



# VALENTINE'S MENU

## FIRST KISS

### **Capesante a la Diavola**

Scallops cooked with tomato and chilli and garlic cream sauce

**£38**

Per person

### **Gamberoni Hollandaise**

King prawns sauteed with a chilli and lime hollandaise, with griddled asparagus

### **Arancini**

Deep fried breadcumbered rice balls, filled with crispy pancetta, sundried tomatoes, garlic, parsley and fontina cheese. Served with a creamy tomato & basil sauce.

## SECOND BASE

### **Pollo Parma**

Chicken breast wrapped in parma ham, topped with roasted asparagus & drizzled with lemon cream sauce. Served with baby potatoes in sage butter.

### **Bistecca di Cervo**

Venison haunch steak served with cranberry and Cumberland sauce with Chanteney carrots served with parmesan truffle fries

### **Cioppino**

Italian fisherman's stew with salmon seabass and prawns in a saffron and fennel broth

## HAPPY ENDING

### **Crème Brulee**

*or*

### **Tiramisu**