

2 COURSES £34.95

3 COURSES £39.95

COMPLIMENTARY FIZZ ON ARRIVAL

STARTERS

BRUSCHETTA |293kcal| (VE)

Sliced ciabatta topped with cherry & plum tomatoes, basil, red onion and a flamed red pepper tapenade

FONDUTA DI FUNGHI |366kcal| (V)

Mozzarella, porcini, chestnut and wild mushroom fondue served with ciabatta slices

CALAMARI FRITTI |395kcal|

Lightly dusted calamari served with aioli dip

BRESAOLA

CARPACCIO |165kcal| (GF)

Rocket, chilli, red onion, extra virgin olive oil, and fresh lime

MAIN COURSE

MARGHERITA |1472kcal| (V) (GO) *Mozzarella, tomato and basil*

PEPPERONI 'NDUJA |1955kcal| (GO)

Ventricina salami, Nduja, pepperoni, roquito chilli drops and mozzarella

STROZZAPRETI

SICILIANA |610kcal| (VE) (GO)

Baby tomatoes, aubergine & capers, in a garlic & chilli tomato sauce, drizzled with basil oil

LINGUINE AL GAMBERONI |758kcal| (GO)

King prawns in a baby tomato, garlic, chilli and white wine sauce, drizzled with extra virgin olive oil

RAVIOLI DI CARNE |574kcal|

Handmade veal & beef filled ravioli parcels with piccolo mushrooms, in an enriched porcini mushroom sauce, drizzled with black truffle oil

DESSERTS

TIRAMISU |535kcal| (V)

Classic layer of coffee liqueur, sponge and mascarpone cream finished with coco, served with a rich coffee syrup

MANGO AND PISTACHIO

BUNINO |428kcal| (VE)

Mango sorbet with toasted pistachios and plant based vanilla gelato rolled in lemon polenta crumb, served with a warm chocolate sauce

GELATO / SORBET |420kcal| (V) (GF)

3 balls of gelato or sorbet, ask your server for today's flavours

SALTED CARAMEL

CHOCOLATE POT |433kcal| (V) (GO)

Dark chocolate ganache, Maldon sea salted caramel sauce, whipped cream and flaked chocolate



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST *Full allergen menus available on request.*

Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option.



VALENTINES SET MENU