

CARPACCIO DI MANZO, CARCIOFI E PARMIGIANO
Beef carpaccio, artichoke salad and a pecorino dressing
i) PAmPERO

VALENTINE'S MENU
4 Courses £ $_{\text {I20 }}$

WELCOME COCKTAIL

ROMEO \& JULIET
Amaretto, rose syrup, Iemon and egg white, garnised with rasperry powder


STARTERS

RADICCHIO TARDIVO
grigliato, insalata di rape ROSSE E CAROTE (Vg)
Charred radicchio tardivo, red turnip and carrot salad with a balsamic reduction

CARPACCIO DI BRANZINO, INSALATA DI FINOCCHI E ARANCE
Seabass carpaccio, fennel and orange salad, herring caviar with a rosemary dressing

PASTA

LASAGNETTE DI CINGHIALE
Open lasagna wild boar ragù, Parmesan fondue and a leek cream

TAGLIOLINI ALL'ASTICE Lobster tagliolini, chilli and fresh tomato

RAVIOLI DI RAPE ROSSE (Vg) Red turnip ravioli, fresh tomato and extra virgin olive oil emulsion

MAINS

COSTOLETTA DI VITELLO
Pan-roast veal cutlet artichoke, potatoes, sage, and a marsala white wine sauce

RANA PESCATRICE E PROSCIUTTO Parma ham wrapped in monkfish, saffron and mussel 'guazzetto' and a cannellini bean cream

CARCIOFO REPIENO (Vg) Baked Mammola artichoke with a mint and vegan ricotta filling, served with toasted breadcrumbs

DESSERT

MOUSSE AL COCCO, FRUTTO
DELLA PASSIONE, MANGO \& LIME
Coconut mousse with a passion fruit cream centre, served with a mango and lime salad

Selection of digestives

