



Valentine's 2020

3 Course £23.95 per person (including Complimentary Aperitivo)

2 Course £19.95 per person

STARTERS

Caponata (V, VEG)

A Typical Sicilian Salad made of Aubergines, Olives, Capers, onions and Celery, dressed with a sweet and sour tomato sauce

Carpaccio di Bresaola (GF*)

Cured Beef Carpaccio served with peppery Rocket, sun kissed Cherry Tomatoes, shaved Chestnut Mushrooms, lemon dressing

Ravioli Fritti (V)

Crispy fried Aubergines Ravioli, grilled Aubergines, Tomato and Basil Sauce, Pecorino Romano

Burrata e Mortadella for 2 (GF*)

Creamy Buffalo Burrata, served with Mortadella and Pistachio sauce

Pesce Spada Affumicato (GF*)

Smoked Swordfish Carpaccio served with Mousse of Burrata and Rocket pesto

MAINS

Involtini Di Pesce Spada

Swordfish Rolls filled with orange, pine nuts and pangrattato, served with Caponata and Courgettes Fries

Cappellacci Rosa Con Ricotta (V)

Beetroot Cappellacci filled with Squash and Pecorino Romano, served with Mousse of Ricotta, Pumpkin puree, Toasted Pine nuts and Fresh Basil

Pappardelle con Porcini e Salsiccia

Egg Pappardelle served with porcini Mushrooms, Sicilian Pork Sausages and Leeks topped with Truffle oil

Risotto e Aragosta for 2 (£8.00 Supplement) (GF*)

Courgettes and Prawns Risotto served with a Lobster Tail, lemon dressing

Strozzapreti all'Ortolana (V, VEG)

Freshly Homemade Strozzapreti Tossed in a sauce of Cherry Tomatoes, Asparagus, Courgettes, Garlic and Chilli, Topped with Toasted Pine Nuts

Desserts

Ravioli di Cioccolato

Chocolate Ravioli filled with sweet Sicilian Ricotta cream, served with Blood Orange Sorbet

Homemade Pistachio Tiramisu

Cappuccino Croccante (V, VEG, GF*)

Homemade dairy free Cappuccino Mousse topped with vegan Meringues

Food allergies and intolerances:

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present.

*** Due to high volumes of flour used in our Kitchen, traces of Gluten may be present in all of our dishes.**

Not all ingredients are included in our description, for any dietary requirements please ask a member of staff