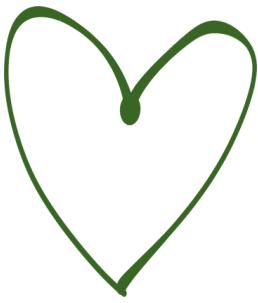


Menu di san Valentino



**THREE COURSE SET MENU
WITH A GLASS OF PROSECCO, BEER OR SOFT DRINK £44.95pp**

STARTERS

OSTRICHE GRATINATE

Gratinated oysters with chilli, shallots, parsley and cheese breadcrumbs

INSALATA DI GAMBERI

Marinated butterfly king prawns with garlic and parsley, served with fennel and orange salad

CHEESECAKE AI POMODORINI

Pecorino cheesecake with tarallo biscuits base topped with confit cherry tomato and fresh basil dressing

CARPACCIO DI MANZO

Thin slices of beef with rocket, parmesan shavings and house dressing

TARTARE CON RISO CROCCANTE

Crispy fried rice cubes topped with salmon tartare, drizzled with pink spicey sauce

PROVOLA FRITTA CON PESTO

PICCANTE

Fried smoked provola cheese medallion on a bed of nduja, sundried tomatoes and almond pesto

MAIN COURSE

GNOCCHI AL RADICCHIO

Fresh homemade gnocchi served with radicchio pure, crispy speck and taleggio fondue

SURF & TURF

4oz beef fillet steak served with half lobster in garlic, chilli butter sauce and peppercorn sauce with wild rocket, parmesan and chunky chips

RISOTTO GAMBERI E CIOCCOLATE

Arborio rice cooked in prawn juice, finished with lime and butter, argentinian prawn tartare and white chocolate flakes

TORTELLONI AL SALMONE

Giant squid ink tortelloni filled with fresh salmon in a marinare sauce with olives, capers and fresh herbs

SCRIGNI BURRATA

Fresh ravioli filled with creamy burrata pugliese with cherry tomatoes, butter sauce, fresh basil leaves and garlic bread crumb

PANCETTA CON PURE E CAVOLO

Marinated pork belly with fresh herbs served with pickled red cabbage and apple mash potatoes

DESSERTS

TIRAMISU ALLE FRAGOLE

Strawberry tiramisu

TORTINO CIOCCOLATO E PEPPERONCINE

Chocolate fondant with a touch of chilli served with pistacchio ice cream

PROFITEROLES BIANCHI

White chocolate profiteroles

CON AMORE

GIO

An optional discretionary service charge will be added to your bill