme jus

MAIN COURSE

POLLO AL BAROLO

A thyme roasted breast of chicken served with Dauphinoise potatoes, honey root vegetables and a rich Barolo red wine jus

INVOLTINO DI PESCE

A poached roulade of North Atlantic cod and Scottish salmon wrapped in spinach and Parma ham served with a crayfish and caper velouté and saffron-chilli potatoes

FETTUCCINE SAN VALENTINO

Scottish lobster and king prawns in creamy champagne and dill sauce

RISOTTO CON ZUCCA E ASPARAGI (V)

Arborio risotto rice with a dash of white wine and cream, roast butternut squash, asparagus and Feta cheese

PIZZA SICILIANA (V)

A hand-stretched pizza with San Marzano tomatoes, mozzarella cheese, artichoke hearts, black olives and sun dried tomatoes, stone-baked and topped with fresh rocket and chilli oil

TAGLIOLINI CARBONARA

Fresh egg tagliolini with Guanciale - cured Calabrian pork egg yolk, black pepper, olive oil, and Grano Padano

CONTROFILETTO ALLA GRIGLIA

8oz sirloin prime Scottish sirloin steak served with roasted Portobello mushroom, cherry vine tomatoes, hand cut chips and a creamy rich brandy and peppercorn sauce

(£5 supplement)

DESSERT

DOLCI DELLA CASA (for two)

A selection of our house desserts served for 2 people. Classic tiramisù with chocolate sauce, a rich dark chocolate and praline cheesecake with salted caramel sauce, almond crisp and chocolate crunch and a crisp and soft centred hazelnut meringue served with strawberry compote, Frangelico Chantilly cream and caramel crisp