

VALENTINES MENU

3 Courses £38

W/ Wine Pairing £58

ANTIPASTI

sharing antipasti - mixed | vegetale

a selection of italian salumi & chargrilled mediterranean vegetables, along with some small plate favourites

Prosecco Doc, Moletto - Veneto

PASTA

funghi e tartufo - wild mushrooms & fresh truffle (v)

ragu di manzo - mafalde with slow roasted beef shin ragu

tortellini - fresh crab, mascarpone, dill, bisque

mixed green salad

Grillo 'Dei Respiri', Baglio Oro - Sicilia

Primitivo di Manduria Doc, Tenute Emera - Apulia

DOLCE

strawberry tiramisu

flourless chocolate cake

your choice of digestif