



Valentine's Day Set Menu

£50 per person
"Di Terra"

♥ Aperitivo ♥

Potatoe Roche with a flute of Aperol spritz or Prosecco

♥ Antipasto ♥

Cestino Rustico

Fillo dough stuffed with grilled julienne vegetables with toasted pinenuts on a cream of reggiano parmesan and roses of seasoned prosciutto San Daniele

♥ Primo Piatto ♥

Cuori Ripieni Rosso Passione

Homemade red heart passion Ravioli stuffed with artichoke and bacon on parmentier sauce and crunchy artichokes

♥ Secondo Piatto ♥

Filetto di Manzo

Beef fillet in mixed nuts crust smoked in rosmarine with porcini sauce and marinated butternut

♥ Dessert ♥

Cialda Degli Innamorati (to share)

Crunchy biscuit with black and white chocolate cream puffs and frosted strawberries on a red passion chocolate sauce

Note: A discretionary service charge of 12.5% will be added to the bill



Valentine's Day Set Menu

£50 per person
"Di Mare"

♥ Aperitivo ♥

Scallop served with a flute of Aperol spritz or Prosecco

♥ Antipasto ♥

Tris di Mare

Norwegian smoked salmon candy stuffed with Mediterranean cous cous in tartare sauce.
King Prawn batter in beer on a purée of potatoes and toasted almond.
Yellow fin Tuna tartare on ratatouille of courgette all'agro, Pearl barley and Poppy seeds.

♥ Primo Piatto ♥

Tagliolini con Astice blu

Homemade lemon tagliolini with Blu Lobster served in a golden aubergine basket

♥ Secondo Piatto ♥

Filetto di Tonno

Touneidos of Tuna with herbs slightly cooked with extra virgin olive oil on vegetables julienne and purée of broccoli

♥ Dessert ♥

Cialda Degli Innamorati (to share)

Crunchy biscuit with black and white chocolate cream puffs and frosted strawberries on a red passion chocolate sauce

Note: A discretionary service charge of 12.5% will be added to the bill



Valentine's Day Set Menu

£50 per person
"Vegetariano"

♥ Aperitivo ♥

Potatoe Roche served with a flute of Aperol spritz or Prosecco

♥ Antipasto ♥

Cestino Rustico

Fillo dough stuffed with grilled julienne vegetables with toasted pinenuts on a cream of reggiano parmesan and roses of artichoke

♥ Primo Piatto ♥

Pappardelle di Zucchine

Homemade zucchine pappardelle with pachino tomatoe and parmiggiano reggiano medallions

♥ Secondo Piatto ♥

Cesto di melanzana

Aubergine basket with organic spelt and julienne vegetables with a sprinkle of Asiago cheese. A kale bundle stuffed with cous cous and roasted pumpkins marinated in thyme

♥ Dessert ♥

Cialda Degli Innamorati (to share)

Crunchy biscuit with black and white chocolate cream puffs and frosted strawberries on a red passion chocolate sauce

Note: A discretionary service charge of 12.5% will be added to the bill