

Valentines menu

Antipasti

Zuppa del giorno

Soup of the day with home made Italian bread

Crostini al salmone

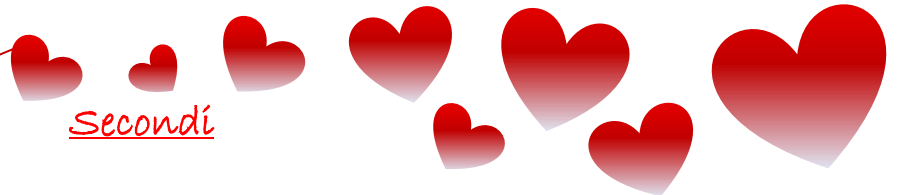
Smoked Scottish salmon, bound in mascarpone and scented with lemon and cognac rested on toasted crostini.

Pressata di capriolo

Pressed venison and pistachio terrine wrapped in pancetta served with pea puree and caramelised onion and balsamic chutney.

Polpette di melanzane

Aubergine dumplings served with a tomato and herb sauce finished with pesto and grana



Secondi

Petto d'anatra all'arancia

Gently pan-fried duck breast served with a rich orange sauce accompanied by a sformato of ricotta and spinach and game chips.

Filetto di merluzzo alle erbe

Baked fillet of Atlantic cod cooked in a sealed parcel with vine tomatoes, cappers, olives, fresh herbs and white wine and simply accompanied by new potatoes and broccoli

Pollo alla cacciatora

Pot-roast chicken pieces cooked in a light broth served with sauté potatoes and green beans.

Gnocchi al gorgonzola e noci

Gnocchi in a creamy gorgonzola and walnut sauce.

Menu will be available on tuesday the 14th of February,
Two courses £18.95 or Three courses £23.95 if you have any special dietary requirements
please let a member of our team know.