



Valentine's Day Menu

Five Course Meal £55.00 per head including a glass of Prosecco on arrival.

APPETISER

Bruschette Miste

ANTISPATI – STARTER (Choice Of)

Fondue al Tartufo V

Melted pecorino cheese with truffle and served with Sardinian crusted bread. (Music Bread)

Asparagi Fritti V ^{GF}

Fresh Asparagus pan fried with olive oil, garlic, Fresh parsley, pepper and a touch of lemon juice.

Scallops ^{GF}

Fresh Scallops pan fried with olive oil, garlic, parsley & lemon served on a bed of salad

Polpette Di Cervo ^{GF}

Homemade Venison meatballs served on a bed of mash potato and parmesan shavings.

MAIN COURSE (Choice of)

Tagliatelle Mandorle e Tartufo V

Tagliatelle cooked with almonds, truffles and a touch of cream.

Crespella V

Pancake filled with ricotta cheese, spinach, fresh basil, garlic, fresh mint oven baked with mozzarella cheese, béchamel and tomato sauce.

Sea Bass ^{GF}

Oven baked with garlic, parsley, olive oil & lemon.

Merluzzo Vito ^{GF}

Fresh cod baked in a cream sauce with garlic, parsley and topped with smoked mozzarella cheese.

Cervo (Venison) ^{GF}

Grilled Venison cooked rare with dried prunes, pepper corns and sweet Marsala wine.

Filetto Boscaiola ^{GF}

Fillet steak cooked with meat stock, butter, white wine, Porcini Mushrooms, Truffle and garlic.

Filetto Al Gorgonzola ^{GF}

Fillet steak cooked with Gorgonzola Cheese, onions, cream, white wine and parsley.

Cinghiale (Wild Boar) ^{GF}

Diced Wild Boar slowly cooked in a tomato sauce, red wine, garlic, parsley, apple, grappa and sage, served with a portion of Pappardelle pasta.

TRIO OF DESSERTS TO SHARE

COFFEE & BISCOTTI