

VALENTINE'S MENU

| 39

ON ARRIVAL

Complimentary glass of Prosecco, Ca del Console
with pink pepper & lime crisps

STARTERS

Gratinated scallops on their original shell |

Velvety pumpkin and carrot soup with croutons |

Burrata & Parma Ham, with mixed leafy salad
and focaccia |

Fried courgettes in light beer batter |

MAINS

Risotto with Rosso Conero red wine, Gorgonzola
cheese & fresh Pomograne |

Tagliatelle with Marchigian style ragù, with
mixed ground goose, pork & beef |

Bauletti pasta filled with lobster on a traditional
seafood ragù & cherry tomatoes |

Traditional marinated and roasted boneless
chicken thighs slow cooked with red wine,
tomato and Taggiasca olives served
with homemade bread |

Tender and flavourful salt cod fillet, oven backed
with potatoes and black olives. Served
with sautéed Italian dandelion |

Roast rack of lamb cooked with white wine & rosemary.
Served with roast potatoes & mixed leafy salad.
(£7 supplement) |

PIZZA: Margherita | Nduja | Arte Pizza |
La Vegana | Parmigiana

DESSERT

Tiramisú |

Homemade cheesecake in a glass jar with
crumble crunchy biscuits, cheese cream and yogurt
0%, topped with berry sauce and fresh berries |

