

# *Menu di San Valentino*

## *APPETIZER*

*Tomato basil soup with crispy basil*

## *ANTIPASTO*

*Antipasto Della Casa share for two: prosciutto di Parma, salami Milano, Porchetta, Nonnas chutney and olive oil crackers, vine tomato, basil, garlic, extra virgin oil bruschetta and grilled vegetables (gf) (n)*

*Spiced lamb polpette, tomato sauce, herb gremolata, chargrilled piadina bread (gf)*

*Peroni & Nduja steamed mussels, wilted rocket & garlic fettunta (gf)*

*Goats cheese, beetroot & caramelised red onion tart pickled veg salad (v)*

*Peroni battered seafood, salsa verde mayo, and lime wedge*

## *SECONDO*

*Pan-fried Gressingham duck breast, tenderstem broccoli & macerated grapes (gf)*

*Pan-fried Seabass, pea & mint puree, pea shoots, sundried tomato dressing (gf)*

*Wild Mushroom tart Gorgonzola & pinenut salad, balsamic reduction (v)*

*10oz chargrilled Rib eye, roast shallot, pancetta & radish, red wine sauce (gf)  
(£ 5 extra)*

*Risotto wild mushroom & truffle oil (v)*

## *DOLCE*

*Tiramisu a Nonnas classic*

*Black cherry & amaretto Cheesecake*

*Almond milk pannacotta, mango & mint composite, vanilla crumble (gf)*

*Dark Chocolate & Frangelico mousse, almond brittle & fresh figs*

*Choice of two cheese (Parmesan, Quartirolo, Gorgonzola, Goat cheese or Asiago, with Nonnas chutney, honey & crackers*

*£30 per person at 5pm & 5.30pm*

*£39 per person from 6 pm*

*£10 per person deposit required at time of reservation to secure booking*