



Valentine's Day

Tuesday, February 14th 2017

Glass of Prosecco

Starters

CARPACCIO DI POLPO AL PROFUMO D'ARANCIA

Octopus carpaccio with watercress salad and orange dressing

ZUCCA DELICA ARROSTITA CON SCALOGNO CANDITO E SALSA DI MELA VERDE (V)

Roasted Delica pumpkin with shallots, lamb lettuce and green apple sauce

CROCCHETTE DI AGNELLO SERVITO CON PURE DI PATATE

Lamb croquettes on a bed of mash potato and lamb reduction

Main

GNOCCHI CON RAGÚ DI CONIGLIO

Potato dumplings in a rabbit ragù

SPAGHETTI ALLE VONGOLE CON BIETOLA SALTATA

Spaghetti with fresh clams and sautéed chard

TRIGLIA SCOTTATA SU SEDANO RAPA IN SALSA DI VALERIANA

Pan fried red mullet served with celeriac and green salsa

RISOTTO CON CREMA DI PISELLI MENTA E LIMONE (V)

Cream pea risotto with mint and lemon zest

PETTO D'ANATRA SERVITO CON CAROTE E BARBABIETOLE

Pan fried duck breast served with carrot and beetroot finished with Port reduction

RAVIOLO APERTO CON RAGÚ DI VERDURE E BESCIAPELLA AL PARMIGIANO (V)

Home-made open vegetable Raviolo served with parmesan béchamel

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### **TRITTICO DELLA CASA**

Traditional home made Tiramisu, Vanilla Panna cotta with strawberry compote and Chocolate Mousse with cherry and passion fruit jelly for a happy ending



**Two courses: £32.95**

**Three courses: £36.95**

An optional gratuity of 12.5% will be added to the final bill