



SAN VALENTINO DINNER EXPERIENCE

Replaces our Sicilian Dinner Experience Menu between **10th – 14th February**
San Valentino Dinner experience only on Valentines evening

MENU

Glass of Rose Prosecco on arrival



Mini pizzetta to share

Romana- oven-baked pizzetta with a fior di latte base, topped with cracked black pepper golden crispy potatoes, onions and crisp pancetta, finished with extra-virgin olive oil and a touch of sea salt.



Stuzzechini del cuoco;
Bolognese arancini, Sicilian Pannel, lemon



Lemon and herb cured salmon, crème fraiche, heritage beetroot, tapioca crisp



Crispy belly pork, Paccheri, roast tomatoes, smoked ricotta and sundried tomato espuma, crispy puffed skin



Assiette of Beef:

Pan roasted fillet, pulled slow cooked blade, bone marrow and truffle potato pave, grilled oyster mushrooms, crispy onions, truffle and Nero d'avola reduction

or

Fillet of halibut, roast king prawns, fennel and prosecco velouté, pea puree, fennel crisps, potato and herb croquettes,



Espresso martini cone



Pistacchio, raspberry and white chocolate



Optional cheese course for two to share +£15 supplement

99

120 (includes 3x 125ml wines)

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance
A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.