

Valentines 2020

Valentine 2024

Kir Royale on arrival

Marinated olives, balsamic dip & bread

Primi Piatti

Pateâ€™™ del Giorno (gf without melba toast)

Homemade chicken liver pateâ€™™ served with melba toasts & grape chutney

Zuppa di Pomodoro e Basilico (V) (gf)

Tomato and Basil soup with herbs crouton

Antipasto di Frutta Esotica (gf)

Diced fresh melon, papaya, mango, on wild rocket topped with crispy pancetta drizzled in balsamic

Gravadlax (gf without melba toast)

Sliced cured Scotch salmon served with dill mustard sauce and Melba toasts

Asparagi Freschi Invidia (V) (gf)

Fresh asparagus topped with melted butter & Parmesan cheese shavings

Cappelletti con pancetta

Rings of pasta filled with Parma ham served with pancetta, white wine & cream

Capesante con Prosciutto (gf)

Seared King scallops (3) wrapped with Parma ham, topped with Parmesan shavings

Pollo con Anatra al Miele (gf)

Pan fried smokey chicken & duck on a bed of rocket topped with sesame seeds & honey dressing

Funghi nel Cestino (V)

Medley of leek, mushrooms, avocado & gorgonzola wrapped in filo pastry served with fruit marmellata

Secondi Piatti

Agnolotti Spinaci e Ricotta (V)

Large fresh pasta rings filled with spinach & ricotta cheese in a wild mushrooms & cream sauce

Petto di Pollo nel Cartoccio (gf without basket)

Pan fried chicken breast in a pastry basket with mushrooms, cream /white port sauce

Branzino su Salsa (gf)

Oven baked filleted sea-bass on a bed of warm roasted cherry tomatoes, spring onions & herbs salsa

Filetto di Maiale con Ciliegine

Pan fried tenderloin of pork with a sauce of dried plums, morello cherries and a hint of Calvados

Tonno (gf)

Pan fried Tuna loin with a red onions and yellow peppers salsa

Cerbiatto alla Sapa

Sliced Venison served in a rich red wine sauce with Porcini wild mushrooms

Pescespada Erbe Mediterranee (gf without herb crust)

Pan fried Swordfish topped with a herbs & sun dried tomato crust

Agnello al Rosmarino

Slow cooked Lamb shank in a rich red wine & fresh rosemary sauce

Petto d'Anatra al Vin Santo

Pan fried Duck breast with medium Sweet red wine sauce

Bistecca ai Tre Pepi

Scotch 30 days aged RIB EYE steak in a red wine & cream sauce with crushed mixed peppercorns

Dolci Golosia

Champagne & Strawberry Brulee (gf)