

Menu di San Valentino

APPETIZER

- ♥ Bruschetta chickpea, lemon & parsley, extra virgin olive oil (v)

ANTIPASTO

- ♥ Antipasto Della Casa to share for two: prosciutto di Parma, salami Milano, Porchetta, chutney, olive oil crackers, bruschetta and grilled vegetables (n)
 - ♥ smoke duck breast, fresh fig (n)
 - ♥ white fish & shellfish soup, saffron oil (gf)
- ♥ bocconcini, vine cherry tomatoes, pesto dressing & micro basil (n)(v)

SECONDO

- ♥ Roast barn fed chicken breast, buttered leeks, wild mushroom & white wine sauce (gf)
 - ♥ chargrilled swordfish, green beans, sun blushed tomatoes & salsa verde (gf)
 - ♥ Chargrilled 10oz Rib eye, cavolo nero & red wine sauce (gf) (£5 extra)
- ♥ Risotto ai funghi, with Pan-fried wild mushrooms, parsley & truffle oil (gf)(v)
- ♥ Roast aubergine with garlic & olive oil, caponata relish, herb crumb & sundried tomato oil (v)(n)

DOLCE

- ♥ Gelati misti (gf)
- ♥ Nonnas classic Tiramisu
- ♥ White chocolate tart, macerated strawberries & white chocolate crumble
- ♥ Chocolate sponge cake, poached pears, chocolate sauce & orange mascarpone (gf)(n)
- ♥ Choice of two cheese (Parmesan, Quattroformaggi, Gorgonzola, Goat cheese or Asiago, with Nonnas chutney, honey & crackers)

£50 per person at 5pm & 5.30pm

£60 per person from 6 pm including a glass of Champagne
on arrival

Nonnas[®]
Originale

